

COCKTAILS

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

	FIRE OPAL HERBAL, COMPLEX, ROBUST Mezcal, Vermouth, Green Chartreuse, Grapefruit Bitters	14
	ALONE IN KYOTO AROMATIC, SPICED, BRIGHT Japanese Vodka, Sake, Plum, Sumac, Falernum, Lemon	14
	SLOE DOWN TARTL, REFRESHING, ANISE Pastis, Gin, Slow Gin, Blackberry, Lime, Sesame	14
	MARY ELLIS SPICED, WARMING, RICH Brandy, Beaujolais, Earl Grey, Honey, Lime, Spices	14
	THE FALL GUY TART, REFRESHING, AUTUMNAL Tequila, Green Apple, Ginger, Coriander, Lime, Soda Water	14
	ALPINE NIGHTS TOASTY, BITTER, COZY Bourbon, Barbados Rum, Walnut, Cynar	14
	GRAND BAZAAR EXOTIC, AROMATIC, BALANCED Lemon Drizzle Gin, Apricot, Bay Leaf, Pistachio, Lemon, Cardamon	14

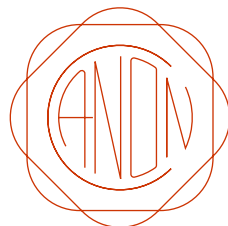
BEER ON TAP

SEASONAL SELECTION

PILSNER, Comfort Hamster, Urban Roots, Sacramento, CA., 5% abv, 13 oz	7
GOLDEN STRONG, Satan's Volley, Porchlight, Sacramento, CA., 8% abv, 14 oz	7
HAZY IPA, Kind for Nothing, Urban Roots, Sacramento, CA., 7% abv, 14 oz	7
SOUR ALE, Floating in Space, Beachwood, Long Beach, CA., 6.5% abv, 10 oz	8

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.

SPARKLING

	GLASS	BOTTLE
CHAMPAGNE, Forest Marie, Brut de Blancs, Champagne, France, 2014	19	92
CHAMPAGNE, Guiborat, 'Millésime', Champagne, France, 2011		165
ROSÉ OF ZINFENDEL, Blue Ox, 'Ask the Dust', Central Coast, California, 2019	15	65
LAMBRUSCO ROSSO, Lini 910 'Labrusca', Emilia, Italy, 2014		48

SKIN-CONTACT & ROSE

NERELLO MASCALESE, Tenuta Delle Terre Nere, Sicily, Italy, 2019	15	62
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WHITE

MUSCADET, Poiron Dabin, Sévre et Maine, Loire, France, 2018	12	56
CHENIN BLANC, Ludovic Chanson, 'Les Pecheurs' Montlouis, Loire, France, 2017	15	62
RIESLING, Ulli Stein, 'Himmelreich', Mosel, Germany, 2015		72
PORTUGUESE BLEND, Val de Capucha, 'Fossil Branco', Lisbon Coast, Portugal, 2017	14	62
CHARDONNAY, Celine et Laurent Tripoz, Macon-Loche, Burgundy, France, 2018	16	68
ALIGOTÉ, Didier Fornerol, Burgundy, France, 2018		66

RED

PAÍS, Catalina Ugarte, Pirque, Chile, 2018		58
GAMAY, Domaine Chapel, 'Beaujolais Villages', Beaujolais, France, 2019	15	65
NEBBIOLO, Rainoldi, 'San Gregorio', Valtellina, Italy, 2018	14	56
PINOT NOIR, Scar of the Sea, Santa Maria Valley, California, 2019	17	72
PINOT NOIR, Antica Terra, 'Ceras', Willamette Valley, Oregon, 2016/17		210
SANGIOVESE, Uccelliera, 'Brunello di Montalcino', Tuscany, Italy, 2014		110
CABERNET FRANC, Pearl Morissette, 'Violette', Ontario, Canada, 2018		76
BLAUFRANKISCH BLEND, Andi Knauss, 'Rot Pure', Strumpfelbach, Germany, 2017		52
GRENACHE/SYRAH, Ogier, 'Les Paillanches', Crozes-Hermitages, Rhone, Fr., 2018	17	73
CABERNET SAUVIGNON, Aslina, Western Cape, South Africa, 2018	18	82
CABERNET SAUVIGNON, Aperture, Alexander Valley, Sonoma County, Ca., 2017		160
NIELLUCCIO, Clos Marfisi, 'Ravagnola', Patrimonio, Corsica, France, 2016		68
ZINFANDEL, Haarmeyer Wine Cellars, 'Stampede', West Sacramento, CA, 2018		80
TEMPRANILLO, Finca Valpiedra, Rioja, Spain, 2012		92

DINNER

All plates are designed to be shared

QUICK BITES

PICKLES V+GF
artfully preserved • 7

BREAD SERVICE
popover, grilled sourdough, pear butter,
pork rilette • 9

SMALL PLATES

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

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

CRISPY ST. LOUIS RIBS
apple, radish kimchi • 14

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

SHAVED CARROT SALAD VG
tabbouleh, coffee date vinaigrette, herbs • 14

**HASSELBACK
HONEYNUT SQUASH** V+GF
five spice, chestnut puree, roasted onion,
raisin pine nut gremolata • 12

POTATO & CABBAGE PIEROGIES
pastrami XO, milk skin, pickled turnips • 19

BARBECUE CAULIFLOWER VG+GF
cashew yogurt, green tahini, sesame honey • 14

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

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

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

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

HALF ROASTED DUCK GF
quince, mustard, stir fried greens,
black garlic • 58

SEASONAL MENU

Crafted by
Chef Brad Cecchi

1/2 OFF BOTTLE OF WINE

Sommelier Choice AQ

SIPSMITH GIN MARTINI

\$10 Every Wednesday

EDITION N°

1719 34TH ST
SAC.
CALIF.
95816