



940 SUTTER STREET - SAN FRANCISCO



CARLOTTASSF.COM

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Step into Carlotta's, a seductive homage to San Francisco's timeless allure. Nestled in Nob Hill, this intimate retreat invites you to lose yourself in seasonal cocktails, curated wines, and aperitifs.

Share charcuterie, flatbreads, and globally inspired small plates in a setting where every corner—whether posh bar, cozy lounge, or airy courtyard—feels like a scene from a classic. At Carlotta's, every sip, bite, and glance is a twist in your own story.

BREAKFAST
6:30 AM – 10 AM

HAPPY HOUR
MONDAY-FRIDAY
3 PM - 5 PM

EVENING HOURS
3 PM – LATE

BRUNCH
SATURDAY & SUNDAY
10 AM - 3 PM



MENUS

HAPPY HOUR

MONDAY - FRIDAY
3PM - 5PM

SNACKS

DEVILED EGGS

black tea, smoked salmon, tobiko, yuzu

GF

5

CITRUS MARINATED WARMED OLIVES

V

5

HOUSE-MADE POTATO CHIPS

V GF

5

STEAK SLIDER* (1)

horseradish aioli, blue cheese, arugula, crispy shallots

5

OYSTERS*

two market-fresh oysters served on the half shell,
house made champagne mignonette, cocktail sauce

5

DRINKS

DREAM CAME BACK

empress lemon cucumber gin, st. germain, lemon, sugar,
lavender bitters, grapefruit

6

HERE I WAS BORN

angel's envy bourbon, grand marnier, lemon, sugar, angostura,
de la grande chartreuse

7

SOMETHING FEVERISH

ketel one citroen, melon liqueur, galliano, lychee, lime, sugar, salt, soda

7

SECOND STORY WINDOW

dos hombres, crème de noyaux, angostura, de la grande chartreuse, pernod

7

JAGUAR

patron silver tequila, mango, lime, tajin rim

6

TOO LATE

bacardi superior, banane, hibiscus, coconut, lime, cream, soda

6

YOU'VE GOT A NERVE

maker's mark 46 bourbon, mr. black espresso, cold brew, demerara

7

SHOULDN'T KEEP SOUVENIRS

tanqueray 10 gin, vodka, jasmine and rice infused dry vermouth,
orange bitters, salt

7

IT CAN'T MATTER TO YOU

traverse city cherry whiskey, maple, vanilla, angostura, root beer bitters

7

CHURCH TOWER

hennessy v.s.o.p., casamigos reposado, nixta, angostura, walnut bitters

7

NON ALCOHOLIC

THE GOLDEN GATE

mango, lime, cream, foamer, cardamom, soda

5

BEST DAY

non-alcoholic beer

5

COCKTAILS

COCKTAILS	DREAM CAME BACK empress lemon cucumber gin, st. germain, lemon, sugar, lavender bitters, grapefruit		13	
	HERE I WAS BORN angel's envy bourbon, grand marnier, lemon, sugar, angostura, de la grande chartreuse		14	
	SOMETHING FEVERISH ketel one citroen, melon liqueur, galliano, lychee, lime, sugar, salt, soda		14	
	SECOND STORY WINDOW dos hombres, crème de noyaux, angostura, de la grande chartreuse, pernod		14	
	JAGUAR patron silver tequila, mango, lime, tajin rim		13	
	TOO LATE bacardi superior, banane, hibiscus, coconut, lime, cream, soda		13	
	YOU'VE GOT A NERVE maker's mark 46 bourbon, mr. black espresso, cold brew, demerara		15	
	SHOULDN'T KEEP SOUVENIRS tanqueray 10 gin, vodka, jasmine and rice infused dry vermouth, orange bitters, salt		14	
IT CAN'T MATTER TO YOU traverse city cherry whiskey, maple, vanilla, angostura, root beer bitters		14		
CHURCH TOWER hennessy v.s.o.p., casamigos reposado, nixta, angostura, walnut bitters		15		
N/A COCKTAILS	A PLEASANT HOBBY lychee, mixed berries, hibiscus, lime, soda		11	
	THE GOLDEN GATE mango, lime, cream, foamer, cardamom, soda		11	
OYSTER SHOOTERS	BLOODY CARLOTTA* house made bloody mary mix		11	
	FOGGY BAY SHOOTER* gin, vermouth, seaweed and fennel brine, bitters		11	
	CARLOTTA'S COSTAL KISS* vodka, cucumber juice, ginger syrup, yuzu caviar		12	
BEER	FORT POINT ANIMAL india pale ale	7	STELLA ARTOIS pale lager	7
	BUD LIGHT lager	6	STELLA ARTOIS	7
	BUDWEISER lager	6	LIBERTÉ N/A pale lager	
	CALI SQUEEZE BLOOD ORANGE citrus wheat ale	7	BEST DAY N/A west coast ipa	7

