

COCKTAILS

Seasonal cocktails, curated by *Vince Andreoni*.

\$16 ea.

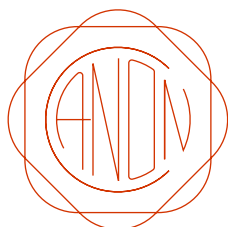
-  **SPEEDO VIC** TROPICAL, TINGLY, TART
Mezcal, Hibiscus, Lime, Banana, Chartreuse Vegetal
-  **JUICY VELOUR** FLORAL, CRISP, BITTERSWEET
Vodka, Lemon, Quinquina, Falernum, Raspberry, Ginger-Orange
-  **VALLEY GIRL** TART, HERBAL, REFRESHING
Rum, Molasses, Avocado Leaf, Lime, Sarsaparilla, Foam
-  **SOUTH CENTRAL** FRUITY, HERBAL, COMPLEX
Tequila, Aji Amarillo, Corn, YoliXpa, Lemon
-  **PEACH PIT** BOOZY, SAVORY, STIRRED
Bourbon, Sherry, Peach Miso Gomme, Luxardo Bianco, Lime Bitters
-  **SASSENACH** BRIGHT, TROPICAL, REFRESHING
Japanese Whisky, Passion Fruit, Vermouth, Lemon
-  **OVERBOARD?** CLEAN, CRISP, HERBAL
Gin, Basil Eau de Vie, Tomato Water, Lime, Aloe Vera
-  **PRESTIGE WORLDWIDE** BITTER, BOOZY, STIRRED
Mezcal, Vago Elote Mezcal, Pineau des Charentes, Suze, Hay, Blackberry

BEER ON TAP

IPA, Dbl. Hopped Like Riding a Bike, Urban Roots, 6.2%, 13oz	8
PALE ALE, The Moment of Clarity, Original Pattern, 5.8%, 13oz	8
HELLES LAGER, Helles, Humble Sea, 4.9%, 13oz	8
KÖLSCH, Kölschtastic, Gigantic, Portland, OR 5%, 10oz	7

NON-ALCOHOLIC

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



BTG WINE LIST

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

SPARKLING

BRUT ROSÉ, Henri Champliau, Crémant de Bourgogne, Burgundy, FR, NV	18
CAVA RESERVA, Pere Mata, 'Cupada No. 28', Penedès, Spain, 2021	18
CHAMPAGNE, Veuve Fourny et Fils, 'Grands Terroirs', Champagne, FR, NV	28

WHITE

GRENACHE BLANC, Mallea, Santa Barbara, CA, 2023	16
WHITE BLEND, Quinta de Santiago, Vinho Verde, Portugal, 2024	16
SAUVIGNON BLANC, Stolpman Vineyards, Ballard Canyon, CA, 2024	17
CHARDONNAY, Ryan Cochrane, Santa Maria Valley, CA, 2017	19

ROSÉ

ROSÉ OF GAMAY, Château Thivin, Beaujolais, France, 2024	16
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RED

BRACHETTO, Sottimano, 'Maté', Piedmont, Italy, 2023	16
PINOT NOIR, Bold Wine Co., Monterey County, CA, 2022	20
BLAUFRÄNKISCH, Glatzer, Carnuntum, Austria, 2021	16
RED BLEND, Frog's Leap, 'Flycatcher', Rutherford, CA, 2022	18
CABERNET SAUVIGNON, Jax Vineyards, 'Y3 Taureau', Napa Valley, CA, 2022	19

SELECT BOTTLES

Seasonal selections made by our team. Full wine list available.

SPARKLING

EXTRA BRUT CHAMPAGNE, Nicolas Maillart, 1er Cru, Champagne, FR, NV (375ML)	70
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WHITE

RIESLING, Peter Lauer, 'Barrel X', Mosel, Germany, 2023	62
PINOT BLANC, Ziereisen, Baden, Germany, 2018	60
VERMENTINO, Clos Venturi, '1769' Blanc, Corsica, France, 2023	70
WHITE BLEND, Brookdale, 'Bradbourne', Paarl, South Africa, 2023	70

ROSÉ

ROSÉ OF MOURVEDRE, Domaine Tempier, Bandol, Provence, France, 2023	104
ROSÉ OF GRENACHE, A Tribute to Grace, Santa Barbara, CA, 2023	56

RED

TROUSSEAU, Stolpman Vineyards, 'Combe', Ballard Canyon, CA, 2023	58
GAMAY, F. Chidaine, Touraine, Loire, France, 2023	56
PINOT NOIR, Domaine Goisot, 'Les Mazelots,' Burgundy, France, 2020	88
RED BLEND, Antonio Madeira, Dão, Portugal, 2021	66
TEMPRANILLO, Lopez de Heredia, Rioja, Spain, 2012	118
ZINFANDEL, Sky, Mt. Veeder, Napa Valley, CA, 2016	74
CABERNET SAUVIGNON, White Rock Vineyards, Napa Valley, CA, 2022	124

DINNER

All dishes are sharable and served family-style.

SMALL PLATES

CRISPY SKIN PORK BELLY GF
charred plum, brandy mustard, pickled onion • 14

HAMACHI TIRADITO GF
aged parmesan leche de tigre, basil, black pepper • 22

CHARRED SWEET CORN SALAD V+GF
manchego mousse, watercress, hot sauce, lime aioli • 19

CA GROWN HEIRLOOM TOMATOES V+GF
roasted garlic labneh, sweet peppers, shio, basil • 18

CHICKEN DRUMSTICKS GF
urfa chile sauce, orange, garlic, yogurt • 13

VEGETABLES

SUMMER SQUASH GRATIN V
smoked gruyere, green tomato chutney, breadcrumb • 16

BLISTERED SUMMER PEPPERS VG+GF
smoked baba ganoush, caramelized sunflower, date & fig vinegar • 21

STEAKHOUSE POTATOES GF
steak sauce aioli, bleu cheese, herb salad • 19

CHARRED POLE BEANS VG+GF
sticky rice, black garlic, fennel, cashew sauce • 19

PLATTERS

SMOKED WHOLE CHICKEN GF
baked beans, chow chow, alabama white sauce • 49

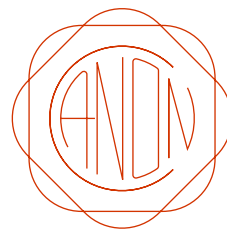
PAN SEARED HALIBUT GF
shishito emulsion, blue crab, ikura, tomato • 54

NEW YORK STRIP GF
black sesame bordelaise, cocoa roasted beets, smoked ginger vinaigrette • 66

BERKSHIRE PORK COLLAR GF
coconut collard greens, peanut-habañero sauce • 52

V vegetarian | VG vegan | GF gluten free

SEASONAL MENU Crafted by Brad Cecchi & Sean Rumery



CA GROWN COCKTAIL

CALIFORNIA 75
St. George Valley Gin,
Lemon, Simple,
Sparkling Wine
\$20

CA GROWN WINES

STOLPMAN SAUVIGNON BLANC
Ballard Canyon, CA
\$17

BOLD PINOT NOIR
Monterrey County, CA
\$20

FEATURED COCKTAIL

THE FJORD SNAP
Aquavit, Cognac, Dolin Blanc,
Italicus, Ginger Eau de Vie
Served on a large cube
\$20

FEATURED SPIRIT

MATSUI SINGLE BARRELL - SAKURA CASK
Single Malt aged for 5 years
in Sakura (Cherry blossom)
casks. Notes of baked apple,
dried lemon peel, marmalade,
and toasted almond
\$20



EDITION N°

*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.
**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.