DRAFT BEER

21ST AMENDMENT EL SULLY LAGER 4.8% CA 9
PLOW MUGGINS TROPICAL IPA 6.6% CA 9
ANCHOR STEAM CHRISTMAS ALE 6.9% CA 9
STANDARD DEVIANT IPA 7.5% CA 9

BEER BOTTLES & CANS

EAST BROTHERS BO PILS 5.0% CA 9
CALICRAFT COOL KIDZ JUICY IPA 7.2% CA 7
ALMANAC SUNSHINE & OPPORTUNITY SOUR 5.8% CA 9

GARDEN SNACKS

NUTS 4 U 5
Sweet and Salty Nuts

OLIVE NONE OF YO' LIP 7
Marinated Olives

HUMMUS WHERE THE HEART IS 13
Pumpkin Hummus, Market Vegetables

TIME FRIES WITH U 9
Gremolata

SCHOOL OF ROCKFISH 14
Rock Cod Tacos, Cumin Crema, Lime Cured Cabbage

DISC O' FISH 14
Tuna Tostada, Crema, Preserved Lemon, Radish

HOT OFF THE (PANINI) PRESS 15 ADD CHICKEN 5
Broccolo di Ciccio, Piquillo Pepper, Smoked Cheddar, Ciabatta

SWEET DREAMS ARE MADE OF CHEESE (AND SALAMI) 26
Compote, Mustard, Honey, Pickles

KISS MY ASPARAGUS 11
Beer battered asparagus, curried brown butter aioli

Named after Bathsheba Everdene, the heroine of British author Thomas Hardy’s 1874 novel, Far From The Madding Crowd, Bathsheba is an archetype of the strong, independent woman this bar pays homage to in a city that celebrates strong women and those who love them.

Hours of operation:
Monday - Thursday: 3:00pm – 11:30pm
Friday - Saturday: 3:00pm – 1:30am
Sunday: 12:00pm – 8:00pm

Kitchen hours:
Monday - Thursday: 3:00pm – 10:30pm
Friday - Saturday: 3:00pm – 11:30pm
Sunday: 12:00pm – 7:00pm

‘It is my intention to astonish you all.’
~ Bathsheba Everdene

@everdenesf
SEASONAL COCKTAILS

ATOMIC BLONDE 15
Aviation Gin, Lo-fi Sweet Vermouth, Lillet Blanc, Orange Bitters
Served Up

HER EYES ONLY 15
Belvedere Vodka, Lo-fi Gentian Amaro, Apple Brandy, Lime, Fever Tree Ginger Beer
Served On The Rocks

SPANISH LULLABY 15
Volcan Tequila, Blood Orange, Cinnamon, Agave
Served On The Rocks

WRECKING BALL 15
Rittenhouse Rye, Dry Curaçao, All Spice Dram, Angostura Bitters
Served On The Rocks

DRAFT COCKTAILS

HOUSE MULE 15
Grey Goose La Poire Vodka, Lime, Fever Tree Ginger Beer
Served On The Rocks

HOUSE MARGARITA 15
Avion Tequila, Lime, Agave
Served On The Rocks

SEA BISCUIT 15
Bulleit Bourbon, Agave, Orange, Dry Curacao
Served On The Rocks

BEST IN SHOW 15
Absolut Elyx, Grapefruit, St. Germain

“We proudly serve Fever-Tree Premium Mixers in our cocktails”

BUBBLES

POMMERY SPARKLING CA 12/56
N/V California

CHANDON ROSE 13/61
N/V California

MOET IMPERIAL BRUT 26/126
N/V Champagne

WHITE & ROSE WINES

HAMPTON WATER ROSE 16/78
2018 France

GROTH SAUVIGNON BLANC 14/66
2018 Paso Robles, California

SAINTSBURY CHARDONNAY 14/66
2015 Carneros, California

RED WINES

GUNDLACH BUNDSCHU MT. CUVEE 13/61
2016 Sonoma County, California

GEHRICKE PINOT NOIR 16/76
2014 Sonoma, California

THE PRISONER SALDO ZINFANDEL 15/71
2016 California

JUSTIN CABERNET SAUVIGNON 17/81
2016 Paso Robles, California