COCKTAILS

		BOTTLE	1/4 LITER	1/2 LITER	1/1 LITER	
WHITE	CARLOTTA'S HOUSE CHARDONNAY	CALIFORNIA, 2023	36	12	24	48
	SEAGLASS PINOT GRIGIO	CENTRAL COAST, 2023	39	13	26	52
	THE CROSSINGS SAUVIGNON BLANC	AWATERE VALLEY, NEW ZEALAND, 2023	42	14	28	56
	THE FABLEIST ALBARIÑO	CENTRAL COAST, 2023	39	13	26	52
	LAURENZ V. SINGING GRUNER VELTLINER	NIEDEROSTERREICH, AUSTRIA 2022	55	18	36	72
ROSE	CARLOTTA'S HOUSE ROSÉ	MONTEREY COUNTY 2024	36	12	24	48
	HAMPTON WATER	LANGUEDOC, FRANCE, 2023	45	15	30	60
RED	CARLOTTA'S HOUSE MERLOT	CALIFORNIA, 2023	36	12	24	48
	GUN BUN PINOT NOIR	SONOMA COUNTY 2022	65	22	44	88
	PAUL JABOULET AINE PARALLELE 45	COTES DU RHONE, FRANCE, 2021	39	13	26	52
	LA POSTA PIZZELLA MALBEC	UCO VALLEY, ARGENTINA, 2022	48	16	32	64
	KLINKER BRICK CABERNET	LODI, 2022	45	15	30	60
SPARKLING	BOTTLE			GLASS		
	CAMPO VIEJO CAVA BRUT	CAVA, SPAIN, 2024		11	55	
	VALDO PROSECCO	VENETO, ITALY, 2024		12	60	
BOTTLES	BOTTLE					
	SCHLOSS VOLLRADS RIESLING	RHEINGAU, GERMANY, 2021				75
	CLOUDY BAY SAUVIGNON BLANC	MARLBOROUGH, NEW ZEALAND, 2023				70
	JOEL GOTT SAUVIGNON BLANC	CALIFORNIA, 2023				45
	OBERON CHARDONNAY	CARNEROS, USA, 2020				56
	WHISPERING ANGEL ROSÉ	COTES DE PROVENCE, FRANCE 2024				56
	TENUTA DI NOZZOLE RISERVA CHIANTI CLASSICO	CHIANTI CLASSICO, ITALY, 2021				50
	PONZI PINOT NOIR	WILLAMETTE VALLEY, 2022				80
	LINDQUIST SYRAH	CENTRAL COAST, 2021				75
	THE PRISONER RED BLEND	NAPA VALLEY, 2023				85
	UNSHACKLED BY THE PRISONER CABERNET SAUVIGNON	CALIFORNIA, 2021				48
	BLACK STALLION CABERNET SAUVIGNON	NAPA VALLEY, 2023				105
	CHIMNEY ROCK CABERNET SAUVIGNON	STAGS LEAP DISTRICT, 2021				225
	CAYMUS CABERNET SAUVIGNON	NAPA VALLEY, 2022				100
	GRUET BRUT	NEW MEXICO, 2024				52
	GRUET ROSÉ	NEW MEXICO, 2024				52
	PIPER HEIDSIECK 1785	CHAMPAGNE, FRANCE, 2024				125
	VEUVE CLICQUOT ROSÉ	CHAMPAGNE, FRANCE, 2013				200

