

COCKTAILS

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

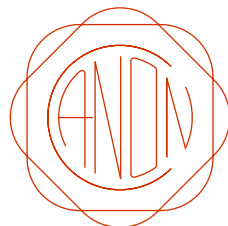
	CENOTE HERBAL, COMPLEX, ROBUST Mezcal, Amaro, Dry Vermouth, Grapefruit Bitters	15
	TOASTMASTER TART, INVIGORATING, COMPLEX Vodka, Pisco, Carrot, Hibiscus, Lime, Falernum, NOLA Essence	15
	SLOE DOWN TART, REFRESHING, ANISE Pastis, Gin, Sloe Gin, Blackberry, Lime, Sesame	15
	GOLDEN CHILD COMPLEX, EXOTIC, HERBAL Reposado Tequila, Strega, Chai, Lemon, Pineapple	15
	FLIP FLOP TROPICAL, TART, REFRESHING Bourbon, Bruto Americano, Lime, Salt	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
WEST COAST IPA, Tufts Ship, Berryessa, Winters, CA, 7%, 14oz	7
IMPERIAL SOUR, Enchanted Island, Humble Forager, Madison, WI, 9%, 10oz	8

NON-ALCOHOLIC

Seasonal Soda	8
Fever Tree Ginger Beer	5
San Pellegrino Limonata	5



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 & ROSÉ		
GRENACHE, Clos Cibonne, 'Tentations', Provence, France, 2021	13	52
TROUSSEAU, Rootdown, Amador County, CA, 2020		56
WHITE		
RIESLING, Sybille Kuntz, 'Qualitätswein Trocken', Mosel, Germany, 2020		62
HÁRSLEVELÜ, Fekete Pince, Somló, Hungary, 2013		68
SAUVIGNON BLANC, Frog's Leap, Napa Valley, CA 2021		66
PINOT BLANC, Valckenberg, Rheinhessen, Germany, 2019	14	57
POŠIP, Toreta, 'Sur Lie', Korčula, Croatia, 2019	17	70
CHARDONNAY, Robert-Denogent, Mâcon-Villages, Burgundy, France, 2019		78
CHARDONNAY, Côtère, La Rinconada Vineyard, Sta. Rita Hills, CA, 2017	19	82
RED		
GROPPELLO, La Basia, 'La Botte Piena', Valtènesi, Lombardy, Italy, 2019	14	56
SCHIAVA, Kurtatsch, 'Sonntaler', Südtirol Alto Adige, Italy, 2020		74
TROLLINGER, Andi Knauss, 'Pur', Württemberg-Remstal, Germany, 2019		62
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
GRACIANO, Sheldon, Luc's Vineyard, Sonoma County, CA, 2019		85
LACRIMA, Colleleva, Morro d'Alba, Marche, Italy, 2020	15	62
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
BORDEAUX BLEND, Château Grand Village, Bordeaux, France, 2019	18	74
CABERNET SAUVIGNON, Hickinbotham, 'Trueman', McLaren Vale, Australia, 2018		145
CABERNET SAUVIGNON, Côtère, 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

CORN BREAD
chicken skin butter, black orange • 9

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

OYSTERS *GF
estate vinegars • 4 ea.

SMALL PLATES

HEIRLOOM TOMATOES VG + GF
pickled celery, jalapeño, horseradish, basil • 19

YELLOW PEACH SALAD V + GF
labneh, butter lettuce, raspberry molasses,
pistachio • 18

ROASTED SUMMER SQUASH VG + GF
cranberry bean, jimmy nardello pepper,
baba ghanoush • 19

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

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

SUMMER TRUFFLE TAMALES VG + GF
sticky rice, sweet corn, huitlacoche,
chile broth • 21

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

GRILLED BROCCOLINI VG
trumpet mushroom, peanut butter miso,
kimchi • 17

PLATTERS

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

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

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

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

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