

COCKTAILS

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

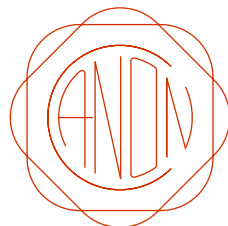
	CENOTE HERBAL, COMPLEX, ROBUST Mezcal, Amaro, Dry Vermouth, Grapefruit Bitters	15
	TOASTMASTER TART, INVIGORATING, COMPLEX Vodka, Pisco, Carrot, Hibiscus, Lime, Falernum, NOLA Essence	15
	SLOE DOWN TART, REFRESHING, ANISE Pastis, Gin, Sloe Gin, Blackberry, Lime, Sesame	15
	GOLDEN CHILD COMPLEX, EXOTIC,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

BEER & CIDER

PILSNER, Comfort Hamster, Urban Roots, Sacramento, CA, 5%, 14oz	6
PALE ALE, Hit the Town, Berryessa, Winters, CA, 5%, 14oz	7
HAZY IPA, Broken Parts, Bike Dog, Sacramento, CA, 5.8%, 14oz	7
IMPERIAL SOUR, Enchanted Island, Humble Forager, Madison, WI, 9%, 10oz	8

NON-ALCOHOLIC

Seasonal Shrub Soda	8
Casamara Club Alta Soda	6
House Kombucha	6



WINE LIST

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

	GLASS	BOTTLE
SPARKLING		
ROSÉ CHAMPAGNE, Guy Méa, 'Rosa Délice', Premier Cru, Champagne, France, NV		148
CHAMPAGNE, Forest Marie, 'Brut Tradition', Champagne, France, NV	19	81
CAVA, Jané Ventura, 'Reserva de la Música' Penedès, Catalonia, Spain, 2017	13	52
SKIN-CONTACT & ROSE		
GRENACHE, Clos Cibonne, 'Tentations', Provence, France, 2021	13	52
MULLER THURGAU, Philip Lardot, 'Kontakt', Mosel, Germany, 2019		65
WHITE		
RIESLING, Sybille Kuntz, 'Qualitätswein Trocken', Mosel, Germany, 2020		62
FURMINT, Apátsági, Somló, Hungary, 2019		68
SAUVIGNON BLANC, Lady of the Sunshine, Stolpman Vineyard, SLO, CA 2021		76
SAUVIGNON BLANC, Alphonse Mellot, 'Satellite', Sancerre, France, 2020		145
MINUTOLO, I Pastini, 'Rampone', Valle d'Itria, Puglia, Italy, 2020	14	57
POŠIP, Toreta, 'Sur Lie', Korčula, Croatia, 2019	17	70
CHARDONNAY, Robert-Denogent, Mâcon-Villages, Burgundy, France, 2019		78
CHARDONNAY, Côtière, La Rinconada Vineyard, Sta. Rita Hills, CA, 2017	19	82
RED		
LACRIMA, Colleleva, Morro d'Alba, Marche, Italy, 2020	15	62
GROPPELLO, Sincette, Riviera Del Garda, Italy, 2020	14	56
SCHIAVA, Kurtatsch, 'Sonntaler', Sudtirol Alto Adige, Italy, 2020		74
TROLLINGER, Andi Knauss, 'Pur', Württemberg-Remstal, Germany, 2019		62
GAMAY, Domaine Tano Péchard, Régnié, Beaujolais, France, 2020	13	52
GAMAY, Domaine Mee Godard, 'Morgon Côte du Py', Beaujolais, France, 2020		82
NEBBIOLO, Paitin, 'Serraboella', Barbaresco, Piedmont, Italy, 2017		118
GRENACHE, Domaine Rouge Bleu, 'Lunatique', Vin de France, 2015		85
PINOT NOIR, Domaine Migot, Côtes de Toul, Lorraine, France, 2020		72
PINOT NOIR, Bachelet-Monnot, 'Vielles Vignes', Santenay, Burgundy, France, 2019		96
PINOT NOIR, Presqu'île, Presqu'île Vineyard, Santa Maria, CA, 2019		145
SANGIOVESE, Monteraponi, 'Toscana Rosso', Tuscany, Italy, 2016		175
CARIGNANE, Newfound, 'Benchland', Mendocino County, CA, 2019		92
SYRAH, Madson, Red Tail Vineyard, Sta Rita Hills, CA, 2019		80
MERLOT, Keep, Sonoma Broadway Farms, Sonoma, CA, 2019	17	72
CABERNET SAUVIGNON, Hickinbotham, 'Trueman', McLaren Vale, Australia, 2018		145
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 • 9

OYSTERS *GF
estate vinegars • 4 ea.

CORN BREAD
chicken skin butter, black orange • 9

TOTS GF
mole, pepitas, cotija, pickled onions • 10

SMALL PLATES

KALE & FENNEL SALAD VG + GF
mushroom bacon, black garlic,
sunflower, onion jam • 18

SPRING PEA SALAD GF
guanciale, cured egg yolk, parmesan • 18

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

HALIBUT CRUDO GF
plum, cucumber, peanut chili oil • 21

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

DELTA ASPARAGUS V
mimolette fondue, piquillo,
tobacco onion • 19

TORTILLA ESPAGNOLE V+GF
calabrian chili, burrata, hot honey • 19

SEARED BOK CHOY GF
lobster XO, charred pineapple • 22

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.



PLATTERS

WHOLE SMOKED CHICKEN GF
chayote squash, crème fraîche, mint • 45

WHOLE FRIED FISH GF
green tomato nuoc cham, fresno chili,
lemongrass • 51

NEW YORK STRIP
green bbq sauce, pickled okra,
corn gremolata, shallot • 69

CRISPY LAMB PAVÉ
harissa, green tomato chutney,
cucumber, flatbread • 57

SUNDAY PLATTER

PORK SCHNITZEL
oyster gravy, parsley,
whipped potatoes • 45

SEASONAL MENU

Crafted by
Chef Brad Cecchi
&
Chef Sean Rumery

1/2 OFF BOTTLE OF WINE

Sommelier Choice AQ

SUNDAY SIPPER \$12

RAUCHI-RITA
mezcal, lager, citrus,
pickle juice, habanero

EDITION N°

1719 34TH ST
SAC.
CALIF. 95816