

COCKTAILS

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

	FIRE OPAL HERBAL, COMPLEX, ROBUST Mezcal, Vermouth, Green Chartreuse, Grapefruit Bitters	14
	ZERO TART, CRISP, REFRESHING Bison Grass Vodka, Calvados, Almond, Lime, Organic Coconut Water	14
	SLOE DOWN TART, REFRESHING, ANISE Pastis, Gin, Sloe Gin, Blackberry, Lime, Sesame	14
	WALL STREET SPICED, BOOZY, RICH California Brandy, Apricot Eau de Vie, Preserved Kumquat, Cocoa Bitters	14
	GOLDEN CHILD COMPLEX, EXOTIC, HERBAL Reposado Tequila, Strega, Chai, Lemon, Pineapple	14
	FLIP FLOP REFRESHING, TROPICAL, TART Bourbon, Lime, Bruto Americano, Salt	14
	ADONIS SESSIONABLE, SAVORY, COMPLEX Basque Vermouth, Oloroso Sherry, Orange Bitters	10

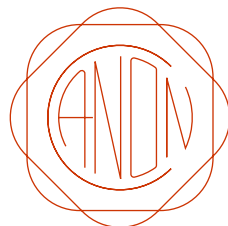
BEER ON TAP

SEASONAL SELECTION

AMBER LAGER, Victor, Porchlight, Sacramento, CA., 4.5% abv, 14 oz	6
IPA, Off Metric, Berryessa, Winters, CA., 6% abv, 14 oz	7
HAZY IPA, Hype Train, Porchlight, Sacramento, CA., 6.4% abv, 14 oz	7
SAISON, Emergent Truth, Urban Roots, Sacramento, CA., 6.7% abv, 14 oz	8
SOUR ALE, Mask of Eternity, Beachwood, Long Beach, CA., 6.5% abv, 10 oz	8

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.

SPARKLING

	GLASS	BOTTLE
CHAMPAGNE, Guy de Forez, Les Riceys, Côtes des Bar, Champagne, France	19	81
CHAMPAGNE, Guiborat, 'Millésime', Champagne, France, 2011		165
ROSÉ OF PTG, Blue Ox, 'Stranger than Paradise', Central Coast, CA, 2019	15	65
LAMBRUSCO ROSSO, Lini 910 'Labrusca', Emilia, Italy, 2014		48

SKIN-CONTACT & ROSE

PINOT BLANC, Enderle & Moll, 'Weiss and Grau', Baden, Germany, 2019	15	65
ROSATO OF LAGREIN, Marco Zani, Castel Noarna, "Ghenè", Trentino, Italy, 2018		58

WHITE

RIESLING, Peter Lauer, 'Ayler Kupp Fass 7', Spätlese, Mosel, Germany, 2016	16	72
FURMINT, Tokaj Nobilis, 'Barakonyi Vineyard', Tokaj, Hungary, 2018	15	63
ALTESSE, Domaine des Côtes Rousses, 'Ensemble', Savoie, France, 2018		86
VERMENTINO, Railsback Soeur, Cuvée Spéciale, Santa Maria, California, 2020	14	59
CHARDONNAY, Talley Vineyards, Arroyo Grande Valley, California, 2018	16	69
CHARDONNAY, Pearl Morissette, 'metis blanc', Ontario, Canada, 2016		78
CHARDONNAY, Didier Fornerol, Côte de Nuits Villages, Burgundy, France, 2018		81

RED

PICPOUL NOIR, Domaine de la Grangette, 'Cocoriko', Languedoc, France, 2018		48
GAMAY, Les Deux Flèches, 'Vielles Vignes', Moulin-à-Vent, France, 2019	15	65
NEBBIOLO, Rainoldi, 'San Gregorio', Valtellina, Italy, 2018	14	56
NEBBIOLO, Elio Sandri, 'Barolo Riserva', Perno, Piedmont, Italy, 2011		160
PINOT NOIR, Reeve, 'Ya Moon', Sonoma Coast, Sonoma County, Ca., 2019	17	72
PINOT NOIR, Antica Terra, 'Botanica', Willamette Valley, Oregon, 2016/17		210
SANGIOVESE, Uccelliera, 'Brunello di Montalicino', Tuscany, Italy, 2016		145
KÉKFRANKOS, Bott Frigyes, Južnoslovenská, Slovakia, 2019		62
NIERRUCCIO, Clos Marfisi, 'Ravagnola', Patrimonio, Corsica, France, 2016		68
GERMAN NATIVE BLEND, Roterfaden, 'Terraces', Württemberg, Germany, 2019	16	69
ZINFANDEL, Haarmeyer Wine Cellars, 'Stampede', West Sacramento, CA, 2018		80
CABERNET SAUVIGNON, Ulli Stein, Mosel, Germany, 2019		74

DINNER

All plates are designed to be shared

QUICK BITES

PICKLES V+GF
an artfully preserved variety • 7

TOTS V+GF
mole, pepitas, cotija, pickled onions • 7

SHIGOKU OYSTERS *GF
estate vinegars • 3.5 ea.

CAVIAR SERVICE *GF
tots, salt cod, crème fraîche, pickled shallots • 85

SMALL PLATES

GARLIC KNOTS V
burrata, green garlic butter • 8

BEET SALAD V+GF
cipollini onion agrodolce, aji amarillo,
marinated goat cheese, citrus • 16

NANTES CARROT TEMPURA VG
carrot katsubushi, sourdough starter,
kosho dip • 15

GRILLED OCTOPUS
clam escabeche, fennel, rouille, croutons • 21

CHICKEN DRUMSTICKS GF
urfa chile sauce, orange, garlic, yogurt • 12

SMOKED PANCETTA GALETTE
beet greens, cheddar, piparra chiles • 16

FONDANT POTATO GF
crispy leeks, crème fraîche, frisée • 16

BROCCOLI CAESAR SALAD GF
kale, brined egg yolk, quinoa tuile, anchovy • 14

GRILLED DELTA ASPARAGUS V+GF
pickled wild mushrooms, black garlic, mimolette,
10 yr. balsamico • 18

HALF MOON BAY ARTICHOKE VG+GF
calabrian chile hummus, preserved lemon,
warm cannellini bean salad • 17

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

ROASTED WHOLE CHICKEN GF
pistachio and olive tapenade, lemon,
oregano, chicken jus • 39

HALF ROASTED DUCK GF
mostarda, rhubarb, wild rice,
spring onion • 59

ALASKAN HALIBUT GF
chorizo, fava beans, english peas,
meyer lemon • 55

WAGYU HANGER STEAK GF
salt baked rutabaga, chimichurri • 64

SEASONAL MENU

Crafted by
Chef Brad Cecchi

1/2 OFF BOTTLE OF WINE

Sommelier Choice AQ

EDITION N°

1719 34TH
SAC.
CALIF.
95816 TS