



THE MADRIGAL

LET THE NIGHT LINGER

100 Van Ness Ave
San Francisco, CA 94102

THE MADRIGAL

“Here’s to alcohol, the rose-colored glasses of life.”

– E. Scott Fitzgerald

A cocktail-forward dining experience steps away from the theater district. Enjoy our artisan cocktails, artfully plated appetizers, and shareable plates. The Madrigal is the perfect place gatherings of all sizes, with 3 unique private dining experiences we can accommodate groups as small as 10 and as large as 50 with a buyout.

Take a Tour

Inquire Here

Featured menus are sample only. Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate any and all dietary restrictions.

 vegetarian  gluten free  vegan  dairy free



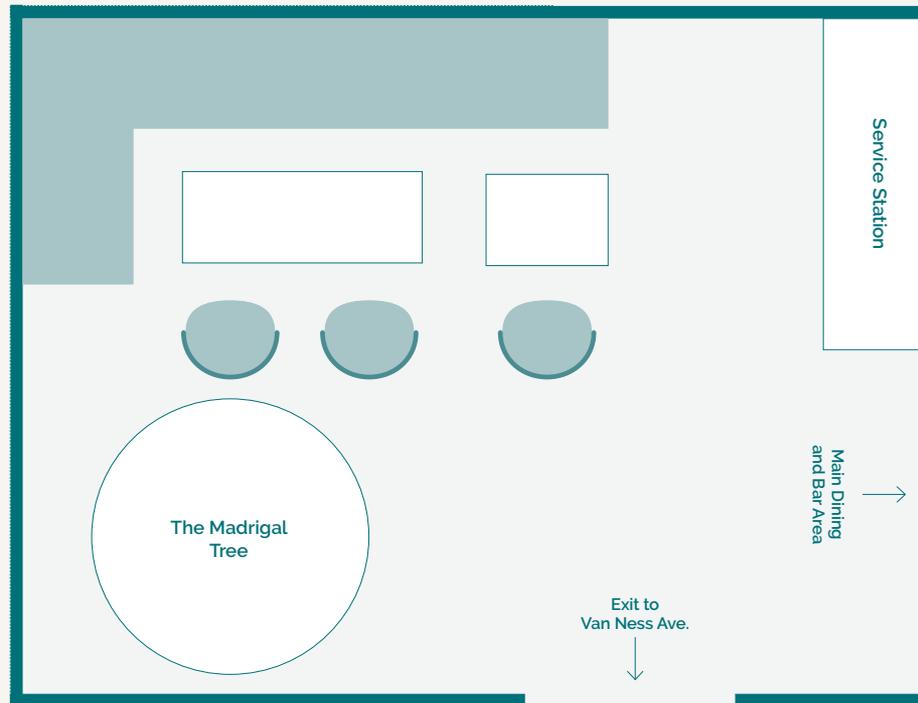
TREE LOUNGE



Tree Lounge

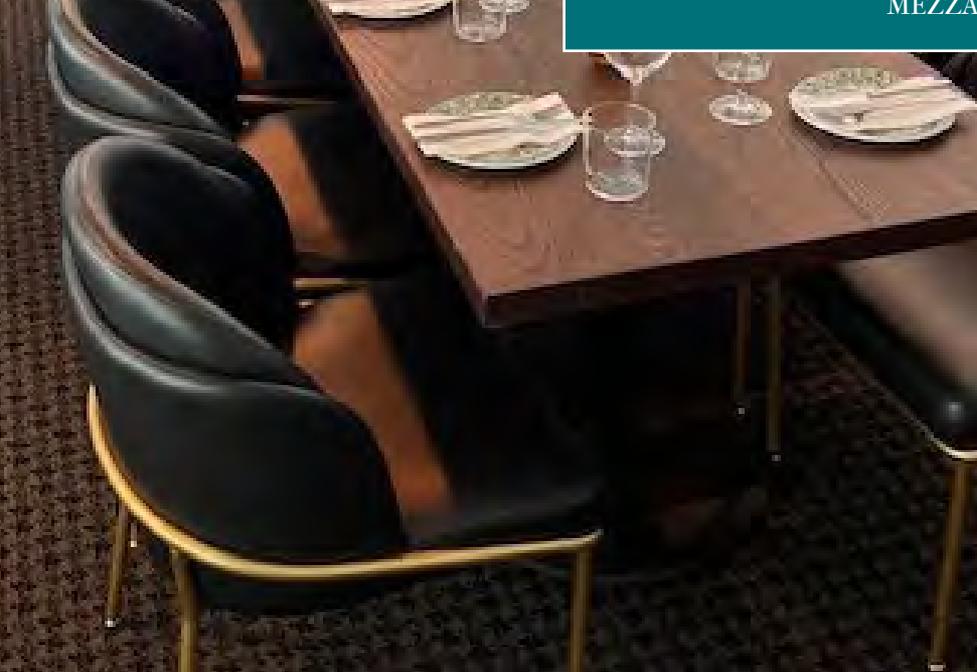
UP TO 15 GUESTS

Tucked away behind the bar is our Tree Lounge — an artfully appointed seating area perfect for groups up-to 15 looking for a relaxed environment for drinks and small bites.





