

# COCKTAILS

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

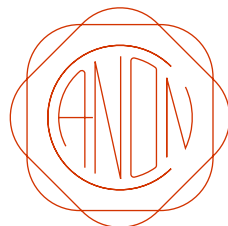
	<b>CENOTE</b> HERBAL, COMPLEX, ROBUST Mezcal, Dry Vermouth, Amaro, Grapefruit Bitters	14
	<b>ZERO</b> TART, CRISP, REFRESHING Vodka, Calvados, Almond, Lime, Fresh Coconut Water	14
	<b>SLOE DOWN</b> TART, REFRESHING, ANISE Pastis, Gin, Sloe Gin, Blackberry, Lime, Sesame	14
	<b>VIEUX CARROT</b> HERBAL,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

# BEER & CIDER

KÖLSCH, Kölschtastic, Gigantic, Portland, OR, 5% abv, 13 oz draft	7
HAZY IPA, Rock Me All Mosaic, Urban Roots, Sac., CA, 6.8% abv, 14oz draft	7
DIPA, To Steep To Climb, Porchlight, East Sacramento, CA, 8.2% abv, 14oz draft	7
CHERRY & LIME SOUR, Punch, Prairie, McAlester, OK, 5% abv, 12oz can	8
CIDER, Floreal, Hiyu Wine Farm, Hood River, Oregon, 8% abv, 750ml bottle	55

# NON-ALCOHOLIC

Seasonal Shrub Soda	8
Ginger Beer	5
Mexican Coke	5

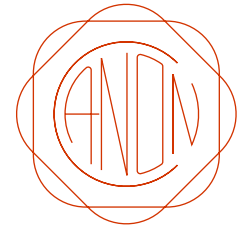


# WINE LIST

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

	GLASS	BOTTLE
<b>SPARKLING</b>		
CHARDONNAY/PINOT BLANC, Mélanie Pfister, 'Breit', Alsace, France, <b>2017</b>	15	65
PET NAT ROSE, Andi Knauss, 'Pure', Wurttemberg, France, <b>2019</b>		65
PIQUETTE OF PN, The Marigny, 'Wine-like Beverage', Willamette Valley, Or., <b>2020</b>		33
CHAMPAGNE, Guy de Forez, Les Riceys, Côte des Bar, Champagne, France, <b>NV</b>	19	81
<b>SKIN-CONTACT &amp; ROSE</b>		
PINOTAGE, Kanonkop, 'Kadette', Stellenbosch, South Africa, <b>2020</b>	12	48
SYRAH/GRENACHE, Ermitage du Pic Saint Loup, Languedoc, France, <b>2020</b>		52
TSITSKA/KRAKHUNA, Baia's Wine, Imereti, Georgia, <b>2019</b>	17	77
<b>WHITE</b>		
RIESLING, Peter Lauer, 'barrel X', Feinherb, Mosel, Germany, <b>2020</b>	13	58
ALIGOTÉ, Aline Beaune, Burgundy, France, <b>2019</b>	15	65
SAUVIGNON BLANC, Herrenhof Lamprecht, 'Silt & Kies', Austria, <b>2019</b>		62
CARRICANTE, Tenuta delle Terre Nere, Etna, Sicily, Italy, <b>2020</b>		72
ASSYRTIKO, Lyrarakis, 'Vóila', Crete, Greece, <b>2020</b>		54
GARNATXA BLANCA, 'Les Brugueres', Conreria D'Scala Dei, Priorat, Spain, <b>2019</b>		78
CHARDONNAY, 'Pépin Blanc', Kevin Bouillet, Arbois, Jura, France, <b>2018</b>		88
CHARDONNAY, Talley Vineyards, Arroyo Grande Valley, California, <b>2018</b>	16	69
<b>RED</b>		
PINOT MEUNIER, James Rahn, Rainsong Vineyard, Willamette Valley, Or., <b>2018</b>		90
NATIVE BLEND, Skinner, 'Native Red', El Dorado, Ca., <b>2019</b>	12	48
GRIGNOLINO, La Miraja, Asti, Piedmont, Italy, <b>2020</b>	14	56
KÉKFRANKOS, Stumpf Pincészet, 'Nagy-Eged', Egri, Hungary, <b>2016</b>	15	65
GRACIANO, Sheldon, 'Luc's Vineyard', Sonoma County, Ca., <b>2018</b>		85
PINOT NOIR, Hibou, Tina Marie Vineyard, Russian River Valley, Ca., <b>2018</b>		92
TROLLINGER, Andi Knauss, 'Rot Pure', Stumpfelbach, Germany, <b>2018</b>		65
SYRAH, Piedrasassi, Santa Barbara County, Ca., <b>2019</b>	16	70
SYRAH, Lillian, Dundee, Oregon, <b>2017</b>		95
SANGIOVESE, San Polo, 'Brunello di Montalcino', Tuscany, Italy, <b>2016</b>		105
MOURVÈDRE, I. Brand & Family, Enz Vineyard, Lime Kiln Valley, Ca., <b>2019</b>		92
MERLOT, Frog's Leap, Rutherford, Napa Valley, Ca., <b>2019</b>		82
SPANISH RED BLEND, Forjas Del Salnés, 'Goliardo Tinto', Rias Baixas, Spain, <b>2018</b>		78
CABERNET SAUVIGNON, Côtière, Lewelling Ranch Vineyard, Napa Valley, Ca., <b>2014</b>		150

# DINNER



All plates are designed to be shared

## QUICK BITES

**PICKLES** V+GF  
an artfully preserved variety • 7

**SHIGOKU OYSTERS** \*GF  
estate vinegars • 3.5 ea.

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

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

## SMALL PLATES

**HAMACHI CRUDO**  
pineapple salsa, sangria gel, cherry tomatoes,  
plantain • 19

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

**ROASTED PEAR SALAD** GF  
pancetta, sesame, sage, granola • 15

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

**WOOD FIRED CHANTERELLES** GF  
buffalo whey polenta, fermented shallot,  
pear gastrique • 21

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

**BUTTER-POACHED POTATOES** GF  
feta, tzatziki, lamb floss, torpedo onion • 16

**BLISTERED BROCCOLINI** GF  
szechuan sausage, tomato, burnt cheez-its • 17

**PORK BELLY CHOP** GF  
orange-tamarind glaze, mizuna, radish • 21

## PLATTERS

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

**GRILLED TOMBO TUNA** GF  
blistered peppers, kimchi salad, cranberry  
beans, gochujang glaze • 48

**HALF ROASTED DUCK** GF  
sticky rice, strawberry, sesame,  
preserved lemon • 59

**NEW YORK STRIP** GF  
blue cheese, honey mustard, summer  
squash • 66

## SEASONAL MENU

Crafted by  
Chef Brad Cecchi

## 1/2 OFF BOTTLE OF WINE

Sommelier Choice AQ

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.

EDITION N°

1719 34TH ST  
SAC.  
CALIF.  
95816