

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
	MORNING BELL DECADENT, RICH, SMOOTH Rye, Scotch, Amontillado Sherry, Banana, Cream, Vanilla Bitters	14
	GRAND BAZAAR EXOTIC, AROMATIC, BALANCED Lemon Drizzle Gin, Apricot, Bay Leaf, Pistachio, Lemon, Cardamon	14

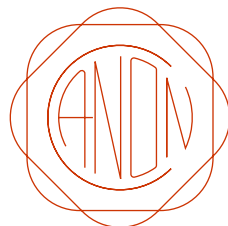
BEER ON TAP

SEASONAL SELECTION

PILSNER, Bo, East Brothers, Richmond, California, 5% abv	6
PALE ALE, Who's the Voss, Bike Dog, Sacramento, California, 4.7% abv	7
HAZY DIPA, Hyper Color, Crooked Lane, Auburn, California, 8% abv	8
SOUR ALE, Tangerine Smooches, Porchlight, Sacramento, Ca., 4.5% abv	7

NON-ALCOHOLIC

Seasonal Shrub Soda	8
Ginger Ale	5
Mexican Coke	4
Zeal Kombucha	8



WINE LIST

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

	GLASS	BOTTLE
SPARKLING		
CHAMPAGNE, Billecart-Salmon, Blanc de Blancs, Grd. Cru, Champagne, Fr., 2007		300
CHAMPAGNE, Forest Marie, Brut de Blancs, Champagne, France, 2014	19	92
PET NAT ROSÉ, 'Phaunus', Aphros, Portugal, 2019	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., 2019	14	56
NERELLO MASCALESE, Tenuta Delle Terre Nere, Sicily, Italy, 2019		62
WHITE		
GEMISCHTER SATZ, Joiseph, Mischkultur, Austria, 2017	14	62
MUSCADET, Poiron Dabin, Sévre et Maine, Loire, France, 2018	12	56
CHENIN BLANC, Domaine de Montrieux 'tout doux bijou', Loire, France, 2015	12	54
RIESLING, Peter Lauer, 'Senior' 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		58
GAMAY, Terrassen, Finger Lakes, New York, 2018		68
GROLLEAU, La Ferme du Plateau, Loire, France, 2016		56
NEBBIOLO, Rainoldi, 'San Gregorio', Valtellina, Italy, 2018	14	56
PINOT NOIR, Scar of the Sea, Santa Barbara, California, 2018	17	72
PINOT NOIR, Didier Fornerol, Côte de Nuits Villages, Burgundy, France, 2018		107
PINOT NOIR, Antica Terra, 'Ceras', Willamette Valley, Oregon, 2016/17		210
SANGIOVESE, Uccelliera, 'Brunello di Montalicino', Tuscany, Italy, 2014		110
GRENACHE/NOIR, Domaine Fontarèche, Pays D'Oc, France, 2016		48
CABERNET FRANC, Zuccardi, 'Poligonos del Valle De Uco', Argentina, 2018		78
GRENACHE/SYRAH, Domaine Rouge de Garance, Côtes du Rhône, France 2018	13	56
CABERNET SAUVIGNON, Aslina, 'Umsasane', Western Cape, South Africa, 2017	18	82
CABERNET SAUVIGNON, Aperture, Alexander Valley, Sonoma County, Ca., 2017		160
NERO D'AVOLA/FRAPPATO, Poggio di Bortolone, 'Cerasuola di Vittoria', Italy, 2016		62
TEMPRANILLO, Finca Valpiedra, Rioja, Spain, 2012		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
peanut miso, crispy onions, green papaya
salad • 41

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

SEASONAL

MENU

Crafted by
Chef Brad Cecchi

BEE'S KNEES WEEK

APPLE-BEES

Bar Hill Gin, Suze, Honey,
Lemon, Aval Cider • 12

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 ST
SAC.
CALIF.
95816