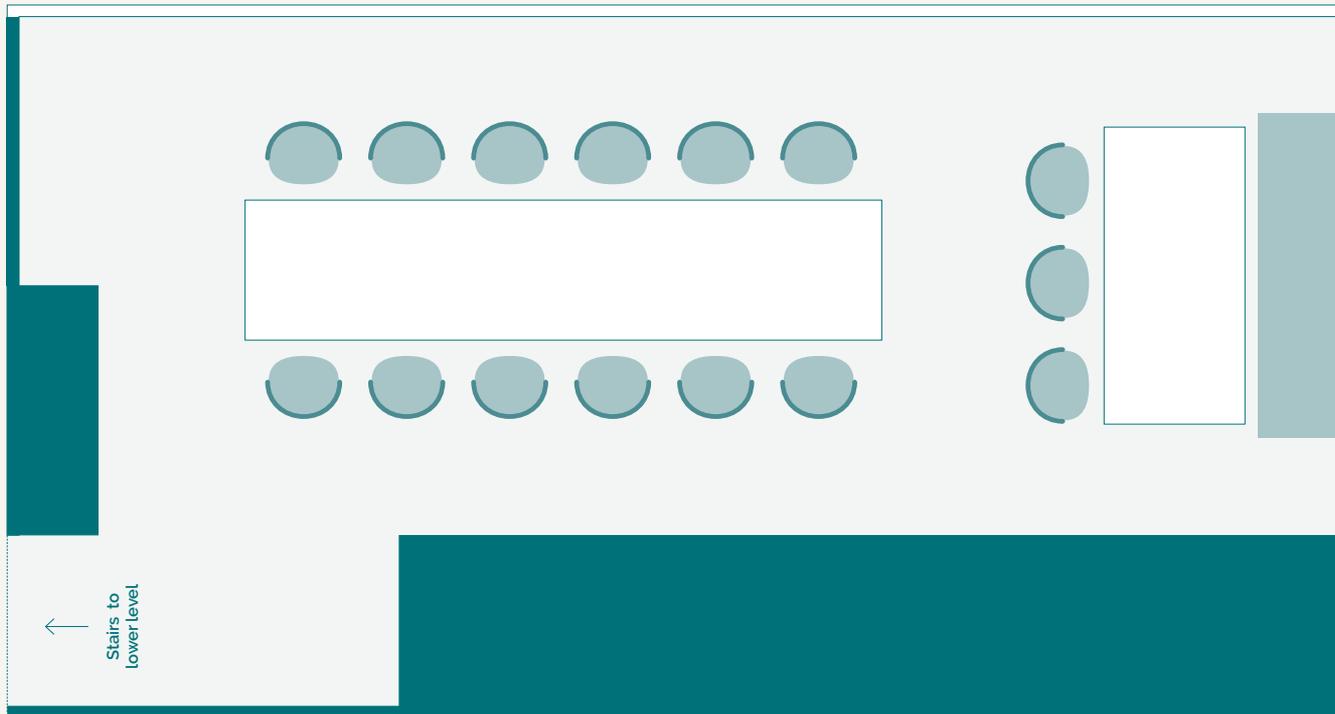
MEZZANINE



Mezzanine Seated Dinner

UP TO 18 GUESTS

