

COCKTAILS

Seasonal cocktails, curated by *Vince Andreoni*.

\$16 ea.

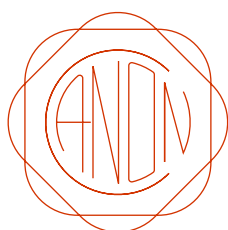
-  **SPEEDO VIC** TROPICAL, TINGLY, TART
Mezcal, Hibiscus, Lime, Banana, Chartreuse Vegetal
-  **HORSEPLAY!** PLAYFULL, CRISP, BITTERSWEET
Vodka, Lemon, Pickled Ginger, Spiced Pear, Orange Citrate
-  **NO CAP** TART, HERBAL, REFRESHING
Rum, Kiwi, Hojicha, Genepy, Lime, Foam
-  **FIRST BORN** FRUITY, HERBAL, COMPLEX
Tequila, Damiana, Pineapple, Strega, Lemon
-  **HAIL MARY** BOOZY, SAVORY, STIRRED
Bourbon, Sherry, Nocino, Yuzu Curacao, Soy Gomme, Peach Bitters
-  **SASSENACH** BRIGHT, TROPICAL, REFRESHING
Japanese Whisky, Passion Fruit, Vermouth, Lemon
-  **ONE MORE GIN** WARMING, CRISP, HERBAL
Gin, Apple Brandy, Pistachio, Sweet Potato, Lime, Black Lime
-  **PRESTIGE WORLDWIDE** BITTER, BOOZY, STIRRED
Mezcal, Vago Elote Mezcal, Pineau des Charentes, Suze, Hay, Loganberry

BEER ON TAP

- WEST COAST IPA, About Those Hops, Urban Roots, 6.9%, 13oz 8
- PALE ALE, Yada Yada Yada, Original Pattern, 5.6%, 13oz 8
- PILSNER, Pretty Pretty Pils, Cellarmaker, 5.0%, 10oz 7
- NORTHERN LAGER, Oxbow Brewing, 4.5%, 13oz 8

NON-ALCOHOLIC

- Guava, Cherry, Citrus 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

- WHITE ZINFANDEL, Cruse Wine Co, 'Petillant Naturel', Mendocino, CA 2023 21
- CAVA RESERVA, Pere Mata, 'Cupada No. 28', Penedès, Spain, 2021 18
- BLANC DE BLANC, Private Property, Santa Lucia Highlands, CA 2022 22

WHITE

- ALBARINO, Castineira, D.O. Rias Baixas, Spain, 2024 16
- RIESLING, Peter Lauer, 'Senior', Germany, 2023 16
- SAUVIGNON BLANC, Stolpmann Vineyards, Ballard Canyon, CA, 2024 17
- CHARDONNAY, Matthiasson, Linda Vista, Napa Valley, CA, 2023 19
- CHARDONNAY, Joseph Drouhin, Chablis, France 2023 19

ROSÉ

- ROSÉ OF PINOT GRIS., Domaine de Reuilly, Loire, France, 2024 16

RED

- TEMPERNILLO, Bodega Beronia, Rioja, Spain, 2020 16
- PINOT NOIR, Ryan Cochrane, Santa Maria Valley, CA, 2017 20
- CABERNET FRANC, Enfield Wine Co., Sonoma County, CA, 2022 16
- ZINFANDEL, Commune, Berkeley, CA, 2024 18
- CABERNET SAUVIGNON, Rama, Napa Valley, CA, 2020 20

SELECT BOTTLES

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

SPARKLING

- BRUT CUVÉE, Caraccioli, Santa Lucia Highlands, Monterey 2019 110

WHITE

- SANCERRE, Roc de l'Abbaye, Verdigny, France, 2024 90
- SEMILLON, Mantha, Yuba, CA, 2022 80
- WHITE BLEND, Brookdale, 'Bradbourne', Paarl, South Africa, 2023 70
- CHARDONNAY, Pierre Girardin, 'Eclat De Calcaire', Bourgogne, France, 2022 94
- MACABEO, Bodegas Frontonio, 'Elástico', Valdejalón, Aragón, Spain, 2020 98

ROSÉ

- MOURVEDRE, Domaine Tempier, Bandol, Provence, France, 2023 104
- TIBOUREN, Clos Cibonne, 'Cru Classe', Cotes de Provence, France, 2023 80
- ROSÉ OF GRENACHE, A Tribute to Grace, Santa Barbara, CA, 2023 56

RED

- CINSAULT, Scions of Sinai, Stellenbosch, South Africa, 2024 80
- PINOT NOIR, Rochioli, Russian River Valley, CA, 2023 152
- SANGIOVESE, Tenute Silvio Nardi, Brunello di Montalcino, Tuscany, 2018 100
- KÉKFRANKOS & CAB FRANC, Káli-Kövek, 'Karmazsin', Balaton-felvidék, Hungary, 2022 54
- SYRAH, Pax Mahle, Sonoma Hillsides, CA, 2023 98
- CABERNET SAUVIGNON, Klipsun, Red Mountain, WA, 2022 88
- ZINFANDEL, Turley, Lodi, CA, 2023 82

DINNER

All dishes are sharable and served family-style.

SMALL PLATES

SCALLOP CRUDO GF

meyer lemon curd, satsuma mandarin, shiso • 21

WINTER CITRUS SALAD V+GF

red onion, calabrian chile emulsion, olive, honey vinaigrette • 19

WINTER LETTUCES V+GF

truffle vinaigrette, fiscalini san juaquin gold cheddar • 16

BADGER FLAME BEETS V

whipped feta, tabbouleh, lemon, beet tartare • 18

CHICKEN DRUMSTICKS GF

urfa chile sauce, orange, garlic, yogurt • 13

VEGETABLES

BARBECUED HARVEST SQUASH VG+GF

pickled chili, scallion, corn nuts, espresso-tamarind sauce • 17

ROASTED NANTES CARROTS VG+GF

preserved black bean, tofu chili crunch, cilantro chutney • 18

STEAKHOUSE POTATOES GF

steak sauce aioli, bleu cheese, herb salad • 19

GRILLED BROCCOLI CAESAR GF

parmesan custard, anchovy, cured egg yolk • 19

PLATTERS

SMOKED WHOLE CHICKEN GF

cannellini beans, delicata squash, herb butter • 49

SEARED AHI TUNA GF

hakurei turnips, marinated kiwi • 54

NEW YORK STRIP GF

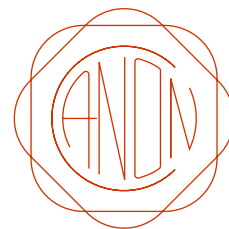
celery root, bordelaise, kale furikake • 66

CRISPY LAMB PAVÉ GF

winter vegetable salad, roasted spring onion, tahini, pomegranate • 54

V vegetarian | VG vegan | GF gluten free

SEASONAL MENU Crafted by Brad Cecchi



FEATURED WINE

GAMAY

Domaine Mee Godard, 'Côte du Py', Morgon, Beaujolais,

France, 2023

\$98

FEATURED COCKTAIL

CLARIFIED MILK PUNCH

"THE SIMPLE LIFE"

probitas, pineapple rum,

mazzura, ancho reyes,

apricot, lime

\$20

FEATURED SPIRIT

WOODINVILLE 9YR BOURBON

Sophisticated and richly layered, this limited-edition

9-year bourbon balances

bold spice, sweet caramel

and mature oak. Notes of

black cherry and molasses

on the palate with a linger-

ing baking spice finish.

\$34

1719 34TH ST
SAC.
CALIF.
95816

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.