





COCKTAILS

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

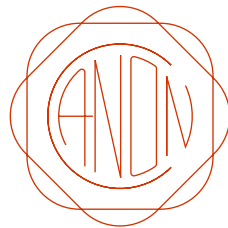
	GRUMPY VIC HERBAL, REFRESHING, TART Mezcal, Almond, Citrus, Piment D'Espelette, Italian Bitters	16
	PICKLEBALL SENSATIONAL, GINGERED, THIRST-QUENCHING Vodka, Quinquina, Lemon, Spiced Pear, Pickled Ginger Tincture	16
	DAMSON IN DISTRESS EXOTIC, LUXURIOUS, FESTIVE Gin, Damson, Lime, Sumac, Sesame, Allspice	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
	GREEN CAP TART, HERBAL, REFRESHING Rum, Genepy, Kiwi, Lime, Foam	16
	ROLLS ROYCE BRACING, BITTER, APERITIF Scotch, Suze, Pineau des Charentes, Gomme	16

BEER & CIDER

WEST COAST IPA, Big Doinks, Fair State Brewing, Minneapolis, MN, 6.5%, 13oz	8
PALE ALE, Moments In Time, Original Pattern Brewing, Oakland, CA, 5.7%, 13oz	8
GERMAN PILSNER, Jester King Brewery, Austin, TX, 4.8%, 10oz	7
MOUNTAIN DRY CIDER, Farmstead, Jackson Hole, Wyoming, 7.5%, 750ml	35

NON-ALCOHOLIC

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



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
CHAMPAGNE, Collet, 'Brut', Aÿ, Champagne, France, NV	22	100
CHAMPAGNE, P. Gimonnet & Fils, 'Cuvée Oenophile', Champagne, France, 2018		182
ROSÉ & SKIN-CONTACT		
ROSÉ OF MOURVEDRE & GRENACHE, Domaine Tempier, Bandol, Provence, France, 2022		95
RÉSERVE ROSÉ, Casino Mine Ranch, Plymouth, CA, 2021	15	58
RODITIS ORANGE, Domaine Tatsis, Goumenissa, Greece, 2015		62
SKIN CONTACT MALVAZIJA, Vinogradi Marko Fon, Komen, Slovenia, 2020		95
WHITE		
RIESLING, Peter Lauer, 'barrel X', Mosel, Germany, 2022	16	68
ALTESSE, Nicolas & Marielle Ferrand, 'Ensemble', Savoie, France, 2021		88
VERMENTINO, Casino Mine Ranch, Plymouth, CA, 2022		48
SPÄTBURGUNDER, Burkheimer, 'Blanc de Noirs Trocken', Baden, Germany, 2021	17	76
MACABEO, Frontonio, 'Microcósmico', Aragon, Spain, 2022	14	66
CARRICANTE, Vigneti Vecchio, 'Sciare Vive', Etna, Sicily, Italy, 2021		52
CHARDONNAY, Domaine Orion, Petit Chablis, Burgundy, France, 2022		56
CHARDONNAY, Flâneur, Willamette Valley, 2021	20	92
RED		
PINOT MEUNIER, Heitlinger, 'Reserve', Alte Reben, Baden, Germany, 2017		66
CILEGGIOLLO, Leonardo Bussoletti, 'Asla', Narni, Umbria, Italy, 2022	14	58
PINOT NOIR, Presqu'île, Presqu'île Vineyard, Santa Barbara County, CA, 2022	22	100
SYRAH & GRENACHE, Dom. Santa Duc, 'Habemus Papam', Ch-d-P, France, 2020		134
NERELLO MASCALESE, Vigneti Vecchio, 'Sciare Vive Etna Rosso', Etna, Sicily, Italy, 2021	18	86
MOURVEDRE, Clément Lavallée, 'Cuvée Éphémère #2', VdF, France, 2021		98
CARIGNAN & SYRAH, Leon Barral, 'Jadis', Languedoc-Roussillon, France, 2020		118
NEBBIOLO, Azienda Franchino, Gattinara, Piedmont, Italy, 2018		80
SYRAH, Railsback Frères, Bien Nacido Vineyard, Santa Maria Valley, CA, 2020	16	74
NEBBIOLO, Giuseppe Nada, 'Casmar', Barbaresco, Piedmont, Italy, 2017		156
CABERNET SAUVIGNON, Paysan, 'Old Vines', San Benito County, CA, 2021	17	83
CABERNET SAUVIGNON, Far Mountain, 'Fission', Sonoma County, CA, 2020		104
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 per

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

SMALL PLATES

KOMBU SMOKED TROUT
crispy rice, gomaе, kizami aioli, pickled cherry, trout roe • 19

BABY ARTICHOKE & POTATOES VG+GF
green chickpea, lemon vinaigrette, fennel • 16

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

GRILLED HAMACHI COLLAR
seaweed pesto, charred lemon, sweet potato beignet, estate chili aioli • 22

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

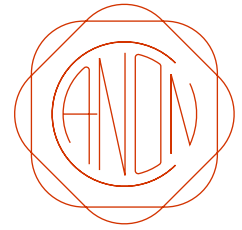
CREAMED BUTTER BEANS V+GF
braised greens, wild mushrooms, parmesan, fresno chili • 18

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

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