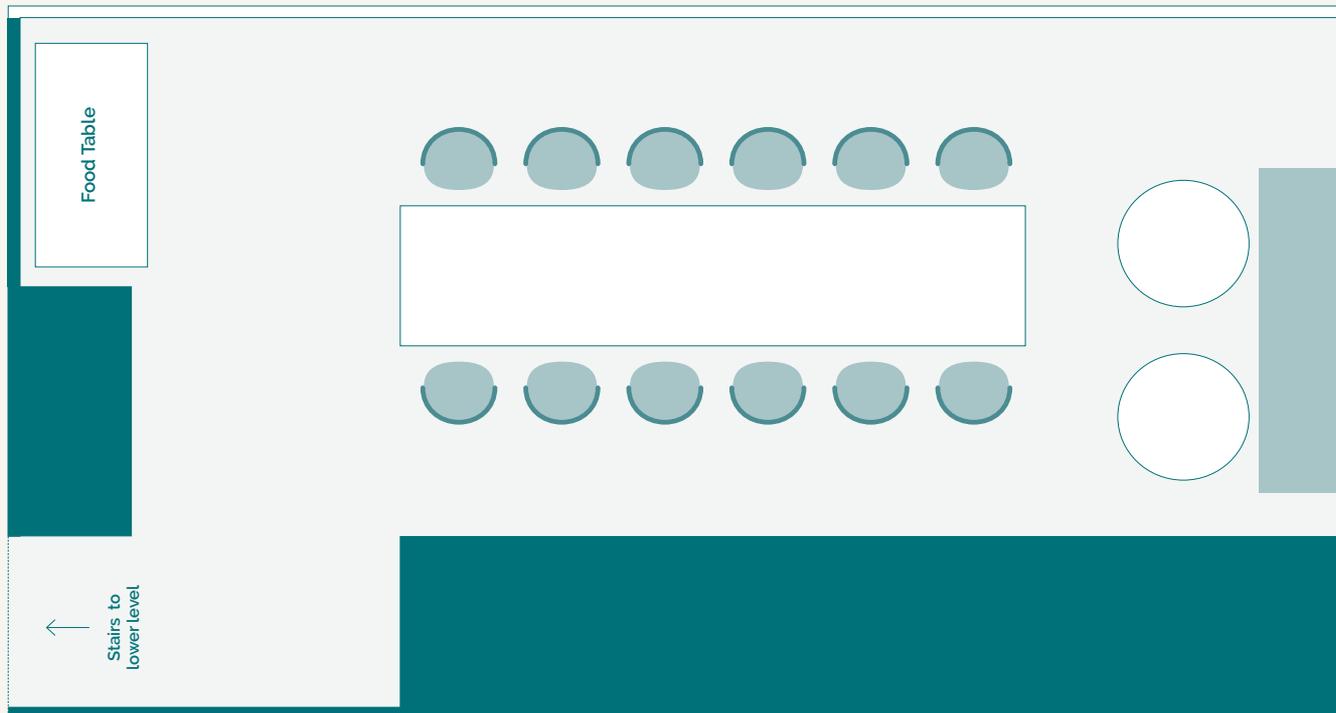
Our Mezzanine soars over our dining room for up to 18 for a seated dinner.



