

COCKTAILS

Seasonal cocktails, curated by *Vince Andreoni*.

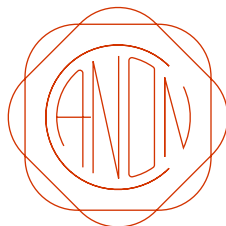
	CABANA VIC TROPICAL, TINGLY, TART Mezcal, Mango, Lemon, Yolixpa, Amaro, Kefir, Bitters Blend	16
	SANDY CHEEKS FLORAL, REFRESHING, COOLING Vodka, Lychee Vermouth, Lemon, Apricot, Coconut Water, Ginger Tincture	16
	OVERBOARD? LIGHT, CRISP, VEGETAL Gin, Basil Eau de Vie, Cherry Tomato, Aloe Vera, Lime	16
	BRAMBLE ON FRUITY, BRIGHT, COMPLEX Tequila, Blackberry, Prunelle, Chartreuse Vegetal, 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
	FLIP-FLOPPED BITTER, JUICY, BOLD Woodinville 100% Rye, Bruto Americano, Lime, Salt	18

BEER ON TAP

WEST COAST IPA, Harris, Living Häus, Portland, OR, 6.7 %, 13oz	8
PALE ALE, Field of Vision, Original Pattern Brewing, Oakland, CA, 5.8%, 13oz	8
OKTOBERFEST LAGER, Festooning, Grimm Ales, Brooklyn, NY, 6%, 13oz	8
PILSNER, Reality Czeck, Moonlight, Santa Rosa, CA, 4.9%, 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
CHAMPAGNE, Collet, 'Brut', Aÿ, Champagne, France, NV	23	105
CHAMPAGNE, P. Gimonnet & Fils, 'Cuvée Oenophile', Champagne, France, 2018		182
KADARKA, Oszkar Maurer, Subotika, Serbia, 2022		62
ROSÉ & SKIN-CONTACT		
ROSÉ OF MOURVEDRE & GRENACHE, Domaine Tempier, Bandol, Provence, France, 2022		95
ROSÉ, Yves Leccia, Ile de Beauté, Corsica, France, 2023	16	70
RÉSERVE ROSÉ, Casino Mine Ranch, Plymouth, CA, 2021		52
WHITE		
KYDONITSA & ASSYRTIKO, Monemvasia, '300', Peloponnese, Greece, 2021	18	78
WHITE RHÔNE BLEND, Comte de Lauze, Châteauneuf de Pape, France, 2020		110
SAUVIGNON BLANC, Domaine Pellé, Menetou-Salon Morogues, Loire, France, 2022	17	76
CHENIN BLANC, Haarmeyer Cellars, 'St. Rey', Clarksburg, CA, 2022		54
ALBARIÑO, Silt, Marshall Ranch, Clarksburg, California, 2023	13	54
CHARDONNAY, Domaine Pecheur, Cotes du Jura, France, 2014		65
CHARDONNAY, Ryan Cochrane, Santa Maria Valley, CA, 2017	18	78
VIURA, Lopez de Heredia, 'Vina Tondonia Crianza', Rioja, Spain, 2016		84
RED		
GAMAY, M. & C. Lapierre, 'Le Beaujolais', Beaujolais, France, 2023		66
VALDIGUIÉ, Commune, Solano County, CA, 2023	16	74
GAMAY, Jean Foillard, 'Côte du Py', Morgon, Beaujolais, France, 2022		100
PINOT NOIR, Le Grappin, Les Seurrets, Côte d'Or Rouge, Bourgogne, France, 2022		100
PINOT NOIR, Bold Wine Co., Monterey County, CA, 2021	17	76
NEBBIOLO, Guido Porro, 'Vigna Santa Caterina', Barolo, Piedmont, Italy, 2019		86
NEBBIOLO, Vajra, 'Claré JC', Langhe, Piedmont, Italy, 2022	17	76
SYRAH & GRENACHE, Dom. Santa Duc, 'Habemus Papam', Ch-d-P, France, 2020		134
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		54
TEMPRANILLO, Lopez De Heredia, 'Vina Tondonia Reserva', Rioja, Spain, 2011		106
CABERNET SAUVIGNON, Inconnu, 'No Gods No Masters', Mendocino, CA, 2019	22	98
CABERNET SAUVIGNON, Bucklin, Sonoma County, CA, 2021		92

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

PÃO DE QUEIJO V+GF
brazilian cheese bread, oolong hoshigaki butter,
estate chilis • 10

SMALL PLATES

SMOKED TOMBO TUNA GF
horseradish, celery, egg yolk,
crispy potato • 18

ROASTED CABBAGE SALAD VG+GF
maitake mushroom, dill seed vinaigrette,
nashi pear, miso apple butter • 18

RED BEET SALAD V+GF
sesame, sage granola, whipped yogurt • 18

NANTES CARROTS VG+GF
apricot shito, plantain, cilantro, sour peanut,
charred onion • 18

BRUSSELS SPROUTS V+GF
raclette, confit leek, kimchi, scallion • 18

**CONFIT FINGERLING
POTATOES** GF
duck sugo, ricotta mousse, button chanterelle,
salsa verde • 19

HONEY PATCH SQUASH VG
cranberry, sourdough, walnut,
autumn crunch • 19

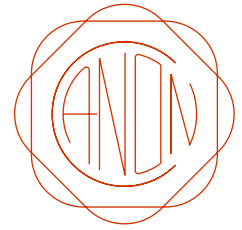
CHICKEN DRUMSTICKS GF
urfa chile sauce, orange, garlic, yogurt • 12

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.

****A 20% gratuity will be added to dine-bills for parties of 6 or more.



SEASONAL MENU

Crafted by
Brad Cecchi &
Sean Rumery

FEATURED WINE

WHITE BLEND
Bodegas Frontonio,
'Elástico',
Valdejalón,
Aragón, Spain,
2020
\$132

PLATTERS

SMOKED WHOLE CHICKEN GF
cashew-currant relish, char siu,
preserved black bean, scallion • 49

PAN-SEARED HALIBUT GF
broccoli rabe, brown butter hollandaise,
pine nut, sage • 58

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

IBERICO PORK COLLAR GF
plum mostarda, collard chow-chow,
pecan • 50

EDITION N°



1710 34TH ST
SAC.
CALIF.
95816