

# COCKTAILS

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

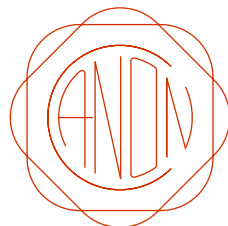
	<b>CENOTE</b> HERBAL, COMPLEX, ROBUST Mezcal, Amaro, Dry Vermouth, Grapefruit Bitters	15
	<b>TOASTMASTER</b> TART, INVIGORATING, COMPLEX Vodka, Pisco, Carrot, Hibiscus, Lime, Falernum, NOLA Essence	15
	<b>SLOE DOWN</b> TART, REFRESHING, ANISE Pastis, Gin, Sloe Gin, Blackberry, Lime, Sesame	15
	<b>GOLDEN CHILD</b> COMPLEX, EXOTIC, HERBAL Reposado Tequila, Strega, Chai, Lemon, Pineapple	15
	<b>OLD TIMER</b> HERBAL, COMPLEX, BOOZY Bourbon, Apple Brandy, Barolo Chinato, Herbal Liqueur, Peach Bitters	15
	<b>SASSENACH</b> BRIGHT, TROPICAL, REFRESHING Scotch, Passion Fruit, Vermouth, Lemon	15
	<b>RED CAP</b> TART, BITTER, REFRESHING Rum, Amaro, Lime, Foam	15

# BEER & CIDER

CZECH LAGER, 12 Degrees, Urban Roots, Sacramento, CA, 5%, 14oz	6
IPA, Separation Anxiety, Berryessa, Winters, CA, 6%, 14oz	7
HAZY IPA, Sovereign State of Mind, Porchlight, Sacramento, CA, 6%, 14oz	7
COFFEE STOUT, Tovarish, Beechwood, Long Beach, CA, 11.2%, 10oz	8
YUZU SOUR, Super Yuzu, Grimm, Brooklyn, NY, 5%, 14oz	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>		
TEMPRANILLO/GARNACHA, Ostatu, Rioja Alavesa, Spain, <b>2021</b>	13	52
MULLER THURGAU, Philip Lardot, 'Kontakt', Mosel, Germany, <b>2019</b>		65
<b>WHITE</b>		
RIESLING, Peter Lauer, 'Kern', Mosel, Germany, <b>2020</b>		80
FURMINT, Apátsági, 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
POŠIP, Toretta, 'Sur Lie', Korčula, Croatia, <b>2019</b>	17	70
CHARDONNAY, Didier Fornerol, Côte de Nuits-Villages, Burgundy, France, <b>2019</b>		78
CHARDONNAY, Côtère, La Rinconada Vineyard, Sta. Rita Hills, CA, <b>2017</b>	19	82
<b>RED</b>		
LACRIMA, Colleleqa, Morro d'Alba, Marche, Italy, <b>2020</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
GROPPELLO, Sincette, Riviera Del Garda, Italy, <b>2020</b>	14	56
TROLLINGER, Andi Knauss, 'Pur', Wurttemberg-Remstal, Germany, <b>2019</b>		62
NEBBIOLO, Paitin, 'Serraboella', Barbaresco, Piedmont, Italy, <b>2017</b>		118
PINOT NOIR, Domaine Migot, Côtes de Toul, Lorraine, France, <b>2020</b>		72
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
PORTUGUESE NATIVE BLEND, Textura, 'Encorberta', Dão, Portugal, <b>2018</b>		68
DOLCETTO, San Fereolo, Dogliani DOCG, Italy, <b>2013</b>		86
CARIGNANE, Newfound, 'Benchland', Mendocino County, CA, <b>2019</b>		92
BORDEAUX BLEND, Château Beynat, 'Cuvée Léonard', Bordeaux, France, <b>2018</b>	16	70
SYRAH, Madson, Red Tail Vineyard, Sta Rita Hills, CA, <b>2019</b>		80
MERLOT, Keep, Sonoma Broadway Farms, Sonoma, CA, <b>2019</b>	17	72
CABERNET SAUVIGNON, Côtère, 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 • 4 ea.

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

**TOTS** GF  
mole, pepitas, cotija, pickled onions • 9

## SMALL PLATES

**KALE & FENNEL SALAD** VG + GF  
mushroom bacon, black garlic,  
sunflower, onion jam • 17

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

**ASH-ROASTED CARROTS** VG + GF  
grilled radish, falafel, garbanzo,  
avocado & green chile hummus • 19

**AHI TUNA TARTARE 'NDUJA** GF  
calabrian chile, chicharron, haricot vert • 21

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

**DELTA ASPARAGUS** V  
mimolette fondue, piquillo,  
tobacco onion • 18

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

**SEARED BOK CHOY** GF  
lobster XO, charred pineapple • 22

## PLATTERS

**WHOLE SMOKED CHICKEN** GF  
honey, artichoke chips,  
herb butter • 43

**CITRUS-MARINATED  
BLACK COD** GF  
sunchoke, wild mushroom,  
smoked scallop nage • 58

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

**CRISPY LAMB PAVÉ** GF  
harissa, green tomato chutney,  
cucumber, herb salad • 51

## SEASONAL MENU

Crafted by  
Chef Brad Cecchi  
&  
Chef Sean Rumery

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