Mezzanine Dinner

UP TO 14 GUESTS

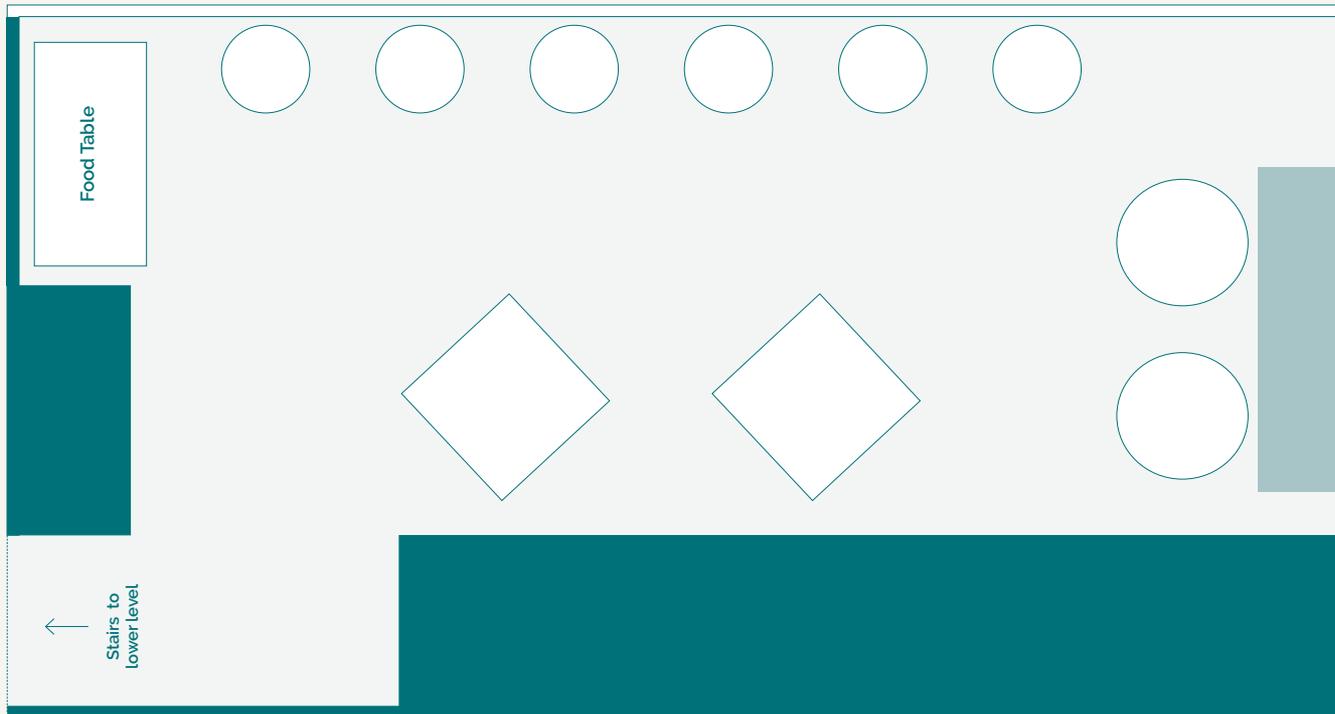
Our Mezzanine soars over our dining room and offers for up to 14 for a seated dinner.



Mezzanine Reception

UP TO 35 GUESTS

Our Mezzanine soars over our dining room and offers a private space for up to 35 guests for receptions.



Sample Dinner Menu

\$85 PER PERSON

PLEASE SELECT 3 STARTERS, 3 MAINS & 1 DESSERT

STARTERS

BEAU SOLEIL OYSTERS ^{GF} ^{VF}

Serpent Cucumbers, Goddess Melon Mignonette

DEVILED EGG

Vadouvan Mousse, Garlic Chips, Scallions
Contains Allium, Gluten Free Upon Request

YELLOWFIN TUNA CRUDO ^{GF}

Citrus, Aji Amarillo Drizzle, Pickled Shallots, Cilantro
Contains Allium

POACHED HEAD-ON PRAWNS ^{GF}

Pickled Wasabi Cocktail Sauce

SMOKED TROUT DIP

Herbed Mascarpone, Pickled Chilies, Crackers
Contains Allium and Dairy, Gluten Free Upon Request

FILET MIGNON TARTARE ^{GF}

Truffle Aioli, Parmesan, Frito Mixto, Grilled Sourdough
Contains Allium

ESQUITES TOSTADAS

Prawns, Cotija Cheese, Sour Cream Aioli, Cilantro
Contains Allium, Dairy, Shellfish

MOZZARELLA CHEESE STICKS ^{VG}

Herbed Crème Fraiche, Tomato Jam

** Add Caviar to your herbed crème fraîche (+22 per person) **

MAIN

GRILLED CHEESE ^{VG}

Porcini Garlic Spread, Fontina
Contains Gluten, Dairy, Allium

BRIOCHE SHRIMP BUN

Tarragon Aioli, Homemade Dill Relish
Contains Gluten, Shellfish, Dairy, Allium

CRISPY CHICKEN SLIDERS

Spicy Coleslaw, Chipotle Aioli
Contains Allium, Gluten, Dairy

CAVATELLI

Sugo, Parmesan Cheese, Chives
Contains Allium, Gluten, Dairy, Vegetarian Upon Request

