

COCKTAILS

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

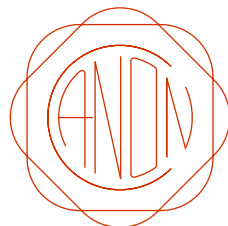
	CENOTE HERBAL, COMPLEX, ROBUST Mezcal, Amaro, Dry Vermouth, Grapefruit Bitters	15
	TOASTMASTER TART, INVIGORATING, COMPLEX Vodka, Pisco, Pear, Hibiscus, Lime, Walnut, NOLA Essence	15
	BEACHES & CREAM TART, COMPLEX, SMOOTH Gin, Fermented Bell Pepper, Kefir, Lime, Honey	15
	CHAI AGAIN SPICED, TROPICAL,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

BEER & CIDER

PILSNER, 10 Degrees, Urban Roots, Sacramento, CA, 4%, 14oz	7
WEST COAST IPA, West, Temescal, Oakland, CA, 7%, 14oz	8
BLACK LAGER, Midnight Silk, Cellarmaker, Oakland, CA, 5%, 14oz	8
GRISETTE, Surfcasting, Oxbow Brewing Co, Newcastle, ME, 4.5%, 10oz	8
OATMEAL STOUT, Boring Rose Brewing, Shingle Springs, CA, 5.1%, 14oz	7
CIDER, Alicia, Trabanco, Asturias, Spain, 6.5%, 750ml	35

NON-ALCOHOLIC

Meyer Lemon & Kiwi Soda	8
Fever Tree Ginger Beer	5
Mexican Coke	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		
MOURVÈDRE/GRENACHE, Domaine Tempier, Bandol, France, 2021	20	85
SPÄTBURGUNDER-ROSÉ, Enderle & Moll, Baden, Germany, 2020		68
FALANGHINA, Giornata, Paso Robles, CA, 2021		78
WHITE		
OLASZRIZLING, Bott Frigyes, Slovakia 2019		62
KYDONITSA/ASSYRTIKO, Monemvasia, Tsimbidi, Greece, 2021	14	56
MARSANNE/ROUSSANE, Domaine des Louis, Crozes-Hermitage, France, 2019	16	64
PINOT GRIS, Lichen Estate, Anderson Valley, CA, 2019	16	65
JACQUÈRE/CHARDONNAY, Dom. des Ardoisières, 'Argile Blanc', Allobroges, France, 2020		85
GODELLO, Avancia, 'Old Vines', Valdeoras, Galicia, Spain, 2021		76
HÁRSLEVELU, Fekete Pince, Somló, Hungary, 2015		68
CHARDONNAY, Yannick Cadiou, Petit Chablis, Burgundy, France, 2021	18	78
CHARDONNAY, by Farr, Geelong, Australia, 2019		166
RED		
GRIGNOLINO, La Miraja, Asti, Piedmont, Italy, 2021	16	65
GAMAY, Division, 'Lutte', Willamette Valley, OR, 2021	17	75
GAMAY, Jean Foillard, 'Eponym', Morgon, Beaujolais, France, 2020		78
ZINFANDEL, Stirm, Wirz Vineyard, Cienega Valley, CA, 2018		72
SANGIOVESE, Uccelliera, 'Rosso di Montalcino', Tuscany, Italy, 2020		82
PINOT NOIR, Manincor, 'Mason', Alto Adige, Italy, 2019		84
PINOT NOIR, Domaine Chevillon, Nuits-Saints-Georges, Burgundy, France, 2020		180
PINOT NOIR, Presqu'île, Presqu'île Vineyard, Santa Maria, CA, 2020		145
MENCIA, César Márquez, 'Parajes', Bierzo, Mencia, Spain, 2020	18	78
CHÂTEAUNEUF-DU-PAPE, Domaine Jérôme Gradassi, Rhône, France, 2020		95
LEMBERGER/CAB. FRANC, Pearl Morissette, Four Mile Creek, Niagara, Canada, 2020		68
MANDILARI/KOTSIFALI, Domaine Paterianaki, Crete, Greece, 2018		72
NERELLO MASCALESE, Tenuta Delle Terre Nere, Calderara Sottana, Etna, Sicily, 2020		124
CABERNET SAUVIGNON, Frogs Leap, Rutherford, Napa Valley, CA, 2019	22	110
CABERNET SAUVIGNON, Chappellet, St. Helena, Napa Valley, CA, 2019		185
SYRAH, Radio-Coteau, 'Timbervine', Russian River Valley, CA, 2013		165

DINNER



All plates are designed to be shared

QUICK BITES

PICKLES V+GF
an artfully preserved variety • 9

**WHOLE WHEAT
MOLASSES BREAD**
cultured butter, sumac, marigold • 10

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

OYSTERS *GF
estate vinegars • 4.5 ea.

SMALL PLATES

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

CONFIT BEETS VG+GF
cashew cheese, chives, pear & fennel shrub • 18

**CHARRED
NANTES CARROTS** V
brown butter ranch, pretzel crumb,
carrot beignet • 19

**GERMAN BUTTERBALL
POTATOES** GF
duck sugo, truffled ricotta, crispy leek • 21

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

BROCCOLI ROMANESCO VG
romesco, olive, sourdough gremolata • 19

ASPARAGUS A LA PLANCHA
parmesan custard, lemon, boquerones • 18

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

PLATTERS

SMOKED WHOLE CHICKEN GF
bacon & peanut gravy, braised greens,
hot honey butter • 51

GRILLED RIBEYE
blue cheese persillade,
steak sauce, tobacco shallot • 82

**CHAR-SIU
CALIFORNIA WHITE BASS** GF
fried rice, uni cream, black vinegar,
mackerel candy • 55

SMOKE ROASTED GOAT GF
goat cheese polenta, rapini, lemon • 54

GRILLED YUBA VG+GF
trumpet mushroom, spring peas,
chestnut miso, green garlic oil • 38

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