

COCKTAILS

Seasonal cocktails, curated by *Vince Andreoni*.

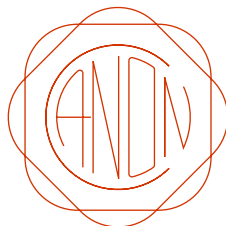
	CABANA VIC TROPICAL, TINGLY, TART Mezcal, Mango, Lime, Yolixpa, Amaro, Kefir, Bitters Blend	16
	PEAR OF ACES AUTUMNAL, CRISP, BITTERSWEET Vodka, Lemon, Quinquina, Spiced Pear, Pickled Ginger	16
	CABLE CARDIGAN SMOOTH, CRISP, WARMING Gin, Pepita, Smoked Apple, Allspice, Lime	16
	CHAI'S PLAY FRUITY, HERBAL, COMPLEX Tequila, Pineapple, Chai, Strega, Lemon	16
	FORBIDDEN FRUIT BOOZY, SAVORY, RICH Bourbon, Sherry, Quince, Green Tea, Braulio Amaro, Lime Bitters	16
	SASSENACH BRIGHT, TROPICAL, REFRESHING Japanese Whisky, Passion Fruit, Vermouth, Lemon	16
	VALLEY GIRL TART, HERBAL, REFRESHING Dark Rum, Molasses, Avocado Leaf, Lime, Sarsparilla, Foam	16
	JAKE RYAN BRACING, BITTER, APERITIF Scotch, Pineau des Charentes, Suze, Pineapple Gomme, Apple Bitters	16

BEER ON TAP

WEST COAST IPA, Like Riding A Bike, Urban Roots, Sacramento, CA, 6.2%, 13oz	8
PALE ALE, Electric Eye, Cellarmaker, San Francisco, CA, 5.7%, 13oz	8
AMBER ALE, Live, Laugh, Lawn, Humble Sea, Santa Cruz, CA, 5.6%, 13oz	8
PILSNER, Temescal Brewing, Oakland, CA, 5.0%, 10oz	7

NON-ALCOHOLIC

Citrus, Pineapple & Vanilla Soda	8
Fever Tree Ginger Beer/Ale	5
Mexican Coke/Sprite	6
Casamara Club 'Alta' Soda	6

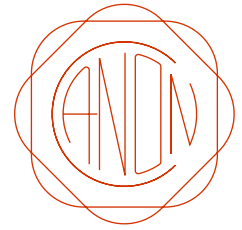


WINE LIST

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

	GLASS	BOTTLE
SPARKLING		
ROSÉ CHAMPAGNE, Billecart-Salmon, Champagne, France, NV		186
BRUT ROSÉ, Henri Champliau, Crémant de Bourgogne, Burgundy, FR, NV	18	80
EXTRA BRUT CHAMPAGNE, Nicolas Maillart, 'Platine', 1er Cru, Champagne, FR, NV (375ML)		68
CHAMPAGNE, Veuve Fourny et Fils, 'Grands Terroirs', Champagne, France, NV	26	120
WHITE		
RIESLING, Peter Lauer, 'Barrel X', Mosel, Germany, 2023	16	70
KYDONITSA & ASSYRTIKO, Monemvasia, '300', Peloponnese, Greece, 2021	17	76
GRENACHE BLANC & ROUSSANNE, Comte de Lauze, Châteauneuf de Pape, France, 2020		110
SAUVIGNON BLANC, Domaine Pellé, Menetou-Salon Morogues, Loire, France, 2022	18	80
CHARDONNAY, Moreau-Naudet, Chablis, Burgundy, France, 2022		98
WHITE BLEND, Brookdale, 'Bradbourne,' Paarl, South Africa, 2022		70
CARRICANTE, Terre Nere, Etna Bianco, Sicily, Italy, 2023		68
CHARDONNAY, Ryan Cochrane, Santa Maria Valley, CA, 2017	19	88
ROSÉ		
ROSÉ OF MOURVEDRE & GRENACHE, Domaine Tempier, Bandol, Provence, France, 2022		95
ROSÉ, Yves Leccia, Ile de Beauté, Corsica, France, 2023	16	70
RED		
TROUSSEAU, Stolpman Vineyards, 'Combe', Ballard Canyon, CA, 2023	18	84
GAMAY, Domaine Mee Godard, 'Côte du Py', Morgon, Beaujolais, France, 2022		98
PINOT NOIR, Le Grappin, Les Seurrets, Côte d'Or Rouge, Burgundy, France, 2022		102
NEBBIOLO, Guido Porro, 'Vigna Santa Caterina', Barolo, Piedmont, Italy, 2020		86
PINOT NOIR, Bold Wine Co., Monterey County, CA, 2021	20	90
BLAUFRÄNKISCH, Glatzer, Carnuntum, Austria, 2021		52
BARBERA, Iuli, 'Umberta', Piedmont, Italy, 2022	16	74
SYRAH, Piedrasassi, Rim Rock Vineyard, Arroyo Grande Valley, CA, 2021		72
RED BLEND, Frog's Leap, 'Flycatcher', Rutherford, CA, 2022	18	85
DOLCETTO, Il Palazzotto, Dolcetto, Piedmont, Italy, 2021		54
SANGIOVESE, Giuseppe Gorelli, Rosso di Montalcino, Tuscany, Italy, 2019		130
TEMPRANILLO, Lopez De Heredia, 'Vina Tondonia Reserva', Rioja, Spain, 2012		116
CABERNET SAUVIGNON, Inconnu, 'No Gods No Masters', Mendocino, CA, 2019	22	98
BORDEAUX BLEND, Ramey, 'Claret', North Coast, CA, 2019		96
CABERNET SAUVIGNON, White Rock Vineyards, Napa Valley, CA, 2021		120

DINNER



All plates are designed to be shared

QUICK BITES

PICKLES VG+GF
an artfully preserved variety • 9

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

OYSTERS *GF
estate vinegars • 4 per

SMOKED CHEDDAR BISCUITS
chowder butter, bacon & clam XO • 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, wild mushrooms,
ricotta mousse, salsa verde • 19

NIXTAMALIZED 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.

PLATTERS

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

PAN-SEARED SALMON GF
broccoli rabe, brown butter hollandaise,
pine nut, sage • 52

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

IBERICO PORK COLLAR GF
carolina bbq, collard chow-chow,
pecan • 50

SEASONAL MENU

Crafted by
Brad Cecchi &
Sean Rumery

FEATURED COCKTAIL

THE MONARCH

Barr Hill Tom Cat Gin,
St. George Botanivore Gin,
Empirical Plum Eau de Vie,
Barolo Chinato,
Yellow Chartreuse,
Orange Bitters

\$20



EDITION N°

1710 34TH ST
SAC.
CALIF.
95816