

COCKTAILS

Seasonal cocktails, curated by *Vince Andreoni*.

\$17 ea.

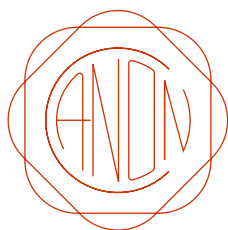
-  **SPEEDO VIC** TROPICAL, TINGLY, TART
Mezcal, Hibiscus, Lime, Banana, Chartreuse Vegetal
-  **OVER THE CHERRY MOON** REFRESHING, FRUITY, ZESTY
Vodka, Lemon, Falernum, Cherry, Pickled Ginger, Rhubarb
-  **NO CAP** TART, HERBAL, REFRESHING
Rum, Kiwi, Hojicha, Genepy, Lime, Foam
-  **FIRST BORN** FRUITY, 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

- IPA, Be More Kind, 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, Peach, 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
- CARRICANTE, Centennial Mountain, Sonoma, CA, 2021 18
- RIESLING, Peter Lauer, 'Senior', Germany, 2024 18
- SAUVIGNON BLANC, Stolpman Vineyards, Ballard Canyon, CA, 2024 17
- CHARDONNAY, Matthiasson, Linda Vista, Napa Valley, CA, 2024 19

ROSÉ

- ROSE, Monte Cicogna, Lake Garda, Italy, 2024 17

RED

- PINOT NOIR, Ryan Cochrane, Santa Maria Valley, CA, 2017 20
- NEBBIOLO, Rosso Di Valtellina, 'Nettare', Valtellina, Italy, 2023 16
- CABERNET FRANC, Alexandre Moreau, 'La Bellonniere', France, 2022 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
- CHAMPAGNE, Forest-Marie, 'Cuvee Saint-Crespin', Champagne, France NV 112

WHITE

- SAUVIGNON BLANC, Lieu Dit, Santa Ynez Valley, CA, 2024 76
- ARNEIS, Ceretto, Piedmont, Italy, 2024 56
- CHENIN BLANC, Haarmeyer, 'Alta', Lodi, CA, 2023 82
- RIESLING, Volratz, Rheingau, Germany, 2018 50
- CHARDONNAY, Moreau-Naudet, Petit Chablis, Burgundy, France, 2022 84

ROSÉ

- SANCERRE, Domaine de Griffes, Loire Valley, France, 2023 74
- MOURVEDRE, Domaine Tempier, Bandol, France, 2025 104

RED

- PINOT NOIR, Occidental, 'Freestone', Sonoma, CA, 2024 110
- SYRAH, Pax, Sonoma, CA, 2023 90
- ZINFANDEL, Turley, Lodi, CA, 2023 82
- CABERNET SAUVIGNON, Klipsun, Napa Valley, CA, 2022 88

DINNER

All dishes are sharable and served family-style.

SMALL PLATES

SEARED TOMBO TUNA

watermelon, rice mousse, soy caramel, estate chile, crispy ginger • 21

CHARRED STONE FRUIT V+GF

celery, buckwheat, basil yogurt, chili oil • 17

SEASONAL GREENS V+GF

truffle vinaigrette, fiscalini san joaquin 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

whely polenta, sesame, wasabi, tempura • 18

ROASTED COSTATA SQUASH V+GF

peanut chipotle puree, salsa criolla, cotija • 18

ROASTED JAPANESE SWEET POTATO V+GF

cheese whiz, ssamjang, green tomato • 16

BLISTERED POLE BEANS

tamarind, chinese sausage, tomato fondue, burnt cheezit • 17

PLATTERS

GRILLED WHOLE CHICKEN GF

alabama white bbq, okra stew, braised greens, fried peanuts & plantains • 54

PAN ROASTED KING SALMON

cucumber kimchi, corn dashi, trumpet mushroom, seaweed salad • 68

GRILLED PORK RIB CAP GF

balsamic cherry jus, summer herbs, pickled chili • 52

SMOKED DUCK LEGS GF

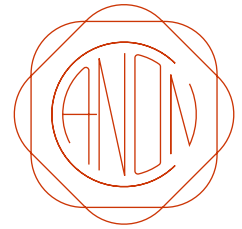
frijoles charros, spring onion, salsa verde, labneh • 51

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

Matanzas Creek,

Sonoma, CA 2024

\$70

FEATURED COCKTAIL

CLARIFIED MILK PUNCH

"THE DELIVERANCE"

Planteray Pineapple rum,

Probitas dark rum, salted

Amaro Oscuro, spiced apricot

jam, lime, peach bitters

\$20

FEATURED SPIRIT

CREAM OF KENTUCKY

A small-batch bourbon

blended by Jim Rutledge,

the master distiller with Four

Roses for 21 years.

It opens with orchard fruits

and orange blossom on the

nose, leading into a medium

bodied palate with hints of

banana and baking spices,

and finishes with honey and

subtle soft oak notes.

\$19

1719 34TH
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.