

COCKTAILS

\$17 ea.

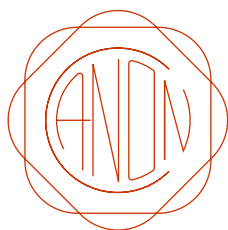
-  **SPEEDO VIC** TROPICAL, TINGLY, TART
Mezcal, Hibiscus, Lime, Banana, Chartreuse Vegetal
-  **OVER THE CHERRY MOON** REFRESHING, FRUITY, ZESTY
Vodka, Lemon, Falernum, Cherry, Pickled Ginger, Rhubarb
-  **NO CAP** TART, HERBAL, REFRESHING
Rum, Kiwi, Hojicha, Genepy, Lime, Foam
-  **FIRST BORN** FRUITY, 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
- PILSNER, Alvarado Street, 5.2%, 10oz 8
- LAGER, Laughing Monk, 4.3%, 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

- ROSÉ, Cruse Wine Co, 'Petillant Naturel', Mendocino, California 2023 19
- BLANC DE BLANC, Private Property, Santa Lucia Highlands, California 2022 22

WHITE

- CARRICANTE, Centennial Mountain, Sonoma, California, 2021 18
- RIESLING, Schloss Vollrads Estate, 'Kabinett', Rheingau, Germany 2021 18
- RHONE BLEND, Mas Grand Plagniol, Rhone Valley, France, 2025 15
- SAUVIGNON BLANC, Stolpman Vineyards, Ballard Canyon, California, 2024 17
- CHARDONNAY, Matthiasson, Linda Vista, Napa Valley, California 2024 19

ROSÉ

- GROPELLO GENTILE, Monte Cicogna, Lake Garda, Italy, 2024 17

RED

- PINOT NOIR, Ryan Cochrane, Santa Maria Valley, California, 2017 20
- GAMAY NOIR, Arnot-Roberts, El Dorado, California 2025 16
- NEBBIOLO, Sandro Fay, Rosso Di Valtellina, 'Tei', Valtellina, Italy, 2024 16
- PRIMITIVO, Masseria Li Veli, 'Orion', Salento, Italy, 2024 18
- CABERNET SAUVIGNON, Jax Vineyards, 'Y3', Napa Valley, California, 2023 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
- LAMBRUSCO, Lucci, Reggio Emilia, Italy, NV 80

WHITE

- WHITE BLEND, Regaleali, Tasca d'Almerita, Sicily, 2024 58
- CHENIN BLANC, Haarmeyer, 'Alta', Lodi, CA, 2023 82
- SAUVIGNON BLANC, Dagueneau, 'Buisson Renard', Pouilly-Fumé, France, 2022 270
- CHARDONNAY, Moreau-Naudet, Petit Chablis, Burgundy, France, 2022 84

ROSÉ

- SUSUMANIELLO, Masseria Li Veli, 'Askos', Puglia, Italy, 2023 55
- MOURVEDRE, Domaine Tempier, Bandol, France, 2025 104

RED

- PINOT NOIR, Drouhin, 'Rose Rock', Eola-Amity Hills, Oregon, 2024 100
- SANGIOVESE, Castel Giocondo, Brunello Di Montalcino, Italy 2020 98
- MARGAUX, Chateau Giscours, Grand Cru, Margaux, France 2022 235
- TEMPRANILLO, Lopez de Heredia, 'Vina Tondonia Reserva', Rioja, Spain 2015 125

DINNER

All dishes are sharable and served family-style.

SMALL PLATES

SWORDFISH JAMÓN GF

salsa negra, finger lime, hoshigaki, persimmon salsa • 22

SEASONAL PEAR SALAD V

fennel, pickled pumpkin, aged gouda, cabbage soubise, pepita sage crumble • 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

AUTUMN BRUSSELS SPROUTS V

mushroom ragout, chestnut miso, cured egg • 17

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 & plantain • 54

PAN ROASTED KING SALMON

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

GRILLED PORK RIB CAP GF

balsamic fig jus, summer herbs, pickled chili • 52

SMOKED DUCK LEGS GF

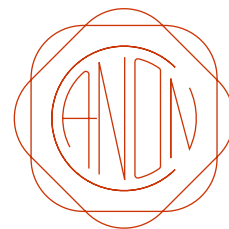
frijoles charros, cipollini onion, salsa verde, labneh • 51

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

CHARDONNAY

Goisot, Côtes d'Auxerre,
Burgundy, France,

\$68

FEATURED COCKTAIL

CLARIFIED MILK PUNCH

"CALIENTE NO. 5"

Fresno Chili Tequila, Mezcal,
Pineapple, Avera, Lime,
Bitters

\$20

FEATURED SPIRIT

OLD FITZGERALD 7YR

A premium, wheated

Kentucky bourbon offering a
rich and viscous palate.

Aromas of honey and graham
cracker give way to decadent

flavors of brown sugar,

vanilla cream, and warm

baking spices, finishing with
a gentle touch of toasted oak.

\$20

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.