

# COCKTAILS

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

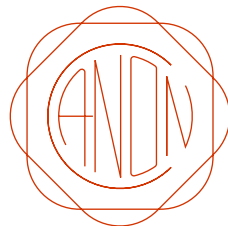
	<b>GRUMPY VIC</b> HERBAL, REFRESHING, TART Mezcal, Almond, Citrus, Piment D'Espelette, Italian Bitters	16
	<b>PICKLEBALL</b> SENSATIONAL, GINGERED, THIRST-QUENCHING Vodka, Quinquina, Lemon, Spiced Pear, Pickled Ginger Tincture	16
	<b>DAMSON IN DISTRESS</b> EXOTIC, LUXURIOUS, FESTIVE Gin, Damson, Lime, Sumac, Sesame, Allspice	16
	<b>CHAI AGAIN</b> SPICED, TROPICAL, COMPLEX Tequila, Chai, Strega, Pineapple, Lemon	16
	<b>BROOKLYING</b> BOOZY, SAVORY, RICH Bourbon, Sherry, Amaro, Raspberry, Lime Bitters	16
	<b>SASSENACH</b> BRIGHT, TROPICAL, REFRESHING Japanese Whisky, Passion Fruit, Vermouth, Lemon	16
	<b>RED CAP</b> TART, BITTER, REFRESHING Rum, Amaro, Lime, Foam	16
	<b>ROLLS ROYCE</b> BRACING, BITTER, APERITIF Scotch, Suze, Pineau des Charentes, Gomme	16

# BEER & CIDER

ITALIAN PILSNER, Vispa, Other Brother Beer Co., Seaside, CA, 5.5%, 10oz	7
WEST COAST IPA, Mo' Simcoe, Cellarmaker, Berkeley, CA, 6.9%, 13oz	8
PALE ALE, Nautical Knowledge, Humble Sea Brewing, Santa Cruz, CA, 5.8%, 13oz	8
HELLES LAGER, Reef Knot, Half Acre Beer Co., Chicago, IL, 4.5%, 13oz	8
MOUNTAIN DRY CIDER, Farmstead, Jackson Hole, Wyoming, 7.5%, 750ml	35

# NON-ALCOHOLIC

Spiced Pomegranate, Citrus & Vanilla Soda	8
Fever Tree Ginger Beer/Ale	5
Mexican Coke/Sprite	6
Casamara Club 'Alta' Soda	6
'Nuala', Muri, Copenhagen, 750ml, NV	28



# WINE LIST

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

	GLASS	BOTTLE
<b>SPARKLING</b>		
KADARKA PÉT-NAT, Oszkar Maurer, Subotika, Serbia, <b>2022</b>		62
CHAMPAGNE, Collet, 'Brut', Aÿ, Champagne, France, <b>NV</b>	22	100
ROSÉ CHAMPAGNE, Frédéric Savart, 'Ephémère', Champagne, France, <b>2021</b>		156
CHAMPAGNE, P. Gimonnet & Fils, 'Cuvée Oenophile', Champagne, France, <b>2018</b>		182
<b>ROSÉ &amp; SKIN-CONTACT</b>		
ROSÉ OF MOURVEDRE & GRENACHE, Domaine Tempier, Bandol, Provence, France, <b>2022</b>		95
RÉSERVE ROSÉ, Casino Mine Ranch, Plymouth, CA, <b>2021</b>	15	58
RODITIS ORANGE, Domaine Tatsis, Goumenissa, Greece, <b>2015</b>		62
SKIN CONTACT MALVAZIJA, Vinogradi Marko Fon, Komen, Slovenia, <b>2020</b>		95
<b>WHITE</b>		
RIESLING, Peter Lauer, 'barrel X', Mosel, Germany, <b>2022</b>	16	68
ALTESSE, Nicolas & Marielle Ferrand, 'Ensemble', Savoie, France, <b>2021</b>		88
VERMENTINO, Casino Mine Ranch, Plymouth, CA, <b>2022</b>		48
SPÄTBURGUNDER, Burkheimer, 'Blanc de Noirs Trocken', Baden, Germany, <b>2021</b>	17	76
MACABEO, Frontonio, 'Microcósmico', Aragon, Spain, <b>2022</b>	14	66
CARRICANTE, Vigneti Vecchio, 'Sciare Vive', Etna, Sicily, Italy, <b>2021</b>		52
CHARDONNAY, Flâneur, Willamette Valley, <b>2021</b>	20	92
<b>RED</b>		
CILEGILOLO, Leonardo Bussoletti, 'Asla', Narni, Umbria, Italy, <b>2022</b>	14	58
CARIGNAN, Commune Regional Wines, Amador County, CA, <b>2022</b>		64
PINOT NOIR, Presqu'île, Presqu'île Vineyard, Santa Barbara County, CA, <b>2022</b>	22	100
SYRAH & GRENACHE, Dom. Santa Duc, 'Habemus Papam', Ch-d-P, France, <b>2020</b>		134
NERELLO MASCALESE, Vigneti Vecchio, 'Sciare Vive Etna Rosso', Etna, Sicily, Italy, <b>2021</b>		85
GRENACHE & CARIGNAN, Newfound, 'Gravels', Sierra Foothills, CA, <b>2021</b>	17	76
MOURVEDRE, Clément Lavallée, 'Cuvée Éphémère #2', VdF, France, <b>2021</b>		98
CARIGNAN & SYRAH, Leon Barral, 'Jadis', Languedoc-Roussillon, France, <b>2020</b>		118
NEBBIOLO, Giuseppe Nada, 'Casmar', Barbaresco, Piedmont, Italy, <b>2017</b>		156
SYRAH, Railsback Frères, Bien Nacido Vineyard, Santa Maria Valley, CA, <b>2020</b>	16	74
CABERNET SAUVIGNON, Paysan, 'Old Vines', San Benito County, CA, <b>2021</b>	17	83
CABERNET SAUVIGNON, Far Mountain, 'Fission', Sonoma County, CA, <b>2020</b>		104
CABERNET SAUVIGNON, Philip Togni, 'Tanbark Hill', Napa Valley, CA, <b>2019</b>		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 per

**STUFFED NAAN** V  
green garlic, goat cheese, fermented raita • 12

## 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

**SPRING PEA SALAD** GF  
parmesan mousse, pancetta,  
cured egg yolk, black pepper gastrique • 21

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

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

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

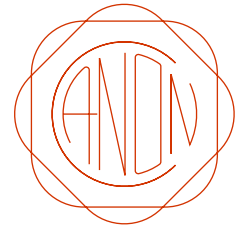
**CALIFORNIA ASPARAGUS** VG+GF  
green chermoula, charred onion soubise,  
pistachio dukkah, aged walnut vinegar • 18

**CREAMED BUTTER BEANS** V+GF  
braised greens, wild mushrooms, parmesan,  
fresno chili • 18

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



## SEASONAL MENU

Crafted by  
Brad Cecchi &  
Sean Rumery

## FEATURED COCKTAIL

THE MONTY BURNS  
Westland  
Garryana 2018,  
Sweet Vermouth,  
Benedictine, Bitters

\$36



## PLATTERS

**SMOKED WHOLE CHICKEN** GF  
sumac-tarragon butter, 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

**CRISPY LAMB PAVÉ** GF  
coffee carrots, pickled raisins, mint yogurt • 52

EDITION N°



1710 34TH ST  
SAC.  
CALIF.  
95816