North Box Restaurant

SAVORY

WEST COAST ARTISAN CHEESES | V

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 28

WEST COAST ARTISAN CHARCUTERIE

Crafted Meats, Tomato Marmalade, Crostini 30

SEASONAL MARKET SALAD | VE I DF I GF

County Line Baby Lettuce, Banyul's Vinaigrette 16

PRELUDE SEAFOOD SALAD | GF | NF

Roasted Salmon, Bay Shrimp, Chopped Romaine, Butter Lettuce, Cucumber, Fennel, Eggs, Tomato, Avocado, Micro Celery, Louie Dressing 34

TUNA CARPACCIO | GF

Quail Eggs, Greens, Fried Capers, Red Onion, Sea Salt, Agrumato Orange Oil 30

GRILLED SALMON AVOCADO TOAST

Avocado, Goat Cheese, Tomato, Red Onion, Cucumber, Kalamata, Citrus Infused Olive Oil 28

ORANGE SESAME SOY TOFU | VE | DF | GF

Brown Rice, Curried Blistered Green Beans, Carrots, Scallions, Pepita Crunch 27

#GRILLED MARINATED JUMBO PRAWNS | GF

Sweet Gem, Heirloom Tomato, Salmon Bacon, Piccolo Croutons, Macadamia Nut Dill Pesto 45

#SLOW BRAISED SHORT RIB

Bomba Rice, Red Pepper, Green Pepper, Sun Burnt Squash, Green Curry Emulsion 60

HOUSE-MADE DINNER ROLLS 6

~ ADD TO ANY PLATE ~

PETIT FILET MIGNON 20
FRESH MARKET FISH 15
ROASTED CITRUS GULF PRAWNS 15

(ALL ADDED PROTEINS ARE SERVED ROOM TEMPERATURE)
HØT ITEMS: AVAILABLE DURING PRE-SHOW ONLY

Pre-Order for Pre-Show

BOOK YOUR TABLE AND PLACE YOUR ORDER TODAY, SKIP THE LINE, DANCE PAST THE WAIT, ENJOY THE VIEW, AND SING WITH JOY AT THE AWAITING PLATE!

DESSERT

PUMPKIN SPICE TRES LECHES | V

Tres Leches, Sponge Cake, Swiss Meringue, Caramel, Creme Anglaise 16

PANNA COTTA CARROT CAKE | V

Carrot Cake, Vanilla Citrus Panna Cotta, Cranberry Coulis 16

DECADENT CHOCOLATE CAKE | V

Flourless Dark Chocolate, Chocolate Cremeux, Chantilly Cream, Blueberry Pomegranate Coulis 16

GUITTARD CHOCOLATE TRUFFLES | V

Two Housemade Truffles with Cognac, Two Housemade Truffles with Champagne 16

CHOCOLATE DIPPED STRAWBERRIES | V I GF

Four Strawberries, Dark Chocolate, White Chocolate Drizzle 16

ASSORTED COOKIES | V

Chef's Selection of Cookies 15

VE - VEGAN I V - VEGETARIAN I DF - DAIRY FREE GF - GLUTEN-FREE I CN- CONTAINS NUTS

WE ARE NOT A NUT FREE FACILITY

Pre-order food and beverages with your server or host. **Two forms of payment per party maximum.**

No separate checks.

18% gratuity added to all parties of 6 or greater.

4% Health Mandate added to all checks.

All food is cooked with Zero Acre Oil.

Split plate fee \$6.

Krug Grande Cuvee, FRA

PRE-ORDER WITH YOUR SERVER, BARTENDER OR HOST FOR INTERMISSION

NON-ALCOHOLIC BEVERAGES		WHITES / ROSES	GLASS	BOTTLE
Still or Sparkling Water, 750 ml Coke, Diet Coke, Sprite, Ginger Ale Iced Tea	13 6 6	Domaine Bousquet Rose, Argentina Murphy Goode, Sauvignon Blanc, CA Cakebread, Sauvignon Blanc, Napa		65 64 85
Hot Tea Intelligentsia Coffee or Decaf Milk	6 6 6			
Orange, Cranberry, Pineapple or Grapefruit Juice Martinelli's Sparkling Cider	6 7	CHARDONNAY	GLASS	BOTTLE
Shirley Temple or Roy Rogers	7	Dark Harvest, NV Hahn, Monterey County Freemark Abbey, Napa Valley	16 22	64 88 90
FORT POINT BEER		Mountain Winery, Santa Cruz		95
KSA, Kolsch Style Ale	12			
Westfalia, Red Ale Style Erdinger Non-Alcoholic Beer	12 12	PINOT NOIR		
PERFECTLY PORTIONED SPARKLI	NG	Tree Fort, CA Gehricke, Russian River MacMurray, Russian River	GLASS 16	BOTTLE 64 73 85
Benvolio, Prosecco, ITL, NV, 187ml	22	Mountain Winery, Santa Cruz		95
Laurent Perrier Brut, FRA, NV, 375 ml Ruinart, Blanc de Blancs, FRA, NV, 375 ml Ruinart, Rose, FRA, NV, 375 ml	65 75 75			
Krug. Grand Cuvee, FRA, 375ml	205	CABERNET SAUVIGNON	01.400	DOTT! F
		Dark Harvest, NV	GLASS 16	BOTTLE 64
SPARKLING GLASS BO	TTLE	Hahn, Central Coast Textbook, Napa Valley	22	88 85
Pierre Chanier Brut. CA, NV 16 Veuve Clicquot Brut, FRA, NV 37 Veuve Clicquot Rose, FRA, NV	64 148 165			
Laurent Perrier La Cuvee Brut, FRA, NV	130			

410

* Corkage \$40/Bottle (2 Bottles Max)



CLASSIC COCKTAILS

NEGRONI NO 21 NEGRONI COCKTAIL 21

ESPRESSO MARTINI

KETEL ONE,

MR. BLACK COFFEE LIQUEUR,

COLD BREW, SIMPLE SYRUP

22

OPERA ROYALE
CHAMBORD, SPARKLING BRUT
18

IRISH COFFEE

JAMESON, SUGAR CUBE,

COFFEE, WHIPPED CREAM

20

DID YOU KNOW?

IF YOU HAVE TICKETS
TO ANOTHER SF WAR
MEMORIAL VENUE
PERFORMANCE, YOU
ARE WELCOME TO DINE
AT THE OPERA HOUSE IF
THERE IS AN OPERA
SHOW THAT SAME DAY
AND TIME.

ASK YOUR SERVER FOR DETAILS!





