Located on the 46th Floor of the Hilton San Francisco Union Square and offering a panoramic view of San Francisco, there’s no better place to unwind after a long day than the Cityscape Bar and Lounge.

Enjoy a signature cocktail from one of the tallest buildings in the city while overlooking the Golden Gate Bridge, Coit Tower and more.

Discover elevated, bold and balanced flavors using San Francisco’s freshest ingredients with our small plate menu.
CITYSCAPE LOUNGE
You may enjoy these items any evening in Cityscape and during your special event. For special events, these items can be served individual plates or on platters that serve 20 people.

CALIFORNIA PISTACHIOS & ALMONDS
pressed lemon | cracked mélange of peppercorn
plate $10 each | platter $200

KENNEBEC POTATO CHIPS
nori salt | gochu jang aioli
plate $10 each | platter $200

EDAMAME HUMMUS
petite vegetables | smoked paprika | unfiltered olive oil | cyprus salt
plate $15 each | platter $300

LOCAL CHEESE & CHARCUTERIE
quince | grain mustard | marinated olives | black garlic fruit bread crisps
plate $18 each | platter $360

ASSORTED DESSERT PLATTER
pastry chef’s selection of assorted seasonal desserts
platter $260

*Please note menu items are subject to change based on season. Prices are subject to 25% service charge and applicable tax.
SPECIAL EVENTS MENU AT CITYSCAPE

You may enjoy these items any evening in Cityscape and during your special event. For special events, these items can be served individual plates or on platters that serve 20 people.

HOT HORS D’OEUVRES
Seared Pork Pot Stickers, orange peanut sauce
Seared Shrimp Pot Stickers, orange peanut sauce
Mushroom and Fontina Cheese Vol-Au-Vent V
Miniature Beef Wellington
Miniature Baked Raspberry and Brie Cheese in Phyllo V
Chili Lime Salmon Satay, crema fresca GF
Tandoori Prawn, mango chutney
Brie en Croûte V
Spinach and Feta Cheese In Phyllo V
Scallops Wrapped in Bacon, romesco sauce
Medjool Dates Wrapped in Bacon GF
Vegetarian Samosas V

COLD HORS D’OEUVRES
Melon with Prosciutto GF
Pistachio and Sage Rolled Goat Cheese V
Smoked Duck, Melon and Arugula GF
Dungeness Crab Salad on Cucumber Rounds GF
Peppercorn Seared Ahi Tuna on White Truffle Polenta Round GF

HORS D’OEUVRES PACKAGES
Six Pieces $48 per person
Eight Pieces $63 per person

A LA CARTE
$9 per piece

Server fee will apply if hors d’oeuvres are passed.
Prices are subject to 25% service charge and applicable tax.
SPECIAL EVENTS MENU AT CITYSCAPE
Cocktail Menu

PINEAPPLE EXPRESS | $17
Fidencio Clasico Mezcal | pineapple | lime allspice dram

BLINDED ME WITH SCIENCE | $16
The Botanist Gin | pear nectar | elderflower lemon | soda

THIRD WHEEL | $18
Hennessy VS Cognac | ginger syrup | lemon cinnamon & sugar rim

PRESIDIO OLD FASHIONED | $15
Mount Gay Eclipse Rum | demerara syrup | orange & angostura bitters

COSMONAUT | $18
Stoli Elit Vodka | Cointreau | white cranberry | lime

SEASONAL SMASH | $16
Mitcher’s Small Batch Bourbon | demerara | mint lemon | fresh seasonal fruit

NOE VALLEY | $16
Tito’s vodka | aperol | lemon | agave | splash of prosecco

BARREL AGED MANHATTAN | $17
Eagle Rare Bourbon | carpano antica | angostura bitters

ZERO PROOF
CRANBERRY COOLER | $9
cranberry | apple spice elixir | soda | nutmeg

THE PERFECT PINEAPPLE | $9
pineapple | lemon | cucumber | soda

Prices are subject to 25% service charge and applicable tax.
# SPECIAL EVENTS MENU AT CITYSCAPE

## WINE LIST

### BUBBLES

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>GLASS</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco, LaMarca, Veneto, Italy</td>
<td>13</td>
<td>58</td>
</tr>
<tr>
<td>Sparkling, Chandon, Brut Classic, California</td>
<td>14</td>
<td>63</td>
</tr>
<tr>
<td>Sparkling, étoile Rosé, Domaine Chandon, Sonoma County</td>
<td>17</td>
<td>75</td>
</tr>
<tr>
<td>Champagne, Veuve Clicquot “Yellow Label,” Reims, France</td>
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<td>110</td>
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<tr>
<td>Champagne, Moët Rosé Impérial, Épernay, France</td>
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<td>180</td>
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<tr>
<td>Champagne, Perrier Jouët, “Belle Époque” Brut, Épernay, France</td>
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<tr>
<td>Champagne, Dom Perignon, Épernay, France</td>
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### WHITES

