VEGETABLES

ARTICHOKES MP
Seasonal preparation

BEANS A LA BUVETTE  8
Big white beans in citrus zest and olive oil

BRUSSELS SPROUT CAESAR 13
Shaved Brussels with Caesar dressing, Grana Padano cheese, anchovies and garlic croutons. Contains gluten.

CRUDITÉS 13
Raw market vegetables and Goddess dip

GREEN BEANS 13
Dry-fried Blue Lake beans with dijon vinaigrette and almond bread crumbs. Contains gluten.

HEIRLOOM SQUASH 12
Roasted with maple shiitake glaze and crispy alliums

CHEZCHEZ POTATOES 14
Fried potato puffs with Chezchez dip. Contains gluten.

MARINATED OLIVES 7

OUR PICKLES 7

EXTRAS

STURGEON CAVIAR 30
with creme fraiche and chives

PAIN D’EPI BAGUETTE & butter 4

CHEZCHEZ DIP 2

CHILI OIL 2

OLIVE TAPENADE 3

GODDESS DIP 3

A 5% surcharge will be added in response to SF Employee Mandates

TINTINS
All tins are served with lemons, sea salt, chile flakes, an herb salad and a baguette

BABY SARDINES 18
Steamed sardines from the coast of Málaga, preserved in aromatic olive oil
Espinaler - Barcelona, Spain

BRISLING 21
Nordic sardines lightly smoked with heather and chamomile
Fangst - Copenhagen, Denmark

TROUT 23
Rainbow lake trout with dill, cold-pressed sunflower oil and mild salt
Scout Canning - Toronto, Canada

BABY SQUIDS 29
Atlantic and Mediterranean baby squids stuffed with onion, peppers and tomato, packed with squid ink.
Ramón Peña - Galicia, Spain

BLUE MUSSELS 27
Limfjord cold water blue mussels marinated with dill and fennel seeds
Fangst - Copenhagen, Denmark

BAY SPROUTS 39

Our Pickles 7

Casuelas
Available for dinner after 4:30pm

BRAISED CHICKEN 18
Bone-in chicken thigh with sautéed leeks, dill and créme fraîche

BLACK SHEEP FOODS LAMB MEATBALLS 17
Plant-based braised lamb with chickpeas, preserved lemon, tomato and mint

ROASTED WILD MUSHROOMS 16
With cippolini onion, herb salad and bread crumbs

DESSERTS

CHOCOLATE POT DE CRÈME 12
With coffee-candied almonds

PISTACHIO BUTTER CAKE 12
With seasonal fruit and whipped crème fraîche

GROUPS & EVENTS
Book our upstairs Salon. Available for groups of all sizes and events of all types. Or reserve the terrace, our community table or the whole place.
events@bonvivants.com

BV SCHOLARSHIP
Bon Vivants Hospitality is committed to helping 1st-gen college students on their journey to and through university with The Bon Vivants Scholarship.
scholarmatch.org/bonvivants

SHOP
Botanical-dyed and locally-printed Chezchez shirts
Chezchez x Born to Roam Vintage x Babylon Burning
Four colors to choose from, dyed with Marigold, Madder root, Rosemary or Oak leaf. All plants used for dye are locally and responsibly wild-harvested or home-grown by Born to Roam.
Chezchez seahorse double hinged wine key

584 Valencia Street | chezchezinsf.com
CONTACT hello@chezchezinsf.com | FOLLOW @chezchezsf

TUNA BELLY 33
Fresh caught Galician bonito tuna bellies packed in olive oil
Conservas de Cambados - Pontevedra, Spain

CHEESE

BRIE Marin French 13
Mostarda and toasted seeds

HOLEY COW Central Coast Creamery 11
Hazelnut and sea salt

BURLATA Angelo & Franco 15
Black olive tapenade

CONTINENTAL

SOUP DU JOUR
It’s the soup of the day! MP

SEAFOOD

SHRIMP COCKTAIL 16
Oregon pink shrimp with cocktail sauce and gem lettuce

ANCHOVIES 12
Ortiz anchovy filets, olive oil, butter and baguette

SMOKED STURGEON 17
Pickled red cabbage and creamy horseradish

MEATS

‘NDUJA 12
Warm, spicy pork sausage spread with black radish and baguette

PORK BELLY PORCHETTA 14
Chilled and sliced thin with fennel and olive salsa

TRI-TIP 16
Chilled and sliced thin with chili oil and blue cheese

CHEZCHEZ DIP
CHILI OIL
OLIVE TAPENADE
GODDESS DIP

Tina, bottles of wine & spirits are available for retail purchase!

CASIUELAS

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CONTINENTAL
**SHERRY MARY**
Fino sherry and Cheddar Mary mix with celery and Craigellachie

