

COCKTAILS

Seasonal cocktails, curated by *Vince Andreoni*.

\$17 ea.

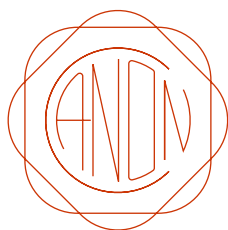
-  **SPEEDO VIC** TROPICAL, TINGLY, TART
Mezcal, Hibiscus, Lime, Banana, Chartreuse Vegetal
-  **OVER THE CHERRY MOON** REFRESHING, FRUITY, ZESTY
Vodka, Lemon, Falernum, Cherry, Pickled Ginger, Rhubarb
-  **NO CAP** TART, HERBAL, REFRESHING
Rum, Kiwi, Hojicha, Genepy, Lime, Foam
-  **FIRST BORN** FRUITY, HERBAL, COMPLEX
Tequila, Damiana, Pineapple, Strega, Lemon
-  **TEA TIME** BOOZY, SAVORY, STIRRED
Bourbon, Sherry, Bergamot, Peach Miso Gomme, Salers
-  **SASSENACH** BRIGHT, TROPICAL, REFRESHING
Japanese Whisky, Passion Fruit, Vermouth, Lemon
-  **OVERBOARD?** CRISP, VEGETAL, HERBAL
Gin, Tomato Water, Aloe, Basil Eau De Vie, Lime
-  **PRESTIGE WORLDWIDE** BITTER, BOOZY, STIRRED
Mezcal, Vago Elote Mezcal, Pineau des Charentes, Suze, Hay, Loganberry

BEER ON TAP

- WC IPA, Weird Is The New Normal, Urban Roots, 7.0%, 13oz 8
- HAZY PALE ALE, City of Dreams, Fort George, 5.5%, 13oz 8
- PILSNER, Heater Allen, 5.1%, 10oz 8
- LAGER, Gold Dot, 4.9%, 10oz 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
- NA RIESLING, Leitz, Germany, NV 14



BTG WINE LIST

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

Taste of wine available, 1oz, \$2

SPARKLING

- ROSE OF ZINFANDEL, Cruse Wine Co, 'Petillant Naturel', Mendocino, CA 2023 21
- BLANC DE BLANC, Private Property, Santa Lucia Highlands, CA 2022 22
- LAMBRUSCO, Lucci, Reggio Emilia, Italy, NV 17

WHITE

- ALBARINO, Castineira, D.O. Rias Baixas, Spain, 2024 16
- RABIGATO, Xisto Ilimitado, Douro, Portugal, 2023 18
- RIESLING, Peter Lauer, 'Senior', Germany, 2023 18
- SAUVIGNON BLANC, Stolpman Vineyards, Ballard Canyon, CA, 2024 17
- CHARDONNAY, Matthiasson, Linda Vista, Napa Valley, CA, 2023 19

ROSÉ

- ROSÉ OF GRENACHE, Domaine de Fontaine, Languedoc, France, 2025 16

RED

- PINOT NOIR, Ryan Cochrane, Santa Maria Valley, CA, 2017 20
- NEBBIOLO, Convento, 'Langhe Rosso', Piedmont, Italy, 2023 16
- CABERNET FRANC, Alexandre Moreau, 'La Bellonniere', France, 2021 16
- RED BLEND, 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, CA 2019 110

WHITE

- SAUVIGNON BLANC, Lieu Dit, Santa Ynez Valley, CA, 2024 76
- VIURA, Lopez de Heredia, 'Vina Gravonia', Rioja, Spain, 2016 84
- CHENIN BLANC, Haarmeyer, 'Alta', Lodi, CA, 2023 82
- ALIGOTE, Domaine Marquis, Cote D Or, France, 2022 88
- CHARDONNAY, Pierre Girardin, 'Eclat De Calcaire', Bourgogne, France, 2022 94

ROSÉ

- GUTEDEL, Claus Schneider, 'El Fayoum', Baden, Germany, 2021 74

RED

- PINOT NOIR, Occidental, 'Freestone', Sonoma, CA, 2024 110
- SYRAH, Pax, Sonoma, CA, 2023 90
- PLAVAC MALI, Korta Katarina, Peljesac Peninsula, Croatia, 2018 70
- SANGIOVESE, Rosso di Montalcino, Tuscany, Italy, 2023 92

DINNER

All dishes are sharable and served family-style.

SMALL PLATES

SAKE CURED ALBACORE CRUDO
habanero emulsion, sweet soy, strawberry furikake • 21

CHARRED STONE FRUIT V+GF
celery, buckwheat, basil yogurt, chili oil • 17

SPRING LETTUCES V+GF
truffle vinaigrette, fiscalini san juaquin gold cheddar • 16

ROASTED HEIRLOOM CARROT SALAD VG
avocado & poblano puree, cracked wheat, tahini vinaigrette • 18

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

VEGETABLES

WHITE MISO CREAMED CORN V
whey polenta, sesame, tempura • 18

ROASTED COSTATA SQUASH V+GF
peanut chipotle puree, salsa criolla, cotija • 18

SMASHED SIFRA POTATOES VG+GF
toun, hot sauce, chickpea tempura, sumac shallot • 16

BLISTERED POLE BEANS
tamarind, chinese sausage, tomato fondu, burnt cheezit • 17

PLATTERS

GRILLED WHOLE CHICKEN GF
percik gravy, sweet & sour cashew, rainbow chard • 54

ROASTED MOUNT LASSEN TROUT GF
spring vegetables, sorrel nage, pickled lemon • 52

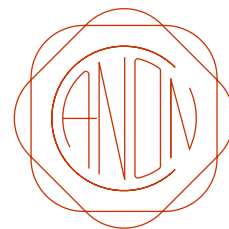
GRILLED PORK RIB CAP GF
balsamic cherry jus, summer herbs, pickled chili • 52

SMOKED DUCK LEGS GF
frijoles charros, spring onion, salsa verde, labneh • 51

48OZ TOMAHAWK RIBEYE GF
mushroom ketchup, bordelaise, cafe de paris butter • 135

V vegetarian | VG vegan | GF gluten free

SEASONAL MENU Crafted by Brad Cecchi



FEATURED WINE

CHENIN BLANC
Domaine M&C, Matanzas
creek, Sonoma, CA 2024
\$70

FEATURED COCKTAIL

CLARIFIED MILK PUNCH
"THE MONTPELIER"
Bar Hill gin, Averell Damson
Gin, toasted sesame, pastis,
lime
\$20

FEATURED SPIRIT

ST. GEORGE 'BALLER'
Japanese inspired American
single malt whiskey. Crisp
malt, delicate maple charcoal
smoke and tropical cher-
ry-like notes. Imparted by St.
George house made umeshu
finishing casks
\$16

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.