

COCKTAILS

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

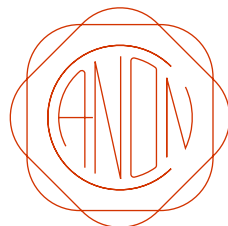
	CENOTE HERBAL, COMPLEX, ROBUST Mezcal, Amaro, Dry Vermouth, Grapefruit Bitters	15
	TOASTMASTER TART, INVIGORATING, COMPLEX Vodka, Pisco, Apricot, Hibiscus, Lime, Falernum, NOLA Essence	15
	SLOE DOWN TART, REFRESHING, ANISE Pastis, Gin, Sloe Gin, Blackberry, Lime, Sesame	15
	ALOE VERDE TART, VERDANT, REFRESHING Tequila, Aloe, Mint, Chili, Lime, Pineapple, Peach	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

DRAFT BEER

PILSNER, Porchdaddy, Porchlight, Sacramento, CA, 5.4%, 14oz	7
IPA, Butchers IPA, Urban Roots, Sacramento, CA, 6.5%, 14oz	8
DIPA, Double Tap, Berryessa, Winters, CA, 8.5%, 14oz	8
SAISON, Das Wunderkind!, Jester King, Austin, TX, 4.5%, 10oz	9
BELGIAN ALE, Table Bier, Flatland, Elk Grove, CA, 4.7%, 14oz	8

NON-ALCOHOLIC

Plum & Sesame Soda	8
Casamara Alta Amaro Soda	6
Fever Tree Ginger Ale	5
Mexican Coke	5

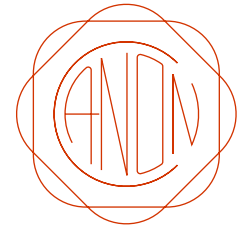


WINE LIST

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

	GLASS	BOTTLE
SPARKLING		
ROSÉ CHAMPAGNE, Guy Mée, 'Rosa Délice', Premier Cru, Champagne, France, NV		148
CHAMPAGNE, Forest Marie, 'Blanc de Blanc', Champagne, France, NV	19	81
CAVA, Jané Ventura, 'Reserva de la Música' Penedès, Catalonia, Spain, 2017	13	52
SKIN-CONTACT & ROSÉ		
GRENACHE/MOURVEDRE, Railsback Frères, 'Les Rascasses', Santa Ynez, CA, 2021	15	60
FALANGHINA, Giornata, Paso Robles, CA, 2021		78
SPÄTBURGUNDER-ROSÉ, Enderle & Moll, Baden, Germany, 2020		68
WHITE		
RIESLING, Andi Knauss, 'Schnait', Wurttemberg, Germany, 2020		62
ALSACE BLEND, Mélanie Pfister, 'Mel', Alsace, France, 2018	16	64
ALBARIÑO, La Caña, Rías Baixas, Spain, 2021		54
PINOT BLANC, Valckenberg, Rheinhessen, Germany, 2019	15	60
CHENIN BLANC, Longavi, 'Cementerio', Maule Valley, Chile, 2020		85
SAUVIGNON BLANC, Perch Wine Co., Amador County, CA, 2021	17	68
CHARDONNAY, Roland Lavantureux, Chablis, Burgundy, France, 2020		84
CHARDONNAY, Garnier et Fils, Petit Chablis, Burgundy, France, 2020		72
CHARDONNAY, Sandar & Hem, Santa Cruz Mountains, CA, 2019	18	82
RED		
NEBBIOLO, Luigi Giordano, Langhe, Piedmont, Italy, 2021	15	60
GAMAY, Quentin Harel, 'Charron', Beaujolais, France, 2021		75
NEBBIOLO, Antoniolo, Gattinara Riserva, Piedmont, Italy, 2016 (375/750)		68/118
GRACIANO, Sheldon, Luc's Vineyard, Sonoma County, CA, 2019		60
XINOMAVRO, Markovitis, Naoussa, Greece, 2016		68
MENCIA, Casa Monte Pio, 'Benquerido', Rías Baixas, Spain, 2019	16	64
MERLOT, Keep, Sonoma Broadway Farms, Sonoma, CA, 2019	17	72
BAGA, Filipa Pato, Bairrada, Beiras, Portugal, 2020		72
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
CABERNET FRANC, Finca Decero, Remolinos Vineyard, Mendoza, Argentina, 2017		88
SYRAH/MOURVEDRE, Domaine Tempier, Bandol, France, 2019		105
CABERNET SAUVIGNON, Hickinbotham, 'Trueman', McLaren Vale, Australia, 2018		145
CABERNET SAUVIGNON, Côtière, Lewelling Ranch Vineyard, Napa Valley, CA, 2015	22	110

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, pepita, cotija, pickled onion • 10

OYSTERS *GF
estate vinegars • 4 ea.

SMALL PLATES

HEIRLOOM TOMATOES VG + GF
green goddess, puffed wild rice, basil • 19

YELLOW PEACH SALAD V + GF
labneh, radish, 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 TAMALE VG + GF
sticky rice, sweet corn, huitlacoche,
chile broth • 21

TIKKA MASALA
SWEET POTATOES V+GF
vegetable pakora, cilantro chutney, paneer • 18

BLISTERED ROMANO BEANS VG+GF
horseradish-tomato jus, oyster mushrooms,
gypsy pepper • 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

SMOKED PORK CHOP
roasted cabbage, enoki mushroom,
peach mostarda, miso butter • 45

SEASONAL MENU

Crafted by
Chef Brad Cecchi
&
Chef Sean Rumery

1/2 OFF BOTTLE OF WINE

Sommelier's 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 TS