DESSERT

WARM BROWN BUTTER MADELEINES ^{GF}

Butterscotch Pudding, Meyer Lemon Cream

Add Some Extras To Start Your Meal

A TRIO OF SNACKS ^{VG}

Marinated Olives, Truffled Nuts, Cheesy Crackers \$15

GRAND PLATEAU

½ Dozen Oysters, Prawns, Tuna Crudo, Smoked Trout Dip \$65



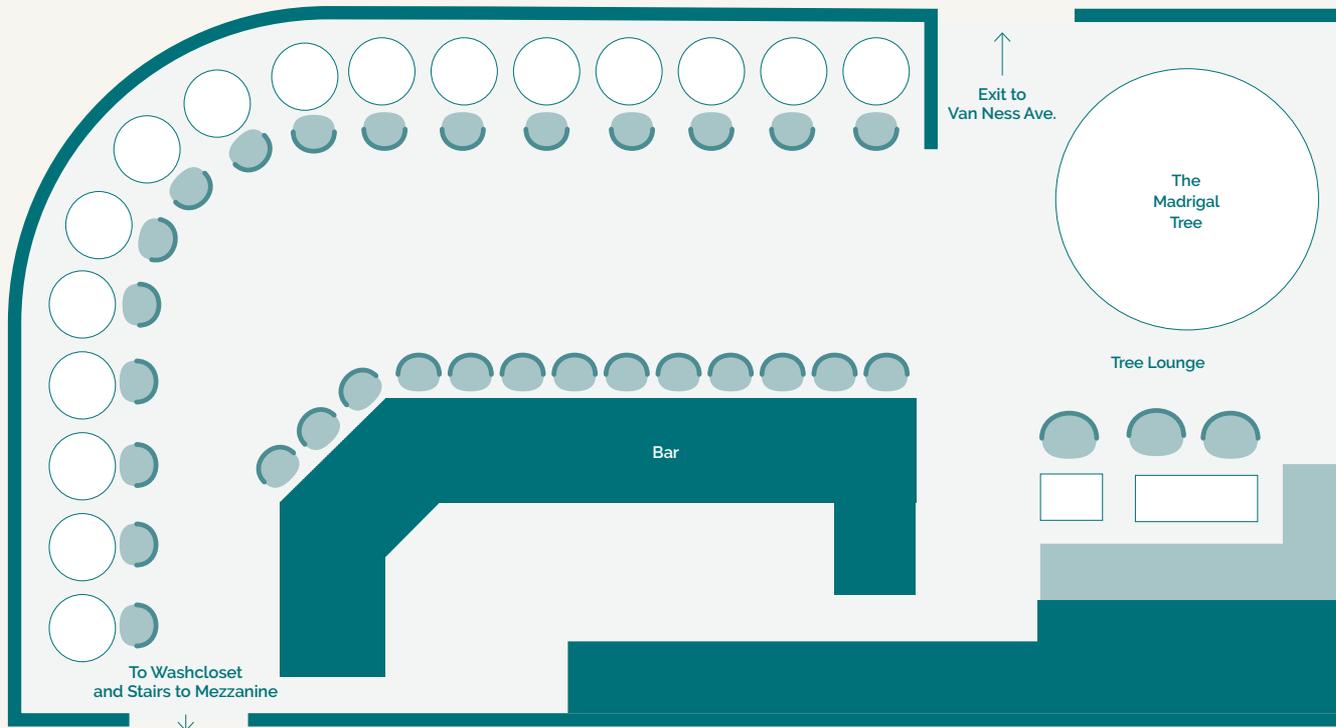
MAIN DINING ROOM



Main Floor Seated Dinner

UP TO 30 GUESTS

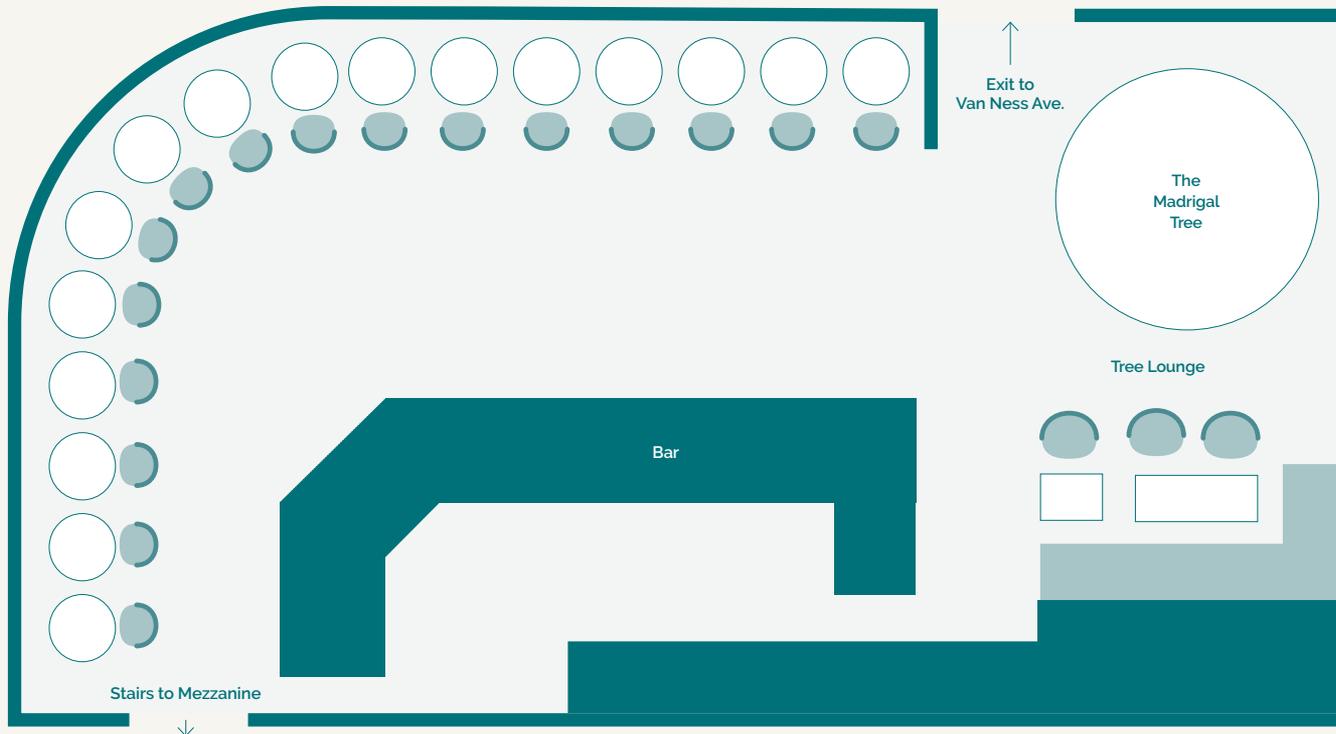
Our Main Floor features our full bar and dining experience for up to 30 for a seated dinner experience.



