

ILASZLO

happy hour

mon-fri 5-7, sat & sun 4-6

all 9

daily punch scotch, peach, lemon, black tea

daquiri white rum, lime, cane sugar

beer & shot trumer pilsner, verde mezcal

classic cocktails

all 14

old fashioned laszlo single barrel sazerac rye, bitters, cane sugar

brown derby bourbon, grapefruit, honey, bitters

martini dry gin or vodka, dry vermouth, olives or lemon twist

negroni monopolowa dry gin, vermouth, bordiga bitter

clover club dry gin, dry vermouth, fresh raspberry, lemon, egg white

margarita cascahuin blanco, lime, cointreau, cane sugar

paloma blanco tequila, grapefruit, lime, cane sugar, soda

carter beats the devil reposado tequila, mezcal, lime, cane sugar, chili tincture

mai tai rum blend, lime, orgeat, cointreau, mint

baby darling santa teresa dark rum, sweet vermouth, averna, rhubarbaro

pisco punch capurro pisco, pineapple gomme, lemon

champs élysées hinc cognac, green chartreuse, lemon, bitters, cane sugar

espresso martini vodka, fresh espresso, espresso liqueur, cane sugar,

penicillin blended scotch, ginger shrub, honey, lemon

hugo spritz st germain, mint, sparkling wine, lemon

foreigncinema

menu

today's oyster on the half shell 3 ea

fried anchovy stuffed green olives 8.5

prawn cocktail signature cocktail sauce (4) 16

iberico pork chicharones lime chili salt 8



laszlo dog (friday-sunday only) 17

house-boudin blanc sausage, sauerkraut, dijonnaise, sesame bun

baked goat cheese 23

on a fig leaf with bing cherry mostarda, crudité, endive, crostini

four cheeses 25

thyme almonds, buckwheat crackers

heirloom chicory salad 16.5

green goddess dressing, toasted seeds, tortilla hearts, ricotta salata

beef sirloin tartare 24

house sauerkraut, dijonnaise sauce, crispy capers, fines herbes, gaufrettes

bluefin tuna ceviche 26

watermelon dashi, trout roe, togarashi, avosabi, taro chips



scallops, cod & clams 44

tomato broth, turmeric, curry leaf, chili basmati, pad pad

spaghetti alla chitarra 34

golden chanterelles, english peas, meyer lemon, garlic, basil, chili flake, reggiano

madras sesame fried chicken 35

hummus, garden cucumber & tomato salad, za'atar vinaigrette, ras honey



chocolate birthday cake bourbon buttercream, candied hazelnuts, crème anglaise 14.5

grapefruit granita with plum sorbet 8.5

affogato: scoop of vanilla bean ice cream, 13

double grand coffee espresso shot, dark chocolate-dipped strawberry biscotti

◆ full foreign cinema menu available ◆

wine

	g	b
prosecco, sommariva <i>veneto, italy nv</i>	13	/ 48
brut rosé, scarpetta, spumante <i>friuli, italy nv</i>	15	/ 60
white roditis blend, sclavos 'alchymiste' <i>greece 2024</i>	12	/ 40
sauvignon blanc, bernier vin de loive <i>france 2024</i>	15	/ 62
chardonnay, eric chevalier <i>val de loire, france 2025</i>	15	/ 62
rosé of zweigelt, weninger ponzichter <i>austria nv</i>	12	/ 40
pinot noir, route stock <i>sonoma coast 2023</i>	17	/ 72
barbera, seam <i>el dorado, ca 2013</i>	17	/ 64
cabernet pfeffer, stirn 'bentoite' <i>san benito county 2022</i>	12	/ 40

beer & cider

trumer pilsner berkeley, ca 12oz can	8
tecate mexico 12oz can	5
fieldwork 'pulp' hazy lpa 16oz can	10
standard deviant 'tree people ipa' 12oz can	8
standard deviant 'kolsch' 12oz can	8
great notion mosca 'michelada' 16oz can	9
samuel smith organic cider, uk, 14.9oz can	8
shiner bock shiner, tx 12oz bottle	7

zero proof

amaro tonic	12
pathfinder amaro, cherry blossom tonic	
de soi 'haute margarita'	10
spicy margarita, tajin rim	
cinema paradiso	9
passionfruit, orange, lime, soda	
non1 sparkling wine alternative	12
raspberry, verjus, chamomile	
fieldwork 'light' pilsner	9

monthly dj & live music calendar



instagram: @laszlobarsf @foreigncinemasf

A 6.25 % charge is being applied to each check
for San Francisco city mandates.



L A S Z I L O