

COCKTAILS

Seasonal cocktails, curated by *Vince Andreoni*.

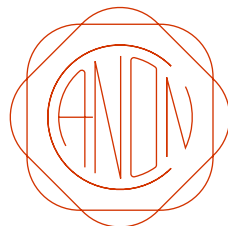
	SPEEDO VIC TROPICAL, TINGLY, TART Mezcal, Hibiscus, Lime, Banana, Chartreuse Vegetal	16
	JUICY VELOUR FLORAL, CRISP, BITTERSWEET Vodka, Lemon, Quinquina, Falernum, Raspberry, Ginger Orange Tincture	16
	CABLE CARDIGAN SMOOTH, CRISP, WARMING Gin, Pepita, Smoked Apple, Allspice, Lime	16
	SOUTH CENTRAL FRUITY, HERBAL, COMPLEX Tequila, Aji Amarillo, Corn, Yoliupa, Lemon	16
	PEACH PIT BOOZY, SAVORY, RICH Bourbon, Sherry, Peach Miso Gomme, Luxardo Bianco, 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, Fresh As A Daisy, Original Pattern, Oakland, CA, 5.5%, 13oz	8
LONDON LAGER, Lowercase Brewing, Seattle, WA, 4.5%, 13oz	8
PILSNER, Geisterfaust, Ghost Town Brewing, Oakland, CA, 5.6%, 10oz	7

NON-ALCOHOLIC

Citrus, Pineapple & Vanilla Soda	8
Fever Tree Ginger Beer/Ale	5
Mexican Coke/Sprite	6
Casamara Club 'Alta' Soda	6
Untitled Art NA Pilsner, Waunakee, WI, 12oz	7

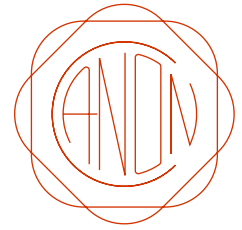


WINE LIST

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
PINOT BLANC, Ziereisen, Baden, Germany, 2018		56
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		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		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
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, Jax Vineyards, 'Y3 Taureau', Napa Valley, CA, 2022	19	88
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

GARDEN THYME FOCACCIA V
radish, butter, sea salt • 12

SMALL PLATES

HAMACHI TIRADITO GF
aged parmesan leche de tigre, basil,
black pepper • 21

CHARRED SPRING PEAS VG+GF
crispy rice, fennel, black garlic, cashew • 18

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

CALIFORNIA ASPARAGUS VG+GF
yuzu, grilled tofu puree, pickled mushrooms,
miso crumble, crispy leek • 19

GRILLED 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
steak sauce, bleu cheese, lemon • 66

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,
Fernet Branca,
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