ALL DAY

MONDAY - SUNDAY

3 PM - 10 PM

SNACKS	CHEF'S BOARD assorted meats & cheeses, grapes, coconut curry cashews, olives, roasted red peppers, whole grain mustard, sourdough crackers		32
	DEVILED EGGS black tea steeped, smoked salmon, tobiko, yuzu	GF	12
	CITRUS MARINATED WARMED OLIVES	V	9
	COCONUT CURRY CASHEWS	V GF	9
SHAREABLES	OYSTERS* six market-fresh oysters served on the half shell, house made champagne mignonette, cocktail sauce		18
	AVOCADO TOAST openface on multi grain, confit cherry tomato, avocado, arugula	VG	14
	FOCACCIA whipped ricotta, confit garlic, saba	V	18
	FAVA BEAN HUMMUS tahini, pistachio, sesame, sourdough crackers	V	18
	STEAK SLIDERS* horseradish aioli, blue cheese, arugula, crispy shallots, sea salt chips		14
	KOREAN BBQ PORK RIBLETS scallions, traditional korean bbq sauce		18
	EMPANADAS chicken, mozzarella, garlic aioli		14
LIGHTER FARE	ST. JULIAN SALAD bibb lettuce, endive, apples, candied walnuts, goat cheese <i>ADD CHICKEN \$10 / STEAK \$12*</i>	V GF	16
	MELON & HAM charentais melon, jambon, whipped brie, crispy buckwheat		18
	CEVICHE seasonal white fish, cucumber, jalapeños, avocado, lime juice, cilantro, red onion, taro root chips		18

ALL DAY

MONDAY - SUNDAY

3 PM - 10 PM

FLATBREADS	HOUSE FLATBREAD house red sauce, mozzarella	V	14
	KOREAN BBQ short rib, mozzarella, scallion, soy, chili crunch		18
	BASQUE spanish chorizo, mozzarella, goat cheese, piquillo pepper, olive, red onion		18
	LA PARISIENNE gruyere, prosciutto de parma, ricotta, caramelized onion, arugula		18
	CARLOTTA'S MARGHERITA Italian red sauce, fior di latte, fresh basil, olive oil	V	16
SANDWICHES <i>served with chips or side salad</i>	LOBSTER ROLL atlantic lobster, san francisco brioche bun, mayo, drawn butter, old bay seasoning		36
	GRILLED CHEESE havarti, cheddar, mayo, smoked paprika	V	14
	THE "NEW YORKER" GRILLED CHEESE swiss, pastrami, mayo, mustard		17
	SUTTER STREET CLUB roasted chicken, roasted turkey, bacon, lettuce, tomato, avocado, mayo		17
SWEETS	ERNIE'S FAMOUS SUNDAE vanilla and chocolate ice cream, luxardo cherries, rainbow sprinkles, peanut butter cups, candied nuts, caramel sauce, whipped cream	V	12
	SORBET chef's rotating sorbet	VG GF	7
	KEY LIME PANNA COTTA	GF	10

BRUNCH

SATURDAY & SUNDAY

10 AM - 3 PM

FRESH & LIGHT	ST. JULIAN SALAD		16
	cherry tomatoes, cucumber, bibb lettuce, honey mustard vinaigrette		
	QUINOA BOWL	GF	13
	greek yogurt, chia seeds, coconut flakes, quinoa, and a drizzle of maple syrup		
	PARFAIT	GF	10
	greek yogurt, house-made granola, and fresh berries		
FROM THE GRIDDLE	PANCAKES	V	14
	buttermilk pancakes, fresh berries, maple syrup, whipped cream		
	FRENCH TOAST	V	14
	brioche soaked and grilled, topped with berries, maple syrup, and vanilla cream sauce		
SIGNATURE DISHES	OYSTERS*		18
	six market-fresh oysters served on the half shell, house made champagne mignonette, cocktail sauce		
	DEVEILED EGGS	GF	12
	black tea steeped, smoked salmon, tobiko, yuzu		
	CHILAQUILES	GF	24
	crispy house-made tortilla chips tossed in salsa roja, topped with crumbled cotija cheese, sour cream, green onions, eggs any style		
	CORNED BEEF HASH	GF	21
	savory corned beef with crispy potatoes, green onions, eggs any style		
	EGGS BENEDICT		18
	english muffin, canadian bacon, wilted spinach, tomato, poached eggs, hollandaise		
	LOBSTER BENEDICT		36
	english muffin, arugula, tomato, lobster, hollandaise		
	STEAK AND EGGS	GF	24
	perfectly seared steak, house breakfast potatoes, eggs any style		
	CARLOTTA'S CLASSIC BREAKFAST		18
	two eggs any style, breakfast potatoes, choice of sausage & toast		

