

# COCKTAILS

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

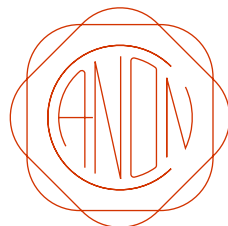
	<b>CENOTE</b> HERBAL, COMPLEX, ROBUST Mezcal, Amaro, Dry Vermouth, Grapefruit Bitters	15
	<b>TOASTMASTER</b> TART, INVIGORATING, COMPLEX Vodka, Pisco, Pear, Hibiscus, Lime, Walnut, NOLA Essence	15
	<b>BEACHES &amp; CREAM</b> TART, COMPLEX, SMOOTH Gin, Fermented Bell Pepper, Kefir, Lime, Honey	15
	<b>CHAI AGAIN</b> SPICED, TROPICAL, COMPLEX Tequila, Chai, Strega, Pineapple, Lemon	15
	<b>BROOKLYING</b> BOOZY, SAVORY, RICH Bourbon, Sherry, Amaro, Raspberry, Lime Bitters	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

PILSNER, The Crisp, Sixpoint Brewery, Brooklyn, NY, 5.4%, 11oz	7
HAZY PALE ALE, Moonage Daydream, Cellarmaker, Oakland, CA, 5.7%, 14oz	8
HOPPY PILSNER, Temescal, Oakland, CA, 5.8%, 14oz	8
BLACK LAGER, Midnight Silk, Cellarmaker, Oakland, CA, 5%, 14oz	8
GRISSETTE, Surfcasting, Oxbow Brewing Co., Newcastle, CA, 4.5%, 10oz	8

# NON-ALCOHOLIC

Blackberry, Citrus & Ginger Soda	8
Fever Tree Ginger Beer	5
Mexican Coke/Sprite	5

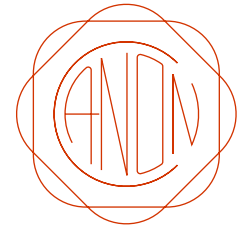


# WINE LIST

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

	GLASS	BOTTLE
<b>SPARKLING</b>		
ROSÉ CHAMPAGNE, Noël Bazin, 'La Pimpante', Champagne, France, <b>NV</b>		148
CAVA, Castell D'Age, 'Brut Nature Reserva', Alt Penedés, Spain, <b>NV</b>	15	60
CHAMPAGNE, Guy de Forez, 'Brut Tradition', Champagne, France, <b>NV</b>	19	81
CHAMPAGNE, Jacquesson, '745', Champagne, France, <b>NV</b>		185
<b>SKIN-CONTACT &amp; ROSÉ</b>		
GRENACHE/MOURVEDRE, Railsback Frères, 'Les Rascasses', Santa Ynez Valley, CA, <b>2021</b>	16	64
MALVAZIJA, Vinogradi Marko Fon, Komen, Slovenia, <b>2020</b>		95
FALANGHINA, Giornata, Paso Robles, CA, <b>2021</b>		78
<b>WHITE</b>		
OLASZRIZLING, Bott Frigyes, Slovakia <b>2019</b>		62
RIESLING, Bott Frigyes, Garam Mente, Pohronie, Slovakia <b>2019</b>	17	72
ALBARIÑO, Eladio Piñeiro, 'La Ola', Rias Baixas, Spain, <b>2019</b>	13	54
BERGERON, 'Les Roches Blanches', André et Michel Quenard, Savoie, France, <b>2021</b>	16	64
JACQUÈRE/CHARDONNAY, Dom. des Ardoisières, 'Argile Blanc', Allobroges, France, <b>2020</b>		85
HÁRSLEVELU, Fekete Pince, Somló, Hungary, <b>2015</b>		68
CHEVIN BLANC, Thibaud Boudignon, 'Clos de la Hutte', Savennières, France, <b>2020</b>		115
CHARDONNAY, Presqu'île, Presqu'île Vineyard, Santa Maria, CA, <b>2020</b>		124
CHARDONNAY, Gilbert Picq & Fils, Chablis, Burgundy, France, <b>2021</b>	18	82
CHARDONNAY, by Farr, Geelong, Australia, <b>2019</b>		166
<b>RED</b>		
GAMAY, Division, 'Lutte', Willamette Valley, OR, <b>2021</b>	17	75
GAMAY, Jean Foillard, 'Eponym', Morgon, Beaujolais, France, <b>2020</b>		78
XINOMAVRO, Markovitis, Naoussa, Greece, <b>2016</b>		68
PINOT NOIR, Denis Mortet, 'Les Longerois' Marsannay, Burgundy, <b>2020</b>		145
PINOT NOIR, Domaine Masse, 'Vielles Vignes', Côte Chalonnaise, Burgundy, <b>2021</b>		72
NEGRETTE BLEND, Los Chuchahquis, 'Bandido', San Benito Valley, CA, <b>2021</b>	16	64
LEMBERGER/CAB. FRANC, Pearl Morissette, Four Mile Creek, Niagara, Canada, <b>2020</b>		62
SYRAH/GRENACHE, Domaine de Couron, Côtes-du-Rhône, France, <b>2019</b>	15	60
GIGONDAS, Domaine Santa Duc, 'Aux Lieux-Dits', Gigondas, C, France, <b>2019</b>		82
NERELLO MASCALESE, Tenuta Delle Terre Nere, Calderara Sottana, Etna, Sicily, <b>2020</b>		124
CABERNET SAUVIGNON, Frogs Leap, Rutherford, Napa Valley, CA, <b>2019</b>	22	110
CABERNET SAUVIGNON, Chappellet, St. Helena, Napa Valley, CA, <b>2019</b>		185
SYRAH, Radio-Coteau, 'Timbervine', Russian River Valley, CA, <b>2013</b>		165

# DINNER



All plates are designed to be shared

## QUICK BITES

**PICKLES** V+GF  
an artfully preserved variety • 9

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

## SMALL PLATES

**CELERY SALAD** VG+GF  
fennel, pistachio, pickled apricot,  
tahini vinaigrette • 17

**NANTES CARROTS** V+GF  
green garlic honey, fermented black bean,  
fresno chili • 19

**SYRACUSE SALT POTATOES** VG+GF  
smoked onion marmalade,  
black garlic, crimini, kale • 18

**CRISPY OCTOPUS** GF  
red curry, rhubarb, tokyo turnip, dill • 19

**OYSTERS** \*GF  
estate vinegars • 4.5 ea.

**ROASTED LEEK FOCACCIA** VG  
caramelized tapenade,  
smoked fresno & basil vinegar • 10

**CHARRED YUBA SALAD** VG+GF  
black sesame, green garlic,  
spring peas, mushroom escabeche • 18

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

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

**BLISTERED POLE BEANS** VG+GF  
charred avocado, black-eyed peas,  
habanero-pineapple, cilantro • 16

## PLATTERS

**SMOKED WHOLE CHICKEN** GF  
lemon-thyme honey, black pepper butter • 47

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

**PAN-ROASTED HALIBUT** GF  
chorizo, english peas, meyer lemon  
hollandaise • 55

**SMOKE-ROASTED LAMB** GF  
goat cheese, polenta,  
calabrian chili, fava greens • 56

## 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°

1710 34TH ST  
SAC.  
CALIF.  
95816