

COCKTAILS

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

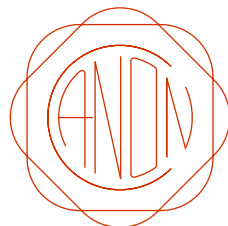
	CENOTE HERBAL, COMPLEX, ROBUST Mezcal, Dry Vermouth, Amaro, Grapefruit Bitters	14
	ZERO TART, CRISP, REFRESHING Vodka, Calvados, Almond, Lime, Fresh Coconut Water	14
	SLOE DOWN TART, REFRESHING, ANISE Pastis, Gin, Sloe Gin, Blackberry, Lime, Sesame	14
	GOLDEN CHILD COMPLEX, EXOTIC, HERBAL Reposado Tequila, Chartreuse, Chai, Lemon, Pineapple	14
	OLD TIMER HERBAL, COMPLEX, BOOZY Bourbon, Apple Brandy, Barolo Chinato, Herbal Liqueur, Peach Bitters	14
	HOT VIC RICH, WARMING, BUTTERY Cognac, Plum, Spiced Black Sesame Batter (Contains Dairy)	14
	RED CAP TART, BITTER, REFRESHING Rum, Amaro, Lime, Foam	14

BEER & CIDER

PILSNER, EZPZ, Urban Roots, Sacramento, CA, 5% abv, 13oz	6
DIPA, Diminished Returns, Berryessa, Winters, CA, 8.5% abv, 14oz	7
IMPERIAL STOUT, Double Negative, Grimm, Brooklyn, NY, 10% abv, 10oz	8
SOUR ALE, Fonta, Fonta Flora, Morganton, NC, 5.2% abv, 10oz	7

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		
ROSÉ CHAMPAGNE, André Clouet, 'Brut', Champagne, France, NV		126
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		
REBULA/MALVASIA/SAUVIGNONASSE, Krasno, Goriška Brda, Slovenia, 2019	12	48
MOURVEDRE/GRENACHE, Domaine Tempier, Bandol, France, 2020		65
TSITSKA/KRAKHUNA, Baia's Wine, Imereti, Georgia, 2019		77
WHITE		
RIESLING, Domaine Wassler, Frankstein Grand Cru, Alsace, France, 2018		72
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
ALBARINO, 'Leirana', Forjas Del Salnes, Rias Baixas, Spain, 2020		78
CHARDONNAY, 'Pépin Blanc', Kevin Bouillet, Arbois, Jura, France, 2018		88
CHARDONNAY, Talley Vineyards, Arroyo Grande Valley, California, 2018	16	69
RED		
GAMAY, Guy Breton, 'Cuvée Marylou', Beaujolais, France, 2018	15	65
SANGIOVESE, Villa Papiano, 'Le Papesse di Papiano', Emilia-Romagna, Italy, 2018	15	62
SANGIOVESE, Tenuta di Carleone, 'Chianti Classico', Tuscany, Italy, 2019		98
ZINFANDEL, Perch Wine Co., Amador County, Ca., 2020		62
KEKFRANKOS, Heimann & Fiai, 'Baranya-Volgy', Szekszard, Hungary, 2018	14	56
GRACIANO, Sheldon, 'Luc's Vineyard', Sonoma County, Ca., 2018		85
CABERNET FRANC, Domaine du Collier, 'La Ripaille', Saumur, Loire, France, 2017		175
PINOT NOIR, Presqu'île, Presqu'île Vineyard, Santa Maria, Ca., 2018		92
PINOT NOIR, Hibou, Riddle Vineyard, Russian River Valley, Ca., 2017		110
TROLLINGER, Andi Knauss, Stumpfelbach, Germany, 2018		65
GRENACHE/CARIGNAN, Newfound, 'Gravels', Napa, Ca., 2019		85
RHÔNE BLEND, Clos Bellane, Côtes du Rhône Villages, France, 2018	16	70
MERLOT, Frog's Leap, Rutherford, Napa Valley, Ca., 2019		82
CABERNET SAUVIGNON, Côtière, Lewelling Ranch Vineyard, Napa Valley, Ca., 2015		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 FOCACCIA VG
arrabbiata dipping oil • 8

TOTS 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

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

TAMARIND CONSOMMÉ VG + GF
seaweed, chili • 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

HOPPIN' JOHN GF
crispy pork belly, black-eyed pea,
red eye jus • 16

PLATTERS

SMOKED CHICKEN GF
honey, delicata squash, herb butter • 39

GRILLED AHI TUNA GF
blistered peppers, kimchi salad, cranberry
beans, gochujang glaze • 51

HALF ROASTED DUCK
wood ear mushrooms, soba noodle,
persimmon, walnut • 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
SAC.
CALIF.
95816 15