BRUNCH

SATURDAY & SUNDAY

10 AM - 3 PM

HANDHELDS	NOB HILL EGG SAMMIE		14
	scrambled eggs, ham, cheddar, greens, tomato, spicy aioli, choice of bagel		
	SALMON LOX BAGEL		13
	smoked salmon, red onion, capers, herbed cream cheese, choice of bagel		
	FRESHLY BAKED PASTRIES	V	6
	daily selection of house-baked goods		
SIDES	PORK OR CHICKEN SAUSAGE		6
	BACON OR TURKEY BACON		6
	TOAST (WHITE, WHEAT, OR RYE)	V	4
	PLAIN OR EVERYTHING BAGEL	V	4
	SLICED AVOCADO	GF VG	4
	SLICED GRAPEFRUIT	GF VG	5
	SEASONAL FRUIT	GF VG	5
BRUNCH COCKTAILS	MIMOSA MY WAY		75
	bottle of campo viejo cava brut, carafe of orange juice, carafe of pineapple juice, carafe of peach juice		
	I LOOK UP, I LOOK DOWN		15
	ketel one, amaro montenegro, mr black coffee, ritual cold brew		
	THE VERTIGO CURE		14
	ketel one citroen, house-spiced tomato juice, fresh citrus, and a touch of heat		
OYSTER SHOOTERS	BLOODY CARLOTTA*		11
	house made bloody mary mix		
	FOGGY BAY SHOOTER*		11
	gin, vermouth, seaweed and fennel brine, bitters		
	CARLOTTA'S COSTAL KISS*		12
	vodka, cucumber juice, ginger syrup, yuzu caviar		

BREAKFAST

MONDAY-SUNDAY

6:30 AM – 10 AM

STARTERS	SMOOTHIES green goodness, chocolate almond, or orange carrot raspberry V GF 9
	FRESHLY BAKED PASTRIES roasting with house preserves V 6
	QUINOA BOWL yogurt, chia seed, coconut flakes, quinoa, maple syrup GF 13
	PARFAIT greek yogurt, house granola, fresh berries V 10
WAFFLES	BELGIAN WAFFLE vanilla & cardamom, whipped cream, fresh berries, maple syrup V 14
	FRENCH TOAST brioche with blue berries, maple syrup and vanilla cream sauce V 14
BREAKFAST SANDWICHES	VERTIGO BURRITO scrambled eggs, tillamook cheddar, bacon, green onions, fire-roasted salsa, sour cream and guacamole in a chipotle tortilla 15
	NOB HILL EGG SAMMIE ham, cheddar, scrambled eggs, tomatoes, greens, spicy aioli, choice of bagel 14
	SALMON LOX* salmon lox, diced red onions, capers, herbed cream cheese on your choice of bagel 13
	AVOCADO TOAST openface on multi grain, confit cherry tomato, avocado, arugula VG 14

BREAKFAST

BREAKFAST

6:30 AM – 10 AM

EGGS	CARLOTTA'S CLASSIC BREAKFAST 2 eggs your way, potatoes, choice of sausage and toast		16
	FRITTATA broccoli, kale, spinach and tillamook aged white cheddar	GF	14
GRAINS	GRANOLA house-made honey nut granola	VG GF	10
	STEEL CUT OATMEAL brûléed banana, brown sugar, syrup	VG GF	10
SIDES	SAUSAGE choice of chicken or pork	GF	6
	BACON choice of turkey or pork	GF	6
	SLICED GRAPEFRUIT	VG GF	5
	FRUIT	VG GF	5
	SLICED AVOCADO	VG GF	4
	PLAIN OR EVERYTHING BAGEL	V	4
	TOAST white wheat or rye	V	4
N/A BEVERAGES	ASSORTED HOT OR ICED TEAS		4
	JUICE orange, grapefruit, pineapple, apple, cranberry or tomato		4
	COFFEE		4
	AMERICANO espresso & hot water		5
	MACCHIATO shot of espresso with perfectly steamed foam		5
	ESPRESSO single shot of espresso roast double shot \$8		4
	CAPPUCCINO espresso, hot milk & steamed-milk foam		5
	LATTÉ choice of regular, vanilla or chai shot of espresso with fresh steamed milk		5
	BOTTLED WATER fiji (still) or topo chico (sparkling)		5



CARLOTTA'S

COCKTAIL & WINE BAR

**LET'S
MAKE
IT A
THING**

HOST YOUR EVENT AT
CARLOTTA'S COCKTAIL
& WINE BAR

NOW BOOKING EVENTS
UP TO 150

RECEPTIONS
CELEBRATIONS
COCKTAIL PARTIES
CORPORATE EVENTS

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RECEPTION MENU

Prices are per person.
21% gratuity plus a 8.625%
sales tax is applied to all functions
and event orders.
Prices are subject to change.

