

# COCKTAILS

Seasonal cocktails, curated by *Vince Andreoni*.

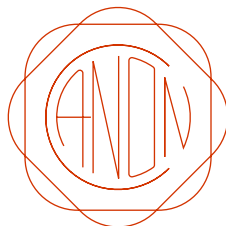
	<b>CABANA VIC</b> TROPICAL, TINGLY, TART Mezcal, Mango, Lime, Yolixpa, Amaro, Kefir, Bitters Blend	16
	<b>PEAR OF ACES</b> AUTUMNAL, CRISP, BITTERSWEET Vodka, Lemon, Quinquina, Spiced Pear, Pickled Ginger	16
	<b>CABLE CARDIGAN</b> SMOOTH, CRISP, WARMING Gin, Pepita, Smoked Apple, Allspice, Lime	16
	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

# BEER ON TAP

WEST COAST IPA, Maximum Joy, Cellarmaker, San Francisco, CA, 6.3%, 13oz	8
PALE ALE, Gotta Be Dreamin', Original Pattern, Oakland, CA, 5.6%, 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
<b>SPARKLING</b>		
ROSÉ CHAMPAGNE, Billecart-Salmon, Champagne, France, <b>NV</b>		186
BRUT ROSÉ, Henri Champliau, Crémant de Bourgogne, Burgundy, FR, <b>NV</b>	18	80
EXTRA BRUT CHAMPAGNE, Nicolas Maillart, 'Platine', 1er Cru, Champagne, FR, <b>NV</b> (375ML)		68
CHAMPAGNE, Veuve Fourny et Fils, 'Grands Terroirs', Champagne, France, <b>NV</b>	26	120
<b>WHITE</b>		
RIESLING, Peter Lauer, 'Barrel X', Mosel, Germany, <b>2023</b>	16	70
KYDONITSA & ASSYRTIKO, Monemvasia, '300', Peloponnese, Greece, <b>2021</b>	17	76
GRENACHE BLANC & ROUSSANNE, Comte de Lauze, Châteauneuf de Pape, France, <b>2020</b>		110
SAUVIGNON BLANC, Régis Minet, Pouilly-Fumé, Loire, France, <b>2023</b>	18	84
CHARDONNAY, Moreau-Naudet, Chablis, Burgundy, France, <b>2022</b>		98
WHITE BLEND, Brookdale, 'Bradbourne,' Paarl, South Africa, <b>2022</b>		70
CARRICANTE, Terre Nere, Etna Bianco, Sicily, Italy, <b>2023</b>		68
CHARDONNAY, Ryan Cochrane, Santa Maria Valley, CA, <b>2017</b>	19	88
<b>ROSÉ</b>		
ROSÉ OF MOURVEDRE & GRENACHE, Domaine Tempier, Bandol, Provence, France, <b>2022</b>		95
ROSÉ, Yves Leccia, Ile de Beauté, Corsica, France, <b>2023</b>	16	70
<b>RED</b>		
TROUSSEAU, Stolpman Vineyards, 'Combe', Ballard Canyon, CA, <b>2023</b>	18	84
GAMAY, Château Cambon, Beaujolais, France, <b>2023</b>		58
PINOT NOIR, Le Grappin, Les Seurrets, Côte d'Or Rouge, Burgundy, France, <b>2022</b>		102
NEBBIOLO, Guido Porro, 'Vigna Santa Caterina', Barolo, Piedmont, Italy, <b>2020</b>		86
PINOT NOIR, Bold Wine Co., Monterey County, CA, <b>2022</b>	20	90
BLAUFRÄNKISCH, Glatzer, Carnuntum, Austria, <b>2021</b>		52
BARBERA, Iuli, 'Umberta', Piedmont, Italy, <b>2022</b>	16	74
SYRAH, Piedrasassi, Rim Rock Vineyard, Arroyo Grande Valley, CA, <b>2021</b>		72
RED BLEND, Frog's Leap, 'Flycatcher', Rutherford, CA, <b>2022</b>	18	85
DOLCETTO, Il Palazzotto, Dolcetto, Piedmont, Italy, <b>2022</b>		54
SANGIOVESE, Giuseppe Gorelli, Rosso di Montalcino, Tuscany, Italy, <b>2019</b>		130
TEMPRANILLO, Lopez De Heredia, 'Vina Tondonia Reserva', Rioja, Spain, <b>2012</b>		116
CABERNET SAUVIGNON, Inconnu, 'No Gods No Masters', Mendocino, CA, <b>2019</b>	22	98
BORDEAUX BLEND, Ramey, 'Claret', North Coast, CA, <b>2019</b>		96
CABERNET SAUVIGNON, White Rock Vineyards, Napa Valley, CA, <b>2021</b>		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

**CITRUS AVOCADO SALAD** VG+GF  
green curry, pickled yam,  
watermelon radish • 21

**WILTED SPROUT SALAD** V+GF  
ricotta salata, kiwi, pepitas,  
pomegranate molasses • 18

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

**CHARRED BROCCOLI** GF  
kumquat & bone marrow chutney,  
cipollini onion, beef floss • 19

**SMASHED PURPLE POTATO** V+GF  
pineapple-chili butter, macadamia,  
fava greens • 18

**CRISPY CAULIFLOWER** V+GF  
red curry, quail egg, cashew • 18

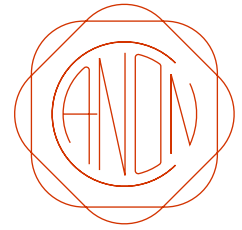
**CHICKEN DRUMSTICKS** GF  
urfa chile sauce, orange, garlic, yogurt • 12

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.

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



## PLATTERS

**SMOKED WHOLE CHICKEN** GF  
avgolemono, greek yogurt butter,  
crispy artichoke • 49

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

**BRAISED SHORT RIB** GF  
negi shio, coconut demi glace,  
mushroom tempura • 65

**DOUBLE-CUT PORK CHOP** GF  
carolina bbq, collard chow-chow,  
pecan • 50

## SEASONAL MENU

Crafted by  
Brad Cecchi &  
Sean Rumery

## FEATURED COCKTAIL

THE BERETTA  
Barrell Vantage, Barrell  
Dovetail, Meletti Coffee,  
Leopold's Fernet,  
Cappelletti

\$26



EDITION N°



1710 34TH ST  
SAC.  
CALIF.  
95816