

COCKTAILS

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

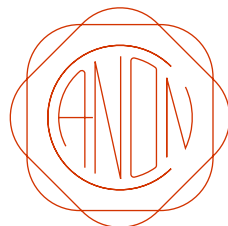
	GRUMPY VIC HERBAL, REFRESHING, TART Mezcal, Almond, Citrus, Piment D'Espelette, Italian Bitters	15
	SPF 47 JUICY, REFRESHING, AROMATIC Vodka, Grapefruit & Kaffir Lime Cordial, Lime, Falernum, Peach Bitters	15
	BEACHES & CREAM TART, COMPLEX, SMOOTH Gin, Fermented Bell Pepper, Kefir, Lime, Honey	15
	CHAI 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
	ROLLS ROYCE BRACING, BITTER, APERITIF Scotch, Suze, Pineau des Charentes, Gomme	15

DRAFT BEER

PILSNER, Perennial, Perennial Artisan Ales, St. Louis, MO, 5%, 10oz	7
IPA, Like Riding a Bike, Urban Roots, Sacramento, CA, 6.2%, 14oz	8
HAZY IPA, Mirror Universe, Fair State, Minneapolis, MN, 7%, 14oz	8
STOUT, Rye Ryerish, Berryessa, Winters, CA, 6%, 14oz	8
GRISSETTE, Surfcasting, Oxbow Brewing Co., Newcastle, CA, 4.5%, 10oz	8

NON-ALCOHOLIC

Plum, Berry & Black Sesame Soda	8
Fever Tree Ginger Beer	5
Mexican Coke/Sprite	6

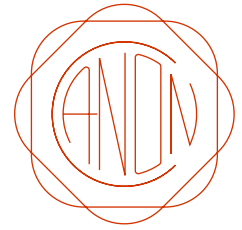


WINE LIST

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

	GLASS	BOTTLE
SPARKLING		
ROSÉ CHAMPAGNE, Noël Bazin, 'La Pimpante', Champagne, France, NV		148
CAVA, Castell D'Age, 'Brut Nature Reserva', Alt Penedés, Spain, NV	15	60
CHAMPAGNE, Collet, 'Brut', Aÿ, Champagne, France, NV	19	81
CHAMPAGNE, Jacquesson, '745', Champagne, France, NV		185
ROSÉ & SKIN-CONTACT		
ROSÉ OF PINOT NOIR, Botaneity, 'Ménagerie', Dundee Hills, OR, 2021	18	72
MALVAZIJA, Vinogradi Marko Fon, Komen, Slovenia, 2020		95
ORANGE VIOGNIER, Lucid, 'Freyas Tears', Lodi, CA, 2022	14	56
WHITE		
OLASZRIZLING, Bot Frigyes, Slovakia 2019		62
RIESLING, Von Oetinger, 'Mineral', Rheingau, Germany, 2016	16	64
RIOJA BLANCO, Bodegas Bhilar, Rioja, Spain, 2020	15	60
SAVOIE BLEND, André & Michel Quenard, 'Les Abymes', Savoie, France, 2022	17	68
JACQUÈRE/CHARDONNAY, Dom. des Ardoisières, 'Argile Blanc', Allobroges, France, 2020		85
CHENIN BLANC, Thibaud Boudignon, 'Clos de Frémine', Savennières, France, 2021		115
CHARDONNAY, René Lequin-Colin, 'Les Grands Terroirs', Côte-D'Or, France, 2021	18	82
CHARDONNAY, by Farr, Geelong, Australia, 2019		166
RED		
GAMAY, Division, 'Lutte', Willamette Valley, OR, 2021		69
GAMAY, Arnaud Combier, 'Premières Gouttes', Beaujolais Villages, France, 2020	15	60
GAMAY, Jean Foillard, 'Eponym', Morgon, Beaujolais, France, 2021		118
CALIFORNIA RED BLEND, Los Chuchaquis, 'Mago', Central Coast, CA, 2022	16	64
NEBBIOLO, La Capuccina, 'Opera32', Colline Novaresi, Italy, 2017	17	68
PINOT NOIR, Denis Mortet, 'Les Longerois' Marsannay, Burgundy, 2020		145
PINOT NOIR, Holger Koch, 'SF', Herrenstück, Baden-Württemberg, Germany, 2021		88
ROSSESE DI DOLCEACQUA, Lorenzo Anfosso, Dolceacqua, Italy, 2020		85
SYRAH/GRENACHE, Jean-Louis Chave, 'Mon Coeur', Côtes Du Rhône, France, 2020	19	76
MOURVEDRE, Domaine Tempier, 'Lulu et Lucien', Bandol, Provence, France, 2020		112
NERELLO MASCALESE, Tenuta Delle Terre Nere, Calderara Sottana, Etna, Sicily, 2020		124
CABERNET SAUVIGNON, Chappellet, St. Helena, Napa Valley, CA, 2019		185
SYRAH, Railsback Frères, Bien Nacido Vineyard, Santa Maria Valley, CA, 2020		128
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

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

OYSTERS *GF
estate vinegars • 4.5 ea.

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

SMALL PLATES

SUMMER NECTARINE SALAD V+GF
whipped feta, shishito pepper,
burnt rosemary vinaigrette • 17

**TRUFFLED CORN
CROQUETTE** V
sunflower, huitlacoche, corn pudding ranch • 18

**CRISPY FINGERLING
POTATOES** V+GF
piperade, peperoncini gribiche, paprika • 18

ALBACORE TATAKI GF
melon, cucumber, fennel pollen, radish • 21

HEIRLOOM TOMATOES VG
sourdough bread, tomato shrub,
sesame, chile oil • 21

ROASTED SUMMER SQUASH VG+GF
muhammara, candied walnuts,
pickled raisins, summer herbs • 17

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

MARINATED NY STRIP GF
peanut sauce, shaved cabbage,
peach, tomato • 65

ROASTED STEELHEAD TROUT GF
lobster broth, sungold tomato vierge • 48

DOUBLE-CUT PORK CHOP GF
pluot mostarda, pistachio dukkah • 51

CRISPY LAMB PAVÉ
carrot escabeche, pickled raisins, flatbread,
mint-yogurt • 51

SEASONAL MENU

Crafted by
Chef Brad Cecchi
&
Chef Sean Rumery

SAVOR EAST SAC:
1/2 PRICE
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