

# COCKTAILS

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

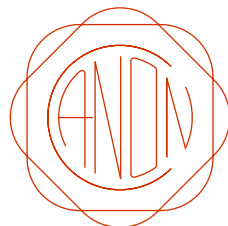
	<b>CENOTE</b> HERBAL, COMPLEX, ROBUST Mezcal, Amaro, Dry Vermouth, Grapefruit Bitters	15
	<b>TOASTMASTER</b> TART, INVIGORATING, COMPLEX Vodka, Pisco, Apricot, Hibiscus, Lime, Walnut, NOLA Essence	15
	<b>SLOE DOWN</b> TART, REFRESHING, ANISE Pastis, Gin, Sloe Gin, Blackberry, Lime, Sesame	15
	<b>ALOE VERDE</b> TART, VERDANT, REFRESHING Tequila, Aloe, Mint, Chili, Lime, Pineapple, Peach	15
	<b>FLIP FLOP</b> TROPICAL, TART, REFRESHING Bourbon, Bruto Americano, Lime, Salt	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

# DRAFT BEER

MÄRZEN, Märzen Attacks, Berryessa, Winters, CA, 5.5%, 14oz	7
LAGER, Rocket Surgery, Dunloe Brewing, Davis, CA, 5.4%, 14oz	7
IPA, Harvest, Faction, Alameda, CA, 6.3%, 14oz	8
DIPA, Double Tap, Berryessa, Winters, CA, 8.5%, 14oz	8
SAISON, Baker, Fair Isle, Seattle, WA, 4.7%, 14oz	8

# NON-ALCOHOLIC

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



# WINE LIST

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

## SPARKLING

	GLASS	BOTTLE
ROSÉ CHAMPAGNE, Noël Bazin, 'La Pimpante', Champagne, France, <b>NV</b>		148
CHAMPAGNE, Forest Marie, 'Blanc de Blanc', Champagne, France, <b>NV</b>	19	81
ROSÉ OF BAGA, Filipa Pato, '3B', Bairrada, Portugal, <b>NV</b>	14	56

## SKIN-CONTACT & ROSÉ

GRENACHE/MOURVEDRE, Railsback Frères, 'Les Rascasses', Santa Ynez, CA, <b>2021</b>	15	60
SPÄTBURGUNDER-ROSÉ, Enderle & Moll, Baden, Germany, <b>2020</b>		68
FALANGHINA, Giornata, Paso Robles, CA, <b>2021</b>		78

## WHITE

RIESLING, Andi Knauss, 'Schnait', Wurttemberg, Germany, <b>2020</b>		62
ALSACE BLEND, Mélanie Pfister, 'Mel', Alsace, France, <b>2018</b>	16	64
ALBARIÑO, Eladio Piñeiro, 'La Ola', Rías Baixas, Spain, <b>2019</b>		54
PINOT BLANC, Valckenberg, Rheinhessen, Germany, <b>2019</b>	15	60
CHENIN BLANC, Longavi, 'Cementerio', Maule Valley, Chile, <b>2020</b>		85
ROMEIKO, Manousakis Winery, 'Nostos', Crete, Greece, <b>2021</b>	15	62
HÁRSLEVELÚ, Fekete Pince, Somlói, Hungary, <b>2015</b>		68
CHARDONNAY, Domaine Thierry Drouin, Pouilly-Fuissé, Burgundy, France, <b>2020</b>	18	72
CHARDONNAY, by Farr, Geelong, Australia, <b>2019</b>		166

## RED

HUNGARIAN NATIVE BLEND, Sziegl Pince, 'Babel', Hajós-Baja, Duna, Hungary, <b>2021</b>	15	58
GAMAY, Quentin Harel, 'Charron', Beaujolais, France, <b>2021</b>		75
NEBBIOLO, Antoniolo, Gattinara Riserva, Piedmont, Italy, <b>2016</b> (375/750)		68/118
MENCIA, Casa Monte Pio, 'Benquerido', Rías Baixas, Spain, <b>2019</b>	16	64
PINOT NOIR, Lavinea, Tualatin Estate, Willamette Valley, OR, <b>2018</b>		84
PINOT NOIR, Domaine Dujardin, Montheilie 1er Cru, Burgundy, France, <b>2019</b>		95
BAGA, Filipa Pato, Bairrada, Beiras, Portugal, <b>2020</b>		72
NERO D'AVOLA, Regaleali, Sicily, Italy, <b>2018</b>		62
SYRAH, Piedrasassi, Santa Barbara County, CA, <b>2020</b>	18	78
CARIGNANE, Newfound, 'Benchland', Mendocino County, CA, <b>2019</b>		92
NIERRUCCI, Yves Leccia, 'E Croce', Patrimonio, Corsica, France, <b>2020</b>		95
CABERNET FRANC, Finca Decero, Remolinos Vineyard, Mendoza, Argentina, <b>2017</b>		88
SYRAH/MOURVEDRE, Domaine Tempier, Bandol, France, <b>2019</b>		105
CABERNET SAUVIGNON, Côtierre, Lewelling Ranch Vineyard, Napa Valley, CA, <b>2015</b>	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

**TOFU & PERSIMMON SALAD** V+GF  
arugula, sprouts, pomegranate,  
mustard kosho dressing • 18

**ROASTED CABBAGE SALAD** VG+GF  
hen of the woods mushroom,  
nashi pear, miso apple butter • 17

**ROASTED SPAGHETTI SQUASH** V+GF  
salsa negra, honey-plum, crispy rice • 18

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

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

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

**CHARRED BEETS** GF  
green curry, braised greens, agrodolce • 17

**CARAMELIZED BRUSSELS SPROUTS** GF  
szechuan-orange soubise,  
thai chili brittle, bagna cauda • 16

## PLATTERS

**GRILLED WHOLE CHICKEN** GF  
calabrian chili butter,  
burnt orange, scallion • 45

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

**SEARED AHI TUNA**  
black garlic, mustard,  
chimichurri, ginger • 53

**BRACE OF ROASTED QUAIL** GF  
autumn squash, peanut stew, mint • 52

**PORK BELLY CRÊPES** GF  
Crispy Garlic Chile, Vietnamese Pickles • 54

## 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