

## bubbles

Mas Candi Brut Nature, Penedes , Spain 2016      gl    btl  
13 / 52

## white wine

Gozzelino Cortese, Piedmont, Italy 2018      gl    btl  
12 / 48  
Inconnu Chardonnay, Clarksburg, CA 2017      15 / 60

## rosé

Le Fraghe, 'Chiaretto' Bardolino, Italy 2017      11 / 44

## red wine

Hautes Noëlls, 'Hého Rouge'      gl    btl  
13 / 52  
Vin de Pays de Loire, Loire Valley, France 2017  
Château St. Julian Cabernet & Merlot,      10 / 40  
Bordeaux, France 2015

## beer

House Lager 12oz can - Happy hour all day!      2  
Golden State 'Mighty Dry' Cider 16oz can      9  
Tecate 12oz can      4  
Trumer 'Pilsner ' 12oz bottle      7  
T.W. Pitchers Grapefruit & Blood Orange Radler 12oz can      7  
Almanac Seasonal Sour 16oz can      12  
Ale Industries 'Uncle Jesse' Session Ale 12oz can      6  
Sudwerk Hefeweizen 12oz bottle      7  
Foreign Cinema West Coast IPA 12oz can      8  
Ale Industries 'Divine Defector' "Death Angel" 16oz can      10  
North Coast 'Old Rasputin' Stout 12oz can      9

## beer + shots

shot of Bulleit Rye or Fernet Branca      14  
*with Shiner Bock in a bottle*  
  
shot of blanco tequila OR Tullamore Dew      14  
*& the best Tecate on the block, training wheels opt.*  
  
shot of blanco tequila      14  
*with a White Claw*  
  
shot of Fernet Branca      8

## cocktails

*all of our cocktails are served #strawlessandflawless  
if you'd prefer a straw, please ask!*

Instagram: @laszlobarsf @foreigncinemasf @cocktailsbynickyb

**\$2 Oysters available 4pm-kitchen close!**

**\$35 Tsar Nicoulai Estate Caviar .5 oz**

*Served with crème fraîche & papadum*

**Slushee!! \$12**

Please ask your server for today's flavor

**the master & margarita \$14**

Banhez Mezcal, fresh lime,  
caramelized pineapple, pressed grape syrup

**midnight cowboy \$13**

Bertoux California brandy, Aperol,  
Cardamaro, grapefruit soda, bitters

**Li Yang, the Panda Khan \$14**

Ming River Sichuan Baijiu, Copalli Rum,  
passion fruit, fresh lime, angostura, fleur de sel

**give 'em enough rope \$14**

George Dickel Rye  
house root beer syrup, Campari

**black sea \$15**

George Dickel Bottled In Bond, Cocchi di Torino,  
pomegranate amaro, grapefruit bitters

**Selena por vida \$13**

Verde Mezcal, Aperol, jalapeno,  
fresh orange and lime juices, basil, spiced rim

**beyond the sea \$13**

gin, Indian tonic, fresh grapefruit juice,  
smoky grapefruit salt rim, rosemary

**signature margarita \$13**

blanco tequila, house key lime syrup,  
fresh lime, pineapple wedge

;;;optional hot sauce and spicy rim!!!  
\*substitute Banhez mezcal for \$1 more

The full Foreign Cinema menu is available for brunch &  
dinner; please ask your server for today's menu