RECEPTION PLATTER SELECTIONS

CHEF'S BOARD	25 PER PERSON
assorted meats & cheeses, grapes, coconut curry cashews, olives, roasted red peppers, whole grain mustard, sourdough crackers	
ASSORTED FLATBREADS	25 PER PERSON
korean bbq, basque, la parisienne, carlotta's margherita [M]	
DEVILED EGGS [GF]	50 PER DOZEN
black tea steeped, smoked salmon, tobiko, yuzu	
STEAK SLIDERS	85 PER DOZEN
horseradish aioli, blue cheese, arugula, crispy shallots	
STEAK CROSTINI	75 PER DOZEN
avocado spread, red bell peppers, arugula	
EMPANADAS	80 PER DOZEN
chicken, mozzarella, garlic aioli	
ANTIPASTO SKEWERS [GF]	65 PER DOZEN
mozzarella, cherry tomato, artichoke, salami, balsamic	
MINI PANNA COTTAS [M]	65 PER DOZEN
key lime	
BREAD PUDDING BITES [M]	65 PER DOZEN
caramel sauce, powdered sugar	

BEVERAGES

2 HOUR PREMIUM OPEN BAR	45
3 HOUR PREMIUM OPEN BAR	50
4 HOUR PREMIUM OPEN BAR	60

UPGRADES

SUPER PREMIUM OPEN BAR	15
CARLOTTA'S SPECIALTY COCKTAILS	15
WELCOME TOAST	35
veuve cliquot yellow label brut	

RECEPTION MENU

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PREMIUM

Martinis,
Rocks Pours, Shots,
and Red Bull mixers are
not included

VODKA	absolut, hangar 1, ketel one, tito's
GIN	bombay dry, sipsmith, tanqueray
RUM	bacardi superior, captain morgan, malibu
TEQUILA	el jimador, casamigos blanco, don julio blanco, patron silver
WHISK(E)Y	jim beam, maker's mark, old forester, jameson, templeton rye
SCOTCH	dewar's white label, chivas regal, johnnie walker black label, suntory toki
CORDIALS	amaretto di saronno, aperol, bailey's, kahlua, st. germain
WHITE WINE	ck mondavi chardonnay, fableist albarino, the crossings sauvignon blanc, seaglass pinot grigio
ROSE WINE	seaglass rose
RED WINE	ck mondavi merlot, la posta malbec, gun bun pinot noir, paul jaboulet aine parallele
SPARKLING WINE	valdo prosecco, campo viejo cava brut
BEER	budweiser, bud light, fort point animal ipa, cali squeeze blood orange, stella artois, stella artois liberte (na), best day west coast ipa (na)

RECEPTION MENU

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21% gratuity plus a 8.625%
sales tax is applied to all functions
and event orders.
Prices are subject to change.

SUPER PREMIUM

.Includes
Classic Cocktails,
Martinis,
Rocks Pours,
and Red Bull mixers.
Classic Cocktails
Include:
Old Fashioneds,
Margaritas,
Cosmopolitans, Mules,
and Others.
See your server
for details.

VODKA

absolut, belvedere, grey goose, hangar 1, ketel one, tito's

GIN

bombay dry, bombay sapphire, the botanist, hendrick's,
plymouth, sipsmith, tanqueray

RUM

bacardi superior, bacardi 4 year, captain morgan, malibu

TEQUILA

el jimador, casamigos blanco, don julio blanco, don julio
reposado, patron silver, patron reposado, patron anejo

WHISK(E)Y

bulleit bourbon, bulleit rye, jim beam, knob creek, maker's
mark, old forester, jameson, teeling's irish whiskey,
templeton rye, woodford reserve

SCOTCH

dewar's white label, chivas regal, johnnie walker black label,
suntory toki, glenlivet 12yr, glenmorangie la santa,
glenfiddich 12yr

CORDIALS

amaretto di saronno, aperol, bailey's, kahlua, st. germain

WHITE WINE

ck mondavi chardonnay, the crossings sauvignon blanc,
seaglass pinot grigio, fableist albarino,
schloss vollrads riesling, cloudy bay sauvignon blanc

ROSE WINE

seaglass rose, hampton water rose

RED WINE

ck mondavi merlot, la posta malbec, gun bun pinot noir, paul
jaboulet aine parallele, klinker brick cabernet,
lindquist syrah

SPARKLING WINE

valdo prosecco, campo viejo cava brut, gruet brut, gruet rose

BEER

budweiser, bud light, fort point animal ipa,
cali squeeze blood orange, stella artois,
stella artois liberte (na), best day west coast ipa (na)



Only one is a wanderer-
Two together are always
going somewhere