





COCKTAILS

Seasonal cocktails, curated by *Vince Andreoni*.

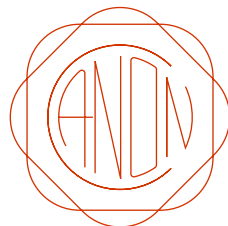
	GRUMPY VIC HERBAL, REFRESHING, TART Mezcal, Almond, Citrus, Piment D'Espelette, Italian Bitters	16
	PICKLEBALL SENSATIONAL, GINGERED, THIRST-QUENCHING Vodka, Quinquina, Lemon, Spiced Pear, Pickled Ginger Tincture	16
	DAMSON IN DISTRESS EXOTIC, LUXURIOUS, FESTIVE Gin, Damson, Lime, Sumac, Sesame, Allspice	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
ITALIAN PILSNER, Lowercase Brewing, Seattle, WA, 5%, 10oz	7
KÖLSCH, Humble Sea Brewing, Santa Cruz, CA, 4.8%, 13oz	8

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, NV, 750ml	28



WINE LIST

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

	GLASS	BOTTLE
SPARKLING		
BRUT ROSÉ, Empire Estate, Finger Lakes, NY, NV	19	88
PROSECCO, Il Calepino, 'Brut', Castelli Calepio, Italy, NV		64
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
ROSÉ OF GAMAY, Château Thivin, Beaujolais, France, 2023	16	70
RÉSERVE ROSÉ, Casino Mine Ranch, Plymouth, CA, 2021		52
SKIN CONTACT MALVAZIJA, Vinogradi Marko Fon, Komen, Slovenia, 2020		88
WHITE		
GRÜNER VELTLINER, Mani Nössing, Trentino-Alto Adige, Italy 2021	16	74
ALTESSE, Nicolas & Marielle Ferrand, 'Ensemble', Savoie, France, 2021		88
KYDONITSA & ASSYRTIKO, Monemvasia, '300', Peloponnese, Greece, 2021	18	78
SPÄTBURGUNDER, Burkheimer, 'Blanc de Noirs Trocken', Baden, Germany, 2021	17	76
WHITE BLEND, Bodegas Frontonio, 'Elástico', Valdejalón, Aragón, Spain, 2020		132
CARRICANTE, Vigneti Vecchio, 'Sciare Vive', Etna, Sicily, Italy, 2021		52
CHARDONNAY, Domaine Orion, Petit Chablis, Burgundy, France, 2022		56
CHARDONNAY, Flâneur, Willamette Valley, OR, 2021	20	92
CHARDONNAY, Far Mountain, 'Myrna', Sonoma, CA, 2019		90
RED		
PINOT MEUNIER, Heitlinger, 'Reserve', Alte Reben, Baden, Germany, 2017	16	76
GAMAY, Guy Breton, Morgon, Beaujolais, France, 2022		74
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
NEBBIOLO, Guido Porro, Barolo, Piedmont, Italy, 2018		86
NERELLO MASCALESE, Vigneti Vecchio, 'Sciare Vive Etna Rosso', Etna, Sicily, Italy, 2021	18	86
NEBBIOLO, Giuseppe Nada, 'Casot', Barbaresco, Piedmont, Italy, 2020		84
CARIGNAN & SYRAH, Leon Barral, 'Jadis', Languedoc-Roussillon, France, 2020		108
RED BLEND, Frog's Leap, 'Flycatcher', Rutherford, CA, 2022	18	85
DOLCETTO, Il Palazzotto, Dolcetto, Piedmont, Italy, 2021		52
CABERNET SAUVIGNON, Paysan, 'Old Vines', San Benito County, CA, 2021	17	81
CABERNET SAUVIGNON, Philip Togni, 'Tanbark Hill', Napa Valley, CA, 2019		174

DINNER

All plates are designed to be shared

QUICK BITES

PICKLES VG+GF
an artfully preserved variety • 9

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

OYSTERS *GF
estate vinegars • 4 per

UPSIDE-DOWN CORNBREAD
sweet onion, bacon jam & smoked onion butter,
fermented honey • 11

SMALL PLATES

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

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

YELLOW PEACHES
parmesan mousse, pickled green walnut,
country ham, fermented honey • 21

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

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

BROCCOLI DI CICCIO VG+GF
kimchi, shiitake mushroom, fresno chili,
nashi pear • 18

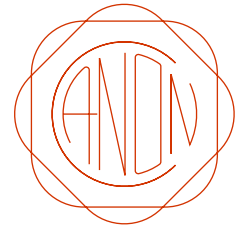
CALIFORNIA ASPARAGUS VG+GF
green chermoula, charred onion soubise,
pistachio dukkah, blackberry vinegar • 18

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



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
coffee carrots, pickled raisins,
mint yogurt, flatbread • 56

SEASONAL MENU

Crafted by
Brad Cecchi &
Sean Rumery

FEATURED COCKTAIL

THE ROYAL SUNBURN
Jano Agave Spirits,
St. George
Basil Eau De Vie,
Hibiscus, Jalapeño,
Aloe, Vermouth,
Pineapple

\$26



EDITION N°

1710 34TH ST
SAC.
CALIF.
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