**BALTIC**
O.P. Anderson aquavit and Cheddar Mary mix with market vegetables

**BLOODIES**
...you have our permission

**RED SNAPPER**
Botanist gin and Cheddar Mary mix with celery and shrimp

**MARRY**
Kettle One vodka and Cheddar Mary mix with anchovy-stuffed olives

**MARIA**
El Tequilero tequila and spicy Cheddar Mary mix with pickled chilli and chicharron

**VIRGIN MARY**
Seedlip Garden and Cheddar Mary mix with cheese and pickled chilli

**SPRITZES**

**CHEZCHEZ SPRITZ**
Martin Fiero, sparkling red wine and tonic

**WHITE WINE SPRITZER**
White wine, orange-infused Lillet blanc and minerals on tap

**MOITO ROYALE**
Don Q Cristal and Copali rums, mint and sparkling wine

**GINGER BUCKY**
Jack Daniels rye, Bertoux brandy, fruit, lemon, ginger beer

**NAHLIATO**
non-alc
Leitz sparkling, Giffard aperitif, bitter lemon

**DAIQURIS**

**APERITIVO**
Martin Fiero, fino sherry and lime

**AMARO**
Amaro Montesegro, cane and lime

**ALPINE**
Banks 5 rum, Cheddar azure blue and lime

**TROPICAL**
Plantation & Santa Teresa rums, passion fruit, coconut, blended

**RIVIERA**
non-alc
Gin&spirt, cane and lime

**NEGRONIS**

**CLASSIC**
Bombay Dry gin, Campari and Martini Rosso

**FROZEN**
Yes, it’s a slushy

**BLANCO BIANCO**
Tequila Ocho Plata, Lucaszo Bitter Bianco, Martini Bianco

**BOUILLADIVER**
Elijah Craig bourbon, Martini Ritosso and Rosso

**NORONI**
non-alc
Seasonal, bitter, balanced with no house

**OLD FASHIONEDS**

**CLASSIC**
Maker’s Mark bourbon, SHF gum syrup, bitters.

**JAPANESE**
Suntory Toki whiskey, Okiwakaw black sugar and umes plum

**CHAMPAGNE**

Moa & Chandon, vintage champagne syrup and bitters

**OAXACAN**
Madre mezcal, Elvelo reposado tequila, chile, chocolate bitters

**FASHION SHOW**
non-alc
Those Spirit Nightcap, Small Hand Foods gum syrup and orange

**MARTINIS**

**CLASSIC**
From the frozen, stirred up, your choice of:

25/75 - Monkey 47 gin / dry vermouth
50/50 - dry vermouth / Spanish gin
75/25 - Tanqueray gin / dry vermouth

**ESPRESSO**
Grey Goose vodka, Mr. Black, cold brew

**SAVERIE**
non-alc
Amass Riverina, aromatized grape must, pickled onion

**BEER AND CIDER**

**ESTRELLA GALICIA, Pale Lager**
Corunha, Spain

**FORT POINT, “Sfizio”**
Italian-style Pilsner SF, California

**COEDO, Session IPA**
Saitama, Japan

**ORIGINAL PATTERN, Hazy IPA**
Oakland, California

**ALMANAC, Coffee Stout**
Alameda, California

**BRASSERIE DUPONT, Saison Farmhouse**
Tourpes, Belgium

**DULISUIM TRESMIES, Strong Blonde**
Melle, Belgium

**DUCHESS de BOURGOGNE, Red Sour**
Vichy, Belgium

**AVAL CIDRE, Rosé Cidre**
Bretagne, France

**GOLDEN STATE, Save the Gravenstein**
Sonoma, California

**CLAUSTHALER, Non-Alc**
Dry hopped
Frankfurt, Germany

**BECK’S, Non-Alc Lager**
Bremen, Germany

**Fancy a Michelada?**
Try any of our lagers over ice with spicy Cheddar Mary Mix, garnished with saladito and orange

**SOFTS**

**Sparkling Mineral Water**

**Mexican Coca-Cola**

**Ginger Beer**

**Baladin Spuma Nera**

**Try any of our lagers over ice with spicy Chezchez**

**MARTINIS**

**COASTAL**
Manzanilla sherry, Joliv aquavit, Rouxinol blanc

**DIRTY VODKA**
Belvedere vodka, “dirty vermouth,” shaken

**BVIENVALL VELLER**
In our business, we often find things. Sometimes those things are a vintage Rolex, your abandoned third grade art project, or cameras. But sometimes, we happen upon a dusty forgotten cellar. We’ve scoured the Bay to start collecting incredible wines: non-vintage champagne from your favorite producer, second labels from renowned winemakers, and some none of us have ever heard of. Tell us what you like to drink, favorite vineyard memories, and how excited you get about sherry. Let us select something for you starting at $75 or reach out to us in advance for a more curated experience.

**BUBBLES**

**OSTRO, PROSECO**
Veneto, Italy

**MOÉT & CHANDON, BRUT IMPÉRIAL**
Champagne, France

**DAM'S SUPPLY CHAIN**
Champagne, France half bottle

**XARMANT, TAKOOLI**
Antsila, Spain

**ŠTOKA, “PÉT-NAT RED”**
Kras, Slovenia

**LEITZ “EINS ZWÖ” ROSÉ**
non-alc
Kiedesheim, Germany

**WHITE**

**FIFTH MOON, GRÜNER VELTLINER**
Edna Valley, Cal.

**CHEZCHEZ SANCERRE**
Loire, France

**GHOSTWRITER, CHANDONNAY**
Santa Cruz Mountains, Cal.

**SANTA JULIA, “LA OVEJA” TORRONTES**
Finca Maipu, Argentina

**KOEHNEN WINE CO, SAUV BLANC**
North Coast, California

**GLEKHURI RAKSITELI QVEVRI**
The country

**COMPANION WINE CO, ROTATING**
Delicious & terroir-driven

**NOT WHITE**

**SCALA, “CIRÒ”**
Calabria, Italy

**TENDU, “DUNNIGAN HILLS”**
Yolo County, California

**BON JUS, ZINFANDEL**
California

**CAMPI FLEGREI, PIEDRISGO**
Campania, Italy

**SPRING RED**

**LIKE THE WEATHER, THIS CHANGES ALMOST DAILY**

**SHERRY**

**GONZALEZ BYASS “TIO PEPE” FINO**

**HIDALGO “LA GITANA” MANZANILLA**

**PEREZ BARQUERO OLOROSO**

**SMOKY**

**SOMETHING NATTY AND RED-ISH**

**CAMPI FLEGREI, PIEDRISGO**
Campania, Italy

**SPRING RED**

**LIKE THE WEATHER, THIS CHANGES ALMOST DAILY**