

COCKTAILS

Seasonal cocktails, curated by *Jack Winks & Vince Andreoni*.

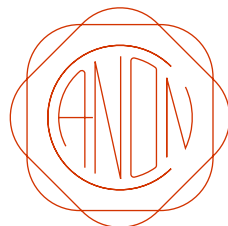
	GRUMPY VIC HERBAL, REFRESHING, TART Mezcal, Almond, Citrus, Piment D'Espelette, Italian Bitters	16
	SPF 47 JUICY, REFRESHING, AROMATIC Vodka, Grapefruit & Kaffir Lime Cordial, Lime, Falernum, Peach Bitters	16
	ADVENTURES IN APEROL JUICY, ORANGEY, LOVELY Aperol, Gin, Lemon, Pineapple Gomme	16
	CHAI AGAIN SPICED, TROPICAL, COMPLEX Tequila, Chai, Strega, Pineapple, Lemon	16
	BROOKLYING BOOZY, SAVORY, RICH Bourbon, Sherry, Amaro, Raspberry, Lime Bitters	16
	SASSENACH BRIGHT, TROPICAL, REFRESHING Japanese Whisky, Passion Fruit, Vermouth, Lemon	16
	GREEN CAP TART, BITTER, REFRESHING Rum, Genepy, Kiwi, Lime, Foam	16
	ROLLS ROYCE BRACING, BITTER, APERITIF Scotch, Suze, Pineau des Charentes, Gomme	16

DRAFT BEER

CZECH LAGER, Zenit 11 Degrees, Dutchess Ales, Wassaic, NY, 5.2%, 13oz	8
PILSNER, Fresh Hop Pilsner, Occidental Brewing, Portland, OR, 5%, 10oz	7
WEST COAST IPA, Bounce, Brouwerij West, Los Angeles, CA, 7.1%, 13oz	8
HAZY IPA, Wavetable, Grimm, Brooklyn, NY, 6.7%, 13oz	8

NON-ALCOHOLIC

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

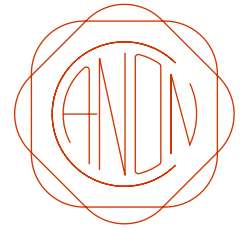


WINE LIST

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

	GLASS	BOTTLE
SPARKLING		
KADARKA PÉT-NAT, Maurer Oszkar, Subotika, Serbia, 2022		62
BRUT ROSÉ, Empire Estate, Finger Lakes, NY, NV	18	82
CHAMPAGNE, Collet, 'Brut', Aÿ, Champagne, France, NV	19	81
CHAMPAGNE, Jacquesson, '745', Champagne, France, NV		185
ROSÉ & SKIN-CONTACT		
ROSÉ OF MOURVEDRE & GRENACHE, Domaine Tempier, Bandol, Provence, France, 2022		95
ROSÉ OF PINOT NOIR, Botaneity, 'Ménagerie', Dundee Hills, OR, 2021	18	76
ORANGE CABERNET FRANC/ZWEIGELT, Abeles, Balatonmelléki, Hungary, 2021	15	60
SKIN CONTACT MALVAZIJA, Vinogradi Marko Fon, Komen, Slovenia, 2020		95
WHITE		
RIESLING, 'Auslese', Meulenhof, Alte Reben, Mosel, Germany, 2015		82
RIESLING, Julian Haart, '1000L', Goldtröpfchen Vineyard, Mosel, Germany, 2022	15	95(1L)
ALBARIÑO, Mar de Envero, 'Sobre Lias', Rias Baixas, Spain, 2021	17	68
SAUVIGNON BLANC, Domaine Raffaitin Planchon, Sancerre, France, 2022	18	72
ALTESSE, Nicolas & Marielle Ferrand, 'Ensemble', Savoie, France, 2021		95
CHENIN BLANC, Domaine du Collier, 'La Charpenterie', Loire, France, 2018		165
GODELLO, Alvaredos-Hobbs, Ribeira Sacra, Galicia, Spain, 2020	19	82
CHARDONNAY, Domaine de Pélican, Arbois, Jura, France, 2019		124
CHARDONNAY, Mac Forbes, Yarra Valley, Australia, 2021		110
RED		
GAMAY, Anne Sophie Dubois, 'Les Labourons', Fleurie, Beaujolais, France, 2020		82
GAMAY, Jean Foillard, 'Eponym', Morgon, Beaujolais, France, 2021		118
COUNOISE, Sabelli-Frisch, Claypool Vineyard, Mokelumne River, CA, 2022	17	72
ZINFANDEL/PETITE SIRAH, Frogs Leap, 'Flycatcher', Rutherford, Napa, CA, 2022	16	64
CANNONAU, Cherchi, Usini, Sardinia, Italy, 2020		70
ROSSESE DI DOLCEACQUA, Lorenzo Anfosso, Dolceacqua, Italy, 2020		85
KÉKFRANKOS, Peter Wetzler, Sopron, Hungary, 2021	18	72
GRENACHE/CARIGNAN, Newfound, 'Gravels', Sierra Foothills, CA 2020	19	76
NEBBIOLO, Giuseppe Nada, 'Casmar', Barbaresco, Piedmont, Italy, 2017		124
CABERNET FRANC, Alta Vista Estate, Mendoza, Argentina, 2020		62
SYRAH, Kivelstadt Cellars, 'The Inheritance', Sonoma Valley, CA, 2016		94
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 ea.

SOURDOUGH LOAF V
cheddar fat butter,
chive, crispy potato • 5/10

SMALL PLATES

RADICCHIO WEDGE SALAD V+GF
caramelized onion, goat gouda,
wax pepper, hazelnut • 18

**CARAMELIZED
JERUSALEM ARTICHOKE** GF
rainbow chard, poppy seed,
pancetta & sauerkraut ragout • 19

WILTED BRUSSELS SPROUTS VG+GF
kimchi, sesame, carrot, apple, fresno chile • 16

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

**GOLDEN BEETS &
ANCIENT GRAINS** VG
asian pear, radish, capers,
horseradish-leek confit • 17

**SLOW ROASTED
BUTTERNUT SQUASH** V+GF
hoshigaki yogurt, fermented pepper,
chili-cashew crunch • 18

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

TORTILLA ESPAÑOLA GF
black pepper bechamel, smoked mozzarella,
green olive & pepperoni tapenade • 18

PLATTERS

SMOKED WHOLE CHICKEN GF
apple & caramelized fennel butter,
frisee, cider glaze • 49

**CHARRED PACIFIC
SWORDFISH** GF
roasted fig, merguez,
beurre rouge, mint • 56

GRILLED NY STRIP GF
green curry, bloomsdale spinach,
fish sauce agrodolce • 65

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

SEASONAL MENU

Crafted by
Brad Cecchi &
Sean Rumery

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. *Absent or unsigned credit card receipts subject to 20% gratuity

EDITION N°

1710 34TH ST
SAC.
CALIF.
95816