

COCKTAILS

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

	CENOTE HERBAL, COMPLEX, ROBUST Mezcal, Dry Vermouth, Amaro, Grapefruit Bitters	14
	ZERO TART, CRISP, REFRESHING Bison Grass Vodka, Calvados, Almond, Lime, Fresh Coconut Water	14
	SLOE DOWN TART, REFRESHING, ANISE Pastis, Gin, Sloe Gin, Blackberry, Lime, Sesame	14
	VIEUX CARROT HERBAL, BOOZY, COMPLEX Carrot Eau de Vie, Pisco, Vermouth, Herbal Liqueur, Cinnamon	14
	GOLDEN CHILD COMPLEX, EXOTIC, HERBAL Reposado Tequila, Strega, Chai, Lemon, Pineapple	14
	FLIP FLOP REFRESHING, TROPICAL, TART Bourbon, Lime, Bruto Americano, Salt	14
	DOUBLE DENIM SESSIONABLE, LIGHT, FLORAL Herbal Vermouth, Vermouth Blanc, Peach	10

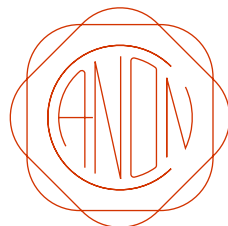
BEER ON TAP

SEASONAL SELECTION

PILSNER, EZ-PZ, Urban Roots, Sacramento, CA, 5% abv, 13 oz	6
IPA, Separation Anxiety, Berryessa, Winters, CA, 6% abv, 14 oz	7
HAZY IPA, Hype Train, Porchlight, Sacramento, CA, 6.2% abv, 14 oz	7
WILD ALE, Orange Sunshine, Cellador, North Hills, CA, 9% abv, 10 oz	12

NON-ALCOHOLIC

Seasonal Shrub Soda	8
Ginger Ale	5
Mexican Coke	5



WINE LIST

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

SPARKLING

	GLASS	BOTTLE
CIDER, Floréal, Hiyu Wine Farm, Hood River, Oregon, NV		55
CAVA, Jané Ventura, 'Reserva de la Musica', Penedès, Catalonia, Spain, 2017	13	52
CHAMPAGNE, André Clouet, 'Grande Réserve', Champagne, France, NV	19	81
CHAMPAGNE, Guiborat, 'Millésime', Champagne, France, 2011		165

SKIN-CONTACT & ROSE

PINOT BLANC, Enderle & Moll, 'Weiss and Grau', Baden, Germany, 2019	15	65
SYRAH/GRENACHE, Ermitage du Pic Saint Loup, Languedoc, France, 2020		52

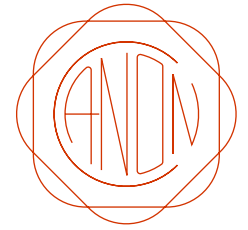
WHITE

RIESLING, Peter Lauer, 'barrel X', Feinherb, Mosel, Germany, 2020		58
ROUSSANNE/PIQUEPOUL, Turner Pageot, 'Le Blanc', Languedoc, France 2020	14	59
VERMENTINU, Railsback Soeur, 'Cuvee Speciale', Santa Ynez Valley, Ca., 2020	14	59
MUSCADET, Poiron Dabin, Sèvre et Maine, Loire, France, 2019	12	48
ALTESSE, Domaine des Côtes Rousses, 'Ensemble', Savoie, France, 2018		86
GARNATXA BLANCA, 'Les Brugueres', Conreria D'Scala Dei, Priorat, Spain, 2019		78
VIOGNIER, Vincent & Alexandre Cluzel, Condrieu, Northern Rhone, France, 2019		92
CHARDONNAY, Talley Vineyards, Arroyo Grande Valley, California, 2018	16	69

RED

GRENACHE, Domaine Les Serrals, 'Cricri D'Amour', Faugères, France, 2018		72
GAMAY, Les Deux Flèches, 'Vielles Vignes', Moulin-à-Vent, France, 2019	15	65
SANGIOVESE, Bibi Graetz, 'Casamatta', Toscana IGT, Tuscany, Italy, 2018	12	48
NEBBIOLO, Elio Sandri, 'Barolo Riserva', Perno, Piedmont, Italy, 2014		160
PINOT NOIR/GAMAY, Gros Ventre, 'High Country Red', El Dorado, Ca., 2018	17	72
PINOT NOIR, Domaine Chevillon, Nuits-Saint-Georges, Burgundy, France, 2017		180
SANGIOVESE, San Polo, 'Brunello di Montalcino', Tuscany, Italy, 2016		105
KÉKFRANKOS, Boff Frigyes, Južnoslovenská, Slovakia, 2019		62
SYRAH, Piedrasassi, Santa Barbara County, Ca., 2019	16	70
SYRAH, Lillian, Dundee, Oregon, 2017		95
ZINFANDEL BLEND, Sandlands, 'Red Table Wine', Lodi, Ca., 2019		80
MERLOT, Frog's Leap, Rutherford, Napa Valley, Ca., 2018		82
TEMPRANILLO, Baron de Ley, 'Finca Monasterio', Rioja, Spain 2017		85
CABERNET SAUVIGNON, Côtière, Lewelling Ranch Vineyard, Napa Valley, Ca., 2014		150
CABERNET SAUVIGNON, Corison, Kronos Vineyard, Napa Valley, Ca., 2017		285

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.

BURRATA DI BUFALA V
fire-roasted berries, grilled sourdough,
garlic chips • 19

SMALL PLATES

SMOKED CHEDDAR BISCUITS V
anaheim chile, scallions, fermented honey • 7

HAMACHI CRUDO GF
habanero salsa, sangria, sorrel, plantain,
cherry tomato • 22

HEIRLOOM TOMATOES VG + GF
watermelon, basil, tomato nuoc cham,
pistou • 21

SUMMER BEAN SALAD GF
avocado, country ham, sesame, tofu • 17

GRILLED PEACH
fennel, fregola, mussels, parmesan • 17

ROASTED PORK BELLY GF
hibiscus, plum, macadamia, tiger-skin egg • 17

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

SWEET CORN RIBS VG + GF
black bean sauce, wasabi peas, cabbage and
fresno chile slaw • 15

CRISPY POTATO WEDGES GF
feta, tzatziki, lamb lard, torpedo onion • 16

NASHVILLE HOT EGGPLANT V
pickle relish, wonderbread mousse, dill • 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.

**A 4% service fee is added to dine-in bills to help cover the cost of employee health and wellness benefits and to provide a kitchen equity stipend to our back-of-house staff.

PLATTERS

ACHIOTE CHICKEN GF
posole verde, bloody butcher hominy,
charred orange • 39

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

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

PRIME NEW YORK STRIP 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 ST
SAC.
CALIF.
95816