

COCKTAILS

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

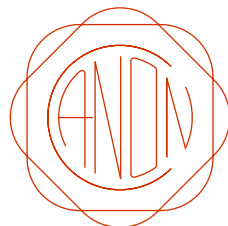
	CENOTE HERBAL, COMPLEX, ROBUST Mezcal, Amaro, Dry Vermouth, Grapefruit Bitters	15
	TOASTMASTER TART, INVIGORATING, COMPLEX Vodka, Pisco, Pear, Hibiscus, Lime, Walnut, NOLA Essence	15
	BEACHES & CREAM TART, COMPLEX, SMOOTH Gin, Fermented Bell Pepper, Kefir, Lime, Honey	15
	CHAI AGAIN SPICED, TROPICAL, COMPLEX Tequila, Chai, Strega, Pineapple, Lemon	15
	BROOKLYING BOOZY, SAVORY, RICH Bourbon, Sherry, Amaro, Raspberry, Lime Bitters	15
	SASSENACH BRIGHT, TROPICAL, REFRESHING Scotch, Passion Fruit, Vermouth, Lemon	15
	RED CAP TART, BITTER, REFRESHING Rum, Amaro, Lime, Foam	15

BEER & CIDER

LAGER, Common Sense, Berryessa, Winters, CA, 6%, 14oz	7
HAZY IPA, Temescal Brewing, Santa Rosa, CA, 6.5%, 14oz	8
IPA, Frost Bike, Urban Roots, Sacramento, CA, 6.2%, 14oz	8
DIPA, Diminished Returns, Berryessa, Winters, CA, 8.5%, 14oz	8
GRISETTE, Surfcasting, Oxbow Brewing Co, Newcastle, ME, 4.5%, 10oz	8

NON-ALCOHOLIC

Pineapple & Green Pepper Verdita	8
Fever Tree Ginger Beer	5
Mexican Coke/Sprite	5

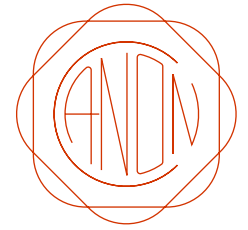


WINE LIST

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

	GLASS	BOTTLE
SPARKLING		
ROSÉ CHAMPAGNE, Noël Bazin, 'La Pimpante', Champagne, France, NV		148
CHAMPAGNE, Guy de Forez, 'Tradition', Les Riceys, Champagne, France, NV	19	81
CHAMPAGNE, Jacquesson, '745', Champagne, France, NV		185
SKIN-CONTACT & ROSÉ		
GRENACHE/MOURVEDRE, Railsback Frères, 'Les Rascasses', Santa Ynez, CA, 2021	15	60
SPÄTBURGUNDER-ROSÉ, Enderle & Moll, Baden, Germany, 2020		68
FALANGHINA, Giornata, Paso Robles, CA, 2021		78
WHITE		
OLASZRIZLING, Bott Frigyes, Slovakia 2019		62
PORTUGUESE NATIVE BLEND, Textura, 'Pretexto', Dao, Portugal, 2020		72
MARSANNE/ROUSSANE, Domaine des Louis, Crozes-Hermitage, France, 2019	16	64
CHENIN BLANC, Longavi, 'Cementerio', Maule Valley, Chile, 2020		85
PETITE ARVINE, Ludovic Zermatten, Valais, Switzerland, 2018	17	68
HÁRSLEVELU, Fekete Pince, Somló, Hungary, 2015		68
CHARDONNAY, Yannick Cadiou, Petit Chablis, Burgundy, France, 2021	18	72
CHARDONNAY, by Farr, Geelong, Australia, 2019		166
RED		
SCHIAVA, Hartmann Dona, 'Liquid Stone, Dolomit', Mitterberg, Italy, 2020		62
GAMAY, Division, 'Lutte', Willamette Valley, OR, 2021	17	75
NEBBIOLO, Antoniolo, Gattinara Riserva, Piedmont, Italy, 2016 (375ml)		68
LANGUEDOC BLEND, La Barthassade, 'Cuvée H', Languedoc, France, 2021	16	64
PINOT NOIR, Outerbound, Russian River Valley, Sonoma County, CA, 2018		84
PINOT NOIR, Bachelet-Monnot, Santenay, 'Vielles Vignes', Burgundy, France, 2020		96
ROSSESE DI DOLCEACQUA, Tenuta Anfosso, Luvaira, Italy, 2018	17	75
BAGA, Filipa Pato, Bairrada, Beiras, Portugal, 2020		72
NERELLO MASCALESE, Tenuta Delle Terre Nere, Calderara Sottana, Etna, Sicily, 2020		124
SYRAH, Perch Wine Co., Amador County, CA, 2021		68
CARIGNANE, Newfound, 'Benchland', Mendocino County, CA, 2019		92
BORDEAUX BLEND, Chateau Meyney, Saint-Estèphe, Bordeaux, France, 2019		105
SYRAH/MOURVEDRE, Domaine Tempier, Bandol, France, 2019		105
CABERNET SAUVIGNON, Frogs Leap, Rutherford, Napa Valley, CA, 2019	22	110
CABERNET SAUVIGNON, Corison, Kronos Vnyd., St. Helena, Napa Valley, CA, 2018		210

DINNER



All plates are designed to be shared

QUICK BITES

PICKLES V+GF
an artfully preserved variety • 9

BUTTERMILK BISCUITS
crescenza fondue, country ham,
membrillo • 10

TOTS GF
mole, pepita, cotija, pickled onion • 10

OYSTERS *GF
estate vinegars • 4.5 ea.

SMALL PLATES

CHICORY SALAD
beef tongue, miso aioli, dried cherries,
smoked kohlrabi • 17

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

CRISPY ARTICHOKE V
brown butter ranch, pretzel crumb • 19

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

HAMACHI TIRADITO * GF
pickled coconut, hearts of palm, rau ram • 22

GRILLED BABY OCTOPUS GF
yuba, peanut, chile, lemon giardinara • 19

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

SHIO-GLAZED TURNIPS GF+VG
green curry, braised greens, garlic tuile • 16

BROCCOLI DI CICCIO GF
parmesan custard, lemon, sardines • 18

PLATTERS

GRILLED WHOLE CHICKEN GF
calabrian chili, lima beans
burnt orange, scallion • 48

GRILLED SHORT RIB
pickled green walnut, fennel,
mustard green salsa verde • 69

CHAR-SIU SNAPPER GF
fried rice, uni cream, black vinegar,
mackerel bacon • 55

CRISPY PORK BELLY
garlic chile crisp, vietnamese pickles,
sesame crêpes • 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 TS