

# COCKTAILS

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

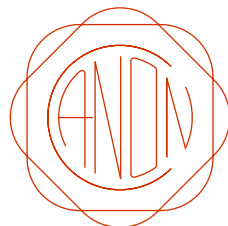
	<b>FIRE OPAL</b> HERBAL, COMPLEX, ROBUST Mezcal, Herbal Liqueur, Vermouth, Grapefruit Bitters	14
	<b>ZERO</b> TART, CRISP, REFRESHING Vodka, Calvados, Almond, Lime, Fresh Coconut Water	14
	<b>SLOE DOWN</b> TART, REFRESHING, ANISE Pastis, Gin, Sloe Gin, Blackberry, Lime, Sesame	14
	<b>GOLDEN CHILD</b> COMPLEX, EXOTIC, HERBAL Reposado Tequila, Strega, Chai, Lemon, Pineapple	14
	<b>OLD TIMER</b> HERBAL, COMPLEX, BOOZY Bourbon, Apple Brandy, Barolo Chinato, Herbal Liqueur, Peach Bitters	14
	<b>SASSENACH</b> BRIGHT, TROPICAL, REFRESHING Scotch, Passion Fruit, Vermouth, Lemon	14
	<b>RED CAP</b> TART, BITTER, REFRESHING Rum, Amaro, Lime, Foam	14

# BEER & CIDER

DARK LAGER, Dunkel, Heater Allen, McMinnville, OR, 5%, 16oz	8
WILD ALE, Fresh Off the Farm With Peaches, Odd Breed, FL, 5.5%, 14oz	8
IPA, Snicklefritz, Porchlight, Sacramento, CA, 7.1%, 14oz	7
HAZY IPA, Passion for Zappa, Alaro, Sacramento, CA, 5.8%, 14oz	7
COFFEE STOUT, Tovarish, Beechwood, Long Beach, CA, 11.2%, 10oz	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
<b>SPARKLING</b>		
ROSÉ CHAMPAGNE, André Clouet, 'Brut', Champagne, France, <b>NV</b>		126
CHAMPAGNE, Forest Marie, 'Brut Tradition', Champagne, France, <b>NV</b>	19	81
CAVA, Jané Ventura, 'Reserva de la Música' Penedès, Catalonia, Spain, <b>2017</b>	13	52
<b>SKIN-CONTACT &amp; ROSE</b>		
GRENACHE, Chateau de Trinquetel, Tavel, France, <b>2020</b>	12	48
MOURVEDRE/GRENACHE, Domaine Tempier, Bandol, France, <b>2020</b>		65
TSITSKA/KRAKHUNA, Baia's Wine, Imereti, Georgia, <b>2019</b>		77
<b>WHITE</b>		
RIESLING, Domaine Wassler, Frankstein Grand Cru, Alsace, France, <b>2018</b>		72
FURMINT, Apátság, Somló, Hungary, <b>2019</b>	16	68
SAUVIGNON BLANC, Alphonse Mellot, 'Satellite', Sancerre, France, <b>2020</b>		145
ARNEIS, Ceretto, Langhe, Italy, <b>2020</b>	14	56
OLD VINE WHITE BLEND, I. Brand & Family, Enz Vineyard, Lime Kiln Valley, Ca. <b>2020</b>		70
CHENIN BLANC, Kumusha, Breedekloof, South Africa, <b>2020</b>	12	48
CHARDONNAY, Yannick Cadiou, Chablis, Burgundy, France, <b>2019</b>		74
CHARDONNAY, Talley Vineyards, Arroyo Grande Valley, California, <b>2018</b>	16	69
<b>RED</b>		
SANGIOVESE, Villa Papiano, 'Le Papesse di Papiano', Emilia-Romagna, Italy, <b>2018</b>	15	62
SANGIOVESE, Uccelliera, 'Brunello di Montalcino, Piedmont, Italy, <b>2016</b>		95
ZINFANDEL, Perch Wine Co., Amador County, Ca., <b>2020</b>		62
KADARKA, Grál Borpince, Tolna, Hungary, <b>2018</b>	14	56
GRACIANO, Sheldon, 'Luc's Vineyard', Sonoma County, Ca., <b>2018</b>		85
GRENACHE NOIR, Railsback Freres, Santa Barbara County, Ca., <b>2020</b>		75
NEBBIOLO, Paitin, 'Serraboella', Barbaresco, Piedmont, Italy, <b>2017</b>		118
PINOT NOIR, Bachelet-Monnot, 'Vielles Vignes', Santenay, Burgundy, France, <b>2019</b>		96
PINOT NOIR, Presqu'île, Presqu'île Vineyard, Santa Maria, Ca., <b>2019</b>		145
DOLCETTO, San Fereolo, Dogliani DOCG, Italy, <b>2013</b>		86
PORTUGUESE NATIVE BLEND, Textura, 'Encorberta', Dão, Portugal, <b>2018</b>		68
RHÔNE BLEND, Clos Bellane, Côtes du Rhône Villages, France, <b>2018</b>	16	70
SYRAH, Madson, Kessler-Haak Vineyard, Sta Rita Hills, CA, <b>2020</b>	18	80
MERLOT, Keep, Sonoma Broadway Farms, Sonoma, CA, <b>2019</b>		72
CABERNET SAUVIGNON, Côtierre, Lewelling Ranch Vineyard, Napa Valley, Ca., <b>2015</b>		150

# DINNER



All plates are designed to be shared

## QUICK BITES

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

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

**STUFFED NAAN** V  
green garlic, goat cheese, raita • 11

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

## SMALL PLATES

**QUINOA CRUSTED AVOCADO SALAD** VG + GF  
local citrus, green curry, pickled yam • 19

**SPRING PEA SALAD** GF  
guanciale, cured egg yolk, parmesan • 16

**MONTEREY SARDINES**  
fines herbs, rose vinegar,  
asparagus caper, grilled sourdough • 13

**BARBECUED CAULIFLOWER** VG + GF  
sugarplum bbq sauce, candied pecans,  
pickle powder, onion soubise • 18

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

**DELTA ASPARAGUS** V  
mimolette fondue, piquillo,  
tobacco onion • 17

**ROASTED SAVOY CABBAGE** V + GF  
mushroom escabeche, celery • 16

**SYRACUSE SALT POTATOES** GF  
oyster gravy, smoked ikura,  
dill, crispy leek • 19

## PLATTERS

**SMOKED CHICKEN** GF  
honey, artichoke chips,  
herb butter • 39

**CITRUS-MARINATED BLACK COD** GF  
sunchoke, salsify, wild mushroom,  
smoked scallop nage • 57

**NEW YORK STRIP** GF  
mashed acorn squash, salsa verde,  
blooming spring onion • 66

**PORK BELLY CHOP**  
wood ear mushrooms, soba noodles,  
kumquat, walnut • 51

## 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