<table>
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<tr>
<th>Wine Description</th>
<th>GLASS</th>
<th>GLASS+½</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Grigio, Swanson Vineyards, Sonoma Mountain</td>
<td>13</td>
<td>19</td>
<td>52</td>
</tr>
<tr>
<td>Sauvignon Blanc, Long Meadow Range, Rutherford</td>
<td>14</td>
<td>21</td>
<td>56</td>
</tr>
<tr>
<td>Chenin Blanc + Viognier, Pine Ridge, California</td>
<td>13</td>
<td>19</td>
<td>52</td>
</tr>
<tr>
<td>Chardonnay, Sonoma-Cutrer “Russian River Ranches,” Sonoma County</td>
<td>14</td>
<td>21</td>
<td>56</td>
</tr>
<tr>
<td>Chardonnay, Ferrari-Carano “Reserve,” Napa Valley, Carneros</td>
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<td>27</td>
<td>72</td>
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<tr>
<td>Riesling, Clean Slate, Mosel, Germany</td>
<td>12</td>
<td>18</td>
<td>48</td>
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</table>

Prices are subject to 25% service charge and applicable tax.
## SPECIAL EVENTS MENU AT CITYSCAPE
### WINE LIST

<table>
<thead>
<tr>
<th>REDS</th>
<th>GLASS</th>
<th>GLASS+½</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Noir, Migration, Russian River Valley</td>
<td>14</td>
<td>21</td>
<td>56</td>
</tr>
<tr>
<td>Pinot Noir, Belle Glos “Las Alturas,” Santa Lucia Highlands</td>
<td>21</td>
<td>31</td>
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<tr>
<td>Syrah blend, Preston Winery “L. Preston”, Dry Creek Valley</td>
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<td>24</td>
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<tr>
<td>Merlot, Gainer, Santa Ynez Valley</td>
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<td>18</td>
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<tr>
<td>Bordeaux Blend, “The Mariner” Dry Creek Vineyards, Dry Creek Valley</td>
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<td>21</td>
<td>56</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Conn Creek, Napa Valley</td>
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<td>24</td>
<td>76</td>
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</table>

<table>
<thead>
<tr>
<th>ROSE</th>
<th>GLASS</th>
<th>GLASS+½</th>
<th>BOTTLE</th>
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</thead>
<tbody>
<tr>
<td>Frog’s Leap, ‘La Grenouille Rogante’, Rutherford</td>
<td>15</td>
<td>23</td>
<td>60</td>
</tr>
</tbody>
</table>

Prices are subject to 25% service charge and applicable tax.
SPECIAL EVENTS MENU AT CITYSCAPE

BEERS

DRAUGHT | 10 / 14
Bud Light, Anheuser-Busch, St. Louis, MO
Belgian White, Blue Moon Brewing, Golden, CO
Stella Artois, Brouwerij Artois, Leuven, Belgium
Trumer Pils, Trumer Brauerei, Berkeley, CA
Anchor Steam Ale, Anchor Brewing, San Francisco, CA
OctoberFest, Samuel Adams, Boston, MA
Pale Ale, Sierra Nevada Brewing, Chico, CA
Little Sumpin' Sumpin', Lagunitas Brewing, Petaluma, CA

BOTTLED | 8 / 9
Budweiser, St Louis, MO
Miller Lite, Milwaukee, WI
Boston Lager, Samuel Adams, Boston, MA
Heineken, Netherlands
Corona, Mexico
Red Rocket Ale, Bear Republic Brewing, Healdsberg, CA Daytime
805 Blonde Ale, Firestone-Walker, Paso Robles, CA

Prices are subject to 25% service charge and applicable tax.
Partial buyouts in Cityscape utilize the existing furniture.
Beverages must be hosted during partial buyouts and all beverages must be ordered through your server, cash bar sales do not count towards your minimum.
Cityscape remains open to the public during partial buyouts.
Buyouts are for a two-hour duration.
Additional menu options are available for full buyouts of Cityscape – please inquire for more information.
Information above is specific to evening events in Cityscape between the hours of 5pm and 11pm.
Cityscape is also available for daytime events – please inquire for more information.
All menu prices are subject to service charge and sales tax.

For more information, please contact Portia Amofa, Catering Sales Manager - Specialty Venues at portia.amofa@hilton.com or 415.403.6697.