Main Floor Dinner & Reception

UP TO 30 GUESTS

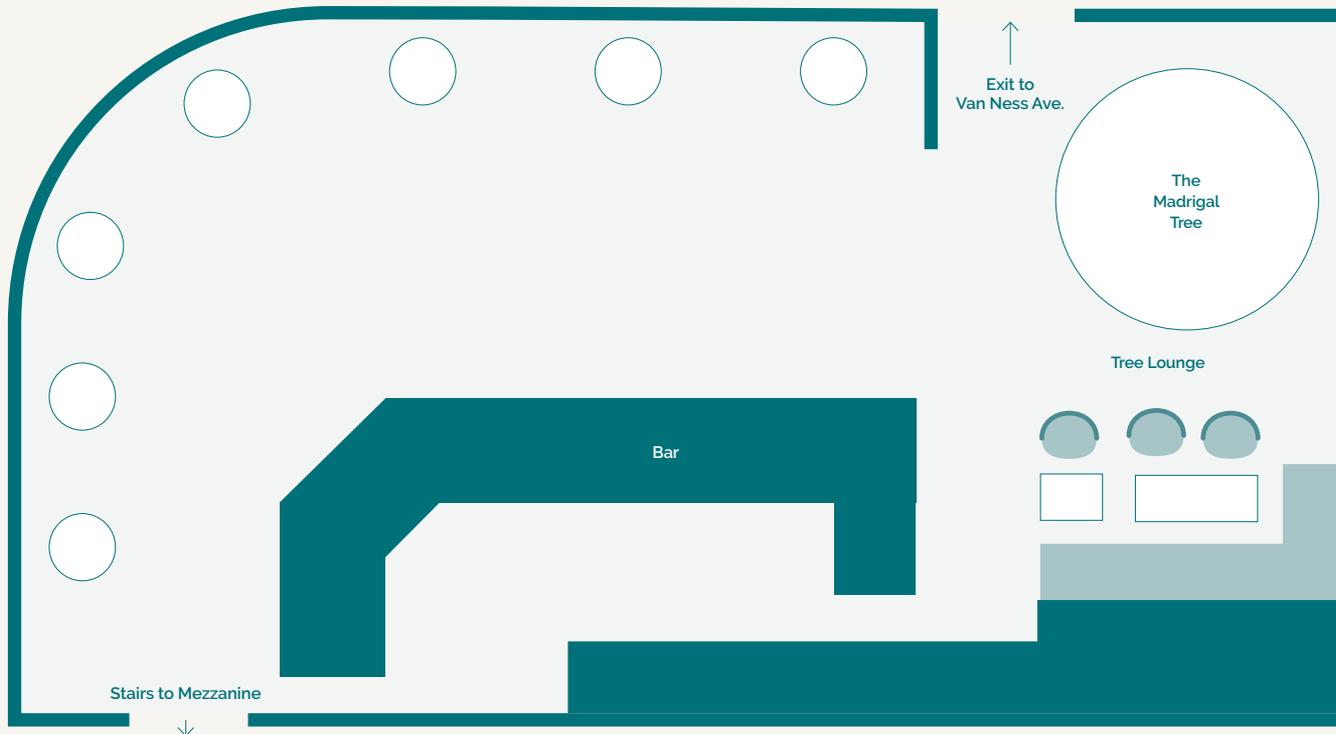
Need a little more space for guests to mix and mingle? Our main dining floor can accommodate up to 30 for a seated dinner and reception.



Main Floor Reception

UP TO 50 GUESTS

Looking for the ultimate party space? Our main floor dining room can be converted to ensure guests mix and mingle with enough space to accommodate live music so your guests can dance the night away.



Sample Reception Menu

3 FOR \$36 OR 4 FOR \$48
PER GUEST

COLD

BEAU SOLEIL OYSTERS ^{GF} ^{VF}

Serpent Cucumbers, Goddess Melon Mignonette

DEVILED EGG

Vadouvan Mousse, Garlic Chips, Scallions
Contains Allium, Gluten Free Upon Request

YELLOWFIN TUNA CRUDO ^{GF}

Citrus, Aji Amarillo Drizzle, Pickled Shallots, Cilantro
Contains Allium

POACHED HEAD-ON PRAWNS ^{GF}

Pickled Wasabi Cocktail Sauce

SMOKED TROUT DIP

Herbed Mascarpone, Pickled Chilies, Crackers
Contains Allium and Dairy, Gluten Free Upon Request

FILET MIGNON TARTARE ^{GF}

Truffle Aioli, Parmesan, Frito Mixto, Grilled Sourdough
Contains Allium

ESQUITES TOSTADAS

Prawns, Cotija Cheese, Sour Cream Aioli, Cilantro
Contains Allium, Dairy, Shellfish

HOT

MOZZARELLA CHEESE STICKS ^{VEG}

Herbed Crème Fraiche, Tomato Jam

*** Add Caviar to your herbed crème fraiche (+22 per person) ***

GRILLED CHEESE ^{VEG}

Porcini Garlic Spread, Fontina
Contains Gluten, Dairy, Allium

BRIOCHE SHRIMP BUN

Tarragon Aioli, Homemade Dill Relish
Contains Gluten, Shellfish, Dairy, Allium

CRISPY CHICKEN SLIDERS

Spicy Coleslaw, Chipotle Aioli
Contains Allium, Gluten, Dairy

CAVATELLI

Sugo, Parmesan Cheese, Chives
Contains Allium, Gluten, Dairy, Vegetarian Upon Request

FRIES ^{VEG} ^V ^{GF}

Ketchup

DESSERT

WARM BROWN BUTTER MADELEINES ^{GF}

Butterscotch Pudding, Meyer Lemon Cream