

COCKTAILS

Seasonal cocktails, curated by *Vince Andreoni*.

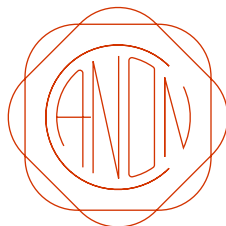
	GRUMPY VIC HERBAL, REFRESHING, TART Mezcal, Almond, Citrus, Piment D'Espelette, Italian Bitters	16
	PICKLEBALL SENSATIONAL, GINGERED, THIRST-QUENCHING Vodka, Quinquina, Lemon, Spiced Pear, Pickled Ginger Tincture	16
	OVERBOARD? LIGHT, CRISP, VEGETAL Gin, Basil Eau de Vie, Cherry Tomato, Aloe Vera, Lime	16
	BRAMBLE ON FRUITY, BRIGHT, COMPLEX Tequila, Blackberry, Prunelle, Green Chartreuse, Lime, Foam	16
	KENTUCKY FUZZ BOOZY, SAVORY, BRIGHT Bourbon, Manzanilla Sherry, Peach, Green Tea, Amaro, 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, Summer IPA, Faction Brewing, Alameda, CA, 6.5%, 13oz	8
PALE ALE, Moments In Time, Original Pattern Brewing, Oakland, CA, 5.7%, 13oz	8
HELLES LAGER, Zumo's Revenge, Faction Brewing, Alameda, CA, 5.1%, 10oz	7

NON-ALCOHOLIC

Citrus, Pineapple & 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		
BRUT ROSÉ, Henri Champiau, Crémant de Bourgogne, Burgundy, France, NV	16	70
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
SAUVIGNON BLANC, Domaine Pellé Menetou-Salon Morogues, Loire, France, 2022	17	76
WHITE BLEND, Bodegas Frontonio, 'Elástico', Valdejalón, Aragón, Spain, 2020		132
FRIULANO, Tercic, Friuli Isonzo, Italy, 2019		62
CHARDONNAY, Ryan Cochrane, Santa Maria Valley, CA, 2017	18	78
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

GARDEN CUCUMBER SALAD VG+GF
kimchi, fennel, asian pear, fresno chili • 17

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

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

ROASTED HEIRLOOM TOMATO V
cheddar, pistachio, jimmy nardello,
sourdough • 19

CHARRED SUMMER SQUASH VG+GF
hazelnut, chamoy, cranberry bean,
squash blossom • 18

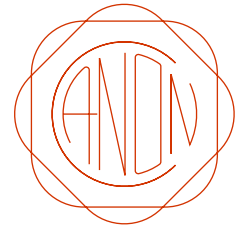
FRIED SWEET POTATO VG+GF
avocado-poblano mousse, huitlacoche,
sour corn • 18

BLISTERED POLE BEANS GF
tamarind dressing, tomato conserva,
lap xuong sausage, crispy cheese • 19

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 GOOD HUMOR

(MILK PUNCH)

Rhubarb Ginger Gin, Green
Chile Vodka, Strawberry,

Lime

\$20

PLATTERS

SMOKED WHOLE CHICKEN GF
calabrian chili butter, charred orange,
scallion • 49

SEARED AHI TUNA GF
black garlic mustard, sesame, ginger,
burnt chili chimichurri • 57

GRILLED NY STRIP GF
okra, purslane, radish, guajillo bordelaise • 65

GRIDDLED PORK COLLAR
cherry mostarda, collard chow-chow,
peanut • 50

EDITION N°

1710 34TH ST
SAC.
CALIF.
95816