

COCKTAILS

Seasonal cocktails, curated by *Vince Andreoni*.

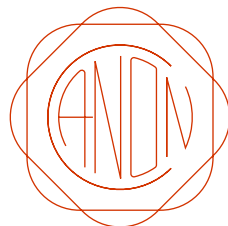
	CABANA VIC TROPICAL, TINGLY, TART Mezcal, Mango, Lime, Yolixpa, Amaro, Kefir, Bitters Blend	16
	PEAR OF ACES AUTUMNAL, CRISP, BITTERSWEET Vodka, Lemon, Quinquina, Spiced Pear, Pickled Ginger	16
	CABLE CARDIGAN SMOOTH, CRISP, WARMING Gin, Pepita, Smoked Apple, Allspice, Lime	16
	CHAI'S PLAY FRUITY, HERBAL, 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, Guacamole is Extra, Urban Roots, Sacramento, CA, 6.9%, 13oz	8
PALE ALE, Fresh As A Daisy, Original Pattern, Oakland, CA, 5.5%, 13oz	8
VIENNA LAGER, Look Gúd, Humble Sea, Santa Cruz, CA, 5.2%, 13oz	8
PILSNER, Alvarado Street Brewery, Salinas, CA, 5.2%, 10oz	7

NON-ALCOHOLIC

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

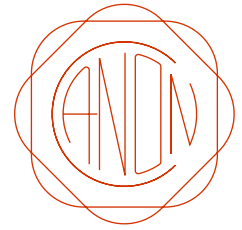


WINE LIST

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
CHARDONNAY, Moreau-Naudet, Chablis, Burgundy, France, 2022		98
SAUVIGNON BLANC, Stolpman Vineyards, Ballard Canyon, CA, 2023	17	76
WHITE BLEND, Brookdale, 'Bradbourne,' Paarl, South Africa, 2022		70
CARRICANTE, Terre Nere, Etna Bianco, Sicily, Italy, 2023	19	68
CHARDONNAY, Ryan Cochrane, Santa Maria Valley, CA, 2017		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		58
GAMAY, Château Cambon, Beaujolais, France, 2022	17	76
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, 2022	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, 2022		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

PIMENTO STUFFED FLATBREAD V
smoked cheddar, fermented cauliflower,
green garlic ranch • 12

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 KALE SALAD V+GF
pickled vegetables, ricotta salata,
salsa macha, cured egg yolk • 18

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

CHARRED BROCCOLI GF
grilled beef tongue, campfire honey mustard,
poppy seed • 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

PLATTERS

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

GRILLED SWORDFISH GF
mofongo, tepache, anaheim chili • 52

FLAT IRON STEAK GF
negi shio, coconut demi glace,
mushroom tempura • 65

CRISPY PORK LOIN GF
strawberry, green tomato, watercress,
prawn • 53

SEASONAL MENU

Crafted by
Brad Cecchi &
Sean Rumery

FEATURED COCKTAIL

THE BERETTA
Frey Ranch Bourbon,
Meletti Coffee,
Leopold's Fernet,
Cappelletti

\$20



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.

EDITION N°

1710 34TH ST
SAC.
CALIF.
95816