COCKTAILS

Seasonal cocktails, curated by bar director *Jack Winks*.

FIRE OPAL HERBAL, COMPLEX, ROBUST
Mezcal, Vermouth, Green Chartreuse, Grapefruit Bitters — 14

IN BLOOM TART, FLORAL, DELICATE
Vodka, Lychee, Green Tea, Lemon Verbena, Lemon, Sake, Peach — 14

SECRET GARDEN HERBAL, REFRESHING, LIGHT
Pernod, Gin, Basil, Tomato Leaf, Lemon, Soda Water — 14

ONE TRICK PONY SPICED, HERBACEOUS, TART
Brandy, Calvados, Ginger, Grains of Paradise, Verjus, Soda Water — 14

COMFORTABLY NUMB SPICY, SOUR, ZESTY
Tequila, Honey, Szechuan Peppercorns, Rice Vinegar, Lime, Soda Water — 14

COFFEE COCKTAIL #2 DECADENT, RICH, SMOOTH
Bourbon, Rye, Almond Milk, Cold Brew Coffee, Maple Syrup, Tonka Bean — 14

GRAND BAZAAR EXOTIC, AROMATIC, BALANCED
Lemon Drizzle Gin, Apricot, Bay Leaf, Pistachio, Lemon, Cardamon — 14

BEER ON TAP

SEASONAL SELECTION

PILSNER, Šipka, Solid Ground, Diamond Springs, California, 5.7% abv, 14 oz	6
HAZY IPA, Kind for Nothing, Urban Roots, Sacramento, Ca., 7% abv, 14 oz	7
DIPA, SR-16, Crooked Lane, Auburn, California, 8.5% abv, 14 oz	7
SOUR ALE, Tangerine Smooches, Porchlight, Sacramento, Ca., 4.5% abv, 14 oz	7

NON-ALCOHOLIC

Seasonal Shrub Soda	8
Mexican Coke	4
Ginger Ale	5

WINE LIST

A rotating list of our favorite wines from around the world.

	GLASS	BOTTLE
SPARKLING		
CHAMPAGNE COLIN, Les Prôles & Chétivins, 1er Cru, Champagne, France, **2005**		172
CHAMPAGNE, Forest Marie, Brut de Blancs, Champagne, France, **2014**	19	92
PET NAT ROSÉ, 'Phaunus', Aphros, Portugal, **2018**	13	58
GRÜNER VELTLINER, Vinhos Conceito, Douro, Portugal, **2014**		78
LAMBRUSCO ROSSO, Lini 910 'Labrusca', Emilia, Italy, **2014**		48
SKIN-CONTACT & ROSE		
GRENACHE/VERMENTINO, Casino Mine Ranch, 'Reserve', Amador Co., Ca., **2018**	14	56
TIBOUREN ROSÉ, Clos Cibonne, Côtes de Provence, Provence, France, **2017**		68
WHITE		
GEMISCHTER SATZ, Joiseph, Mischkultur, Austria, **2017**	14	62
MUSCADET, Poiron Dabin, Sévre et Maine, Loire, France, **2018**	12	56
RIESLING, Peter Lauer, 'Unstenberg' Grosse Lage VDP, Germany, **2018**		82
CHARDONNAY, Monte Rio Cellars, Mendocino County, California, **2019**	16	68
CHARDONNAY, Elini & Edouard Vocoret, 'Boucheran', Chablis, France, **2018**		92
RED		
PAÍS, Catalina Ugarte, Pirque, Chile, **2018**	14	58
CABERNET FRANC, Terrassen, Finger Lakes, New York, **2017**	15	62
GAMAY, Terrassen, Finger Lakes, New York, **2018**		68
PINOT NOIR, J. Christopher, 'Basalte', Chehalem Mountains, Oregon, **2015**	18	82
PINOT NOIR, Antica Terra, 'Ceras', Willamette Valley, Oregon, **2016/17**		210
NEBBIOLO, Elio Sandri, 'Barolo Riserva', Perno, Piedmont, Italy, **2012**		160
GRENACHE/NOIR, Domaine Fontaréche, Pays D'Oc, France, **2016**		48
SUMOLL, Jané Ventura, Penedes, Spain, **2016**		76
CALLET/MONTONEGA, Anima Negra, Mallorca, Balearic Islands, Spain, **2016**		98
GRACIANO, Viña Zorzal, Navarra, Spain, **2017**	12	52
SYRAH, Melville, Estate, Sta. Rita Hills, California, **2016**	14	65
NERO D' AVOLA/FRAPPATO, Poggio di Bortolone, 'Cerasuola di Vittoria', Italy, **2016**		62
TEMPRANILLO, Finca Valpiedra, Rioja, Spain **2012**		92
CABERNET SAUVIGNON, Aquitania, Valle Del Maipo, Chile, **2016**	16	72
MERLOT, Hartwell Estate, Stags Leap District, Napa Valley, California, **2013**		160

DINNER

All plates are designed to be shared

QUICK BITES

PICKLES VG+GF
artfully preserved vegetables • 7

WHOLE WHEAT SOURDOUGH TOAST V
elote butter • 7

WESTCOTT BAY OYSTERS *GF
trio of estate vinegars • 3.5 ea.

PASSMORE RANCH CAVIAR SERVICE *
spring onion tuille, crème fraîche, pickled onion, shio cured salmon • 85

SMALL PLATES

MELON SALAD GF
calabrian chile walnut pesto, ham, arugula, pickled onion • 14

HEIRLOOM TOMATOES V+GF
aji verde, cucumbers, parmesan mousse, tempura sprouts • 17

SEARED KING SALMON *GF
fire-roasted tomato gazpacho, gypsy peppers, herb oil • 18

ROASTED SUMMER SQUASH VG
black bean stuffed blossom, romesco, relish, chile oil • 16

GRILLED PORK COLLAR GF
tahini vinaigrette, sunflower seeds, peaches, harissa • 19

SALT COD FRITTERS
green tomato chutney, black lime, aioli • 13

CRISPY POTATOES V+GF
german butterball potato, yam, green goddess, almond dukkah • 17

BLISTERED ROMANO BEANS GF
corn pudding, jimmy nardello peppers, pickled tomatillos, lardo • 16

V **vegetarian** | VG **vegan** | GF **gluten free**

*Served raw or undercooked or contains raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLATTERS serves 2 - 4 people

GRILLED WHOLE CHICKEN
tomato puttanesca, sourdough, salsa verde • 39

STURGEON AL PASTOR GF
adobo, pineapple, blue corn grits, chicharron • 46

SMOKED BEEF CHEEKS
green papaya, peanut miso, crispy onions • 41

HALF ROASTED DUCK GF
blueberry urfa sauce, sprouted wild rice, charred spring onion, sweet corn • 58

SEASONAL MENU

Crafted by Chef Brad Cecchi

1/2 OFF WINE BOTTLE

Sommelier Choice AQ

SUNDAY FIXE

$35 Multi-Course Dinner, Every Sunday

EDITION N°

1719 34TH ST SAC. CALIF. 95816