



COCKTAILS

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

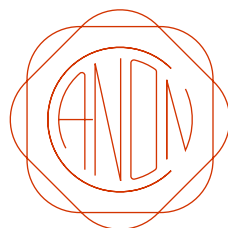
	GRUMPY VIC HERBAL, REFRESHING, TART Mezcal, Almond, Citrus, Piment D'Espelette, Italian Bitters	16
	PICKLEBALL SENSATIONAL, GINGERED, THIRST-QUENCHING Vodka, Quinquina, Lemon, Spiced Pear, Pickled Ginger Tincture	16
	DAMSON IN DISTRESS EXOTIC, LUXURIOUS, FESTIVE Gin, Damson, Lime, Sumac, Sesame, Allspice	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
	HOT BUTTERED VIC WARM, VELVETY, COMFORTING Rum, Apple Brandy, Chartreuse, Urfa Chile & Ginger Butter	16
	ROLLS ROYCE BRACING, BITTER, APERITIF Scotch, Suze, Pineau des Charentes, Gomme	16

DRAFT BEER

PILSNER, Engelberg, Upright Brewing Co., Portland, OR, 4.8%, 10oz	7
WEST COAST IPA, Reckless Optimism, Urban Roots, Sacramento, CA, 7%, 13oz	8
HAZY IPA, Heavy Air, Perennial Artisan Ales, St. Louis, MO, 5.7%, 13oz	8
LAGER, Union Lager, Fair State Brewing, Minneapolis, MN, 5.3%, 13oz	8

NON-ALCOHOLIC

Spiced Pomegranate, Citrus & Vanilla Soda	8
Fever Tree Ginger Beer/Ale	5
Mexican Coke/Sprite	6
Casamara Club 'Alta' Soda	6

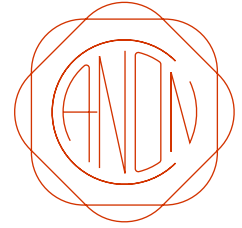


WINE LIST

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

	GLASS	BOTTLE
SPARKLING		
KADARKA PÉT-NAT, Oszkar Maurer, Subotika, Serbia, 2022		62
GRÜNSPITZ, Edgar Brutler, 'Sisu', Romania, 2021	20	94
CHAMPAGNE, Collet, 'Brut', Aÿ, Champagne, France, NV	19	81
CHAMPAGNE, P. Gimonnet & Fils, 'Cuvée Oenophile', Champagne, France, 2018		182
ROSÉ & SKIN-CONTACT		
ROSÉ OF MOURVEDRE & GRENACHE, Domaine Tempier, Bandol, Provence, France, 2022		95
WHITE ZINFANDEL, Sabelli-Frisch, 'Eserra', Lauchland Vineyard, Jahant, CA, 2021	12	52
SKIN CONTACT MALVAZIJA, Vinogradi Marko Fon, Komen, Slovenia, 2020		95
WHITE		
RIESLING, Meulenhof, 'Auslese', Alte Reben, Mosel, Germany, 2015		76
RIESLING, Peter Lauer, 'barrel X', Mosel, Germany, 2022	16	68
ROMEIKO, Manousakis, 'Nostos', Chania, Crete, Greece, 2021	17	74
ALTESSE, Nicolas & Marielle Ferrand, 'Ensemble', Savoie, France, 2021		88
GRENACHE BLANC, Ridge Estate, Adelaida Vineyard, Paso Robles, CA, 2022	18	80
CHARDONNAY, Rene Lequin-Colin, 'Les Grands Terroirs', Burgundy, France, 2021	19	86
CHARDONNAY, Dom. Xavier Besson, 'Cuvée Amelie', Givry, Burgundy, France, 2020		82
RED		
CILEGILOLO, Leonardo Bussoletti, 'Asla', Narni, Umbria, Italy, 2022	14	58
GAMAY, Marcel Lapierre, Morgon, Beaujolais, Burgundy, France, 2022		76
CARIGNANE, Commune Regional Wines, Amador County, CA, 2022		64
PINOT NOIR, Presqu'Île, Presqu'île Vineyard, Santa Barbara County, CA, 2020	21	96
PINOT NOIR, Flâneur, 'La Belle Promenade', Willamette Valley, OR, 2019		116
PINOT MEUNIER, Heitlinger, 'Reserve', Alte Reben, Baden, Germany, 2017		56
GRENACHE & CARIGNAN, Newfound, 'Gravels', Sierra Foothills, CA, 2021	19	76
NERELLO MASCALESE, Vigneti Vecchio, 'Sciare Vive Etna Rosso', Etna, Sicily, Italy, 2021		114
NEBBIOLO, Giuseppe Nada, 'Casmar', Barbaresco, Piedmont, Italy, 2017		156
SYRAH & GRENACHE, Dom. Santa Duc, 'Habemus Papam', Ch-d-P, France, 2020		134
CARIGNANE & SYRAH, Leon Barral, 'Jadis', Languedoc-Roussillon, France, 2020		118
LLEDONER NEGRE, Anna Espelt, 'Pla de Gates Negre', Catalunya, Spain, 2020	16	64
CABERNET SAUVIGNON, Paysan, 'Old Vines', San Benito County, CA, 2021	17	83
CABERNET SAUVIGNON, Philip Togni, 'Tanbark Hill', Napa Valley, CA, 2019		174

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

CITRUS-CURED HAMACHI *GF
seaweed pesto, pickled meyer lemon,
estate chili aioli • 21

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

DUCK CONFIT CHOPPED SALAD GF
ricotta salata, citrus, kohlrabi,
yogurt dressing • 19

BLISTERED NANTES CARROTS VG
peanut & date chutney, couscous, mint • 18

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

BUFFALO POTATO WEDGES V+GF
blue cheese mousse, celery, carrot old bay • 15

ROASTED CAULIFLOWER VG+GF
carolina bbq, dill pickle, pecan • 16

CREAMED BUTTER BEANS V+GF
braised greens, maitake, parmesan crisp,
fresno chili • 16

PLATTERS

SMOKED WHOLE CHICKEN GF
sumac-tarragon butter, mustard chicharron,
honey mustard jus • 49

WHOLE FRIED FISH GF
pozole verde, toasted tortilla spice, radish,
cilantro, squash escabeche • 52

GRILLED NY STRIP GF
beef tallow spring onion, bordelaise, chive • 65

DOUBLE-CUT PORK CHOP
sourdough spaetzel, smoked cabbage,
cranberry, champagne cream • 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