

COCKTAILS

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

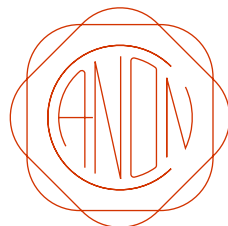
	CENOTE HERBAL, COMPLEX, ROBUST Mezcal, Dry Vermouth, Amaro, Grapefruit Bitters	14
	ZERO TART, CRISP, REFRESHING Vodka, Calvados, Almond, Lime, Fresh Coconut Water	14
	SLOE DOWN TART, REFRESHING, ANISE Pastis, Gin, Sloe Gin, Blackberry, Lime, Sesame	14
	GOLDEN CHILD COMPLEX, EXOTIC, HERBAL Reposado Tequila,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

BEER & CIDER

KOLSCH, Birds Aren't Real, Berryessa, Winters, CA, 6% abv, 13oz draft	6
DIPA, Too Steep To Climb, Porchlight, East Sacramento, CA, 8.2% abv, 14oz draft	7
RYE IPA, Wytchmaker, Jester King, Austin, TX, 7.3% abv, 10oz draft	9
SAISON, Crossfade, Oxbow, Newcastle, ME, 5.5% abv, 10oz draft	8

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
SPARKLING		
CHARDONNAY/PINOT BLANC, Mélanie Pfister, 'Breit', Alsace, France, 2017	15	65
PET NAT ROSE, Andi Knauss, 'Pure', Wurttemberg, France, 2019		65
PIQUETTE OF PN, The Marigny, 'Wine-like Beverage', Willamette Valley, Or., 2020		33
CHAMPAGNE, Guy de Forez, Les Riceys, Côte des Bar, Champagne, France, NV	19	81
SKIN-CONTACT & ROSE		
PINOTAGE, Kanonkop, 'Kadette', Stellenbosch, South Africa, 2020	12	48
SYRAH/GRENACHE, Ermitage du Pic Saint Loup, Languedoc, France, 2020		52
TSITSKA/KRAKHUNA, Baia's Wine, Imereti, Georgia, 2019		77
WHITE		
RIESLING, Max Kilburg, 'Kabinett', Goldtröpfchen, Germany, 2020		65
SAUVIGNON BLANC, Alphonse Mellot, 'La Moussiere', Sancerre, France, 2020	18	82
SAUVIGNON BLANC, Herrenhof Lamprecht, 'Silt & Kies', Austria, 2019		62
FALANGHINA, Mastroberardino, Sannio, Italy, 2019	14	56
ASSYRTIKO, Lyrarakis, 'Vóila', Crete, Greece, 2020		54
GARNATXA BLANCA, 'Les Brugueres', Conreria D'Scala Dei, Priorat, Spain, 2019		78
CHARDONNAY, 'Pépin Blanc', Kevin Bouillet, Arbois, Jura, France, 2018		88
CHARDONNAY, Talley Vineyards, Arroyo Grande Valley, California, 2018	16	69
RED		
NATIVE BLEND, Skinner, 'Native Red', El Dorado, Ca., 2019	12	48
GRIGNOLINO, La Miraja, Asti, Piedmont, Italy, 2020	14	56
GAMAY, Domaine Mee Godard, Morgon Corcelette, Beaujolais, France, 2019		75
SANGIOVESE, Uccelliera, 'Rosso di Montalcino', Tuscany, Italy, 2018	17	77
SANGIOVESE, Tenuta di Carleone, 'Chianti Classico', Tuscany, Italy, 2019		98
GRACIANO, Sheldon, 'Luc's Vineyard', Sonoma County, Ca., 2018		85
PINOT NOIR, Didier Fornerol, Côte-de-Nuits Villages, Burgundy, France, 2019		110
PINOT NOIR, Presqu'île, Presqu'île Vineyard, Santa Maria, Ca., 2018		92
TROLLINGER, Andi Knauss, Stumpfelbach, Germany, 2018		65
GRENACHE/CARIGNAN, Newfound, 'Gravels', Napa, Ca., 2019	16	85
RHÔNE BLEND, Clos Bellane, Côtes du Rhône Villages, France, 2018		70
SYRAH, Olivier Dumaine, Saint Joseph, Northern Rhone, France, 2018		78
CABERNET SAUVIGNON, Côtère, Lewelling Ranch Vineyard, Napa Valley, Ca., 2014		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.

OLIVE & ROSEMARY FOCCACIA VG
arrabbiata dipping oil • 8

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

SMALL PLATES

SCALLOPS A LA PLANCHA GF
coconut, lemongrass, green curry oil,
mung bean sprouts • 21

HEIRLOOM BEETS V + GF
horseradish, everything spice, apple, celery • 16

TREVISIO SALAD GF
bacon-duck crackling, green goddess, radish,
persimmon, seaweed • 14

CRISPY ROOT VEGETABLES VG + GF
peanut hummus, orange, pomegranate • 15

BRUSSELS SPROUTS VG + GF
roasted pear, sesame, sage, granola • 15

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

SWEET POTATOES BRAVAS V + GF
lemon aioli, paprika, garlic, fried egg • 16

GRILLED BROCCOLI GF
szechuan sausage, tomato, burnt cheez-its • 17

PLATTERS

SMOKED CHICKEN GF
honey, delicata squash, herb butter • 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, 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