

# COCKTAILS

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

	<b>FIRE OPAL</b> HERBAL, COMPLEX, ROBUST Mezcal, Vermouth, Green Chartreuse, Grapefruit Bitters	14
	<b>IN BLOOM</b> TART, FLORAL, DELICATE Vodka, Lychee, Green Tea, Lemon Verbena, Lemon, Sake, Peach	14
	<b>SECRET GARDEN</b> HERBAL, REFRESHING, LIGHT Pernod, Gin, Basil, Tomato Leaf, Lemon, Soda Water	14
	<b>ONE TRICK PONY</b> SPICED, HERBACEOUS, TART Brandy, Calvados, Ginger, Grains of Paradise, Verjus, Soda Water	14
	<b>COMFORTABLY NUMB</b> SPICY, SOUR, ZESTY Tequila, Honey, Szechuan Peppercorns, Rice Vinegar, Lime, Soda Water	14
	<b>MORNING BELL</b> DECADENT, RICH, SMOOTH Rye, Scotch, Amontillado Sherry, Banana, Cream, Vanilla Bitters	14
	<b>GRAND BAZAAR</b> EXOTIC, AROMATIC, BALANCED Lemon Drizzle Gin, Apricot, Bay Leaf, Pistachio, Lemon, Cardamon	14

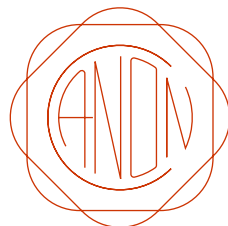
# BEER ON TAP

## SEASONAL SELECTION

PILSNER, Bo, East Brothers, Richmond, California, 5% abv, 14 oz	6
IPA, Isolate Simcoe, Urban Roots, Sacramento, California, 6.2% abv, 14 oz	7
DIPA, Travelers Welcome, Urban Roots, Sacramento, California, 9% abv, 14 oz	8
SOUR ALE, Tangerine Smooches, Porchlight, Sacramento, Ca., 4.5% abv, 14 oz	7

# NON-ALCOHOLIC

Seasonal Shrub Soda	8
Ginger Ale	5
Mexican Coke	4



# WINE LIST

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

	GLASS	BOTTLE
<b>SPARKLING</b>		
CHAMPAGNE, Billecart-Salmon, Blanc de Blancs, Grd. Cru, Champagne, Fr., <b>2007</b>		300
CHAMPAGNE, Forest Marie, Brut de Blancs, Champagne, France, <b>2014</b>	19	92
PET NAT ROSÉ, 'Phaunus', Aphros, Portugal, <b>2019</b>	13	58
GRÜNER VELTLINER, Vinhos Conceito, Douro, Portugal, <b>2014</b>		78
LAMBRUSCO ROSSO, Lini 910 'Labrusca', Emilia, Italy, <b>2014</b>		48
<b>SKIN-CONTACT &amp; ROSE</b>		
GRENACHE/VERMENTINO, Casino Mine Ranch, 'Reserve', Amador Co., Ca., <b>2019</b>	14	56
NERELLO MASCALESE, Tenuta Delle Terre Nere, Sicily, Italy, <b>2019</b>		62
<b>WHITE</b>		
GEMISCHTER SATZ, Joiseph, Mischkultur, Austria, <b>2017</b>	14	62
MUSCADET, Poiron Dabin, Sévre et Maine, Loire, France, <b>2018</b>	12	56
CHENIN BLANC, Domaine de Montrieux 'tout doux bijou', Loire, France, <b>2015</b>	12	54
RIESLING, Peter Lauer, 'Senior' Grosse Lage VDP, Germany, <b>2018</b>		82
CHARDONNAY, Monte Rio Cellars, Mendocino County, California, <b>2019</b>	16	68
CHARDONNAY, Elini & Edouard Vocoret, 'Boucheran', Chablis, France, <b>2018</b>		92
<b>RED</b>		
PAÍS, Catalina Ugarte, Pirque, Chile, <b>2018</b>		58
GAMAY, Terrassen, Finger Lakes, New York, <b>2018</b>		68
GROLLEAU, La Ferme du Plateau, Loire, France, <b>2016</b>	12	56
PINOT NOIR, Scar of the Sea, Santa Barbara, California, <b>2018</b>	17	72
PINOT NOIR, Didier Fornerol, Côte de Nuits Villages, Burgundy, France, <b>2018</b>		107
PINOT NOIR, Antica Terra, 'Ceras', Willamette Valley, Oregon, <b>2016/17</b>		210
SANGIOVESE, Uccelliera, 'Brunello di Montalicino', Tuscany, Italy, <b>2014</b>		110
GRENACHE/NOIR, Domaine Fontarèche, Pays D'Oc, France, <b>2016</b>		48
CABERNET FRANC, Pearl Morissette 'Violette', Ontario, Canada, <b>2018</b>		76
GRENACHE/SYRAH, Domaine Rouge de Garance, Côtes du Rhône, France <b>2018</b>	13	56
CABERNET SAUVIGNON, Aslina, 'Umsasane', Western Cape, South Africa, <b>2017</b>	18	82
CABERNET SAUVIGNON, Aperture, Alexander Valley, Sonoma County, Ca., <b>2017</b>		160
NERO D'AVOLA/FRAPPATO, Poggio di Bortolone, 'Cerasuola di Vittoria', Italy, <b>2016</b>		62
TEMPRANILLO, Finca Valpiedra, Rioja, Spain, <b>2012</b>		92

# DINNER



All plates are designed to be shared

## QUICK BITES

**PICKLES** VG+GF  
artfully preserved variety • 7

**WHOLE WHEAT  
SOURDOUGH TOAST** V  
elote butter • 7

**SHIGOKU 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

## PLATTERS

**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

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.

EDITION N°

1719 34TH  
SAC.  
CALIF.  
95816