

to share

Oysters+ 9

3 oysters, seasonal mignonette, cocktail sauce, V+G hot sauce

Prosciutto E Melone+ 15

24 month aged prosciutto, mozzarella di bufala, smoked maldon, calivirgin 18 yr balsamic, mint

Brentwood Street Corn^+ 9.5

mayo, pimenton, pine nuts, lime, chives

Smoked Cheese Arancini 14

herbs, romesco, chives

Attra Wedge Salad^+ 10

iceberg lettuce, tomato, bacon, blue cheese, shallot

Slow Roasted Baby Carrots+^ 10

cilantro-crema, crisp fennel, mezcal pickled onions, cotija cheese, spiced pepitas

Warm Tomato & Pork Belly Salad+ 15

heirloom tomatoes, pork belly, avocado, pickled red onion, pumpkin seeds, cotija cheese

Stone Fruit Burrata^+ 14

mixed brentwood stone fruits, beets, fresno chilis,
basil, sunflower seeds, calivirgin 18 yr balsamic, grilled bread

Truffle Tots or Truffle Fries+ 8.5

truffle, parmesan, chive

entrées

Attra Cheeseburger+ 16

griddled onion, lettuce, burger cheeses, tomato, spread, served with fries

Attra Spicy Chicken Sandwich+ 16

lettuce, tomato, attra hot sauce, mayo, fries

Mushroom Mafaldine^ 21

house made mafaldine pasta, local mushrooms, gremolata, garlic butter, aged gouda
add grilled chicken 5

Shrimp Bucatini^ 23

house made bucatini pasta, shrimp, herbed garlic pesto, wilted local cherry tomatoes

Airline Chicken+ 25

herbed risotto, peas, green garlic, rosemary

Fresh Catch 27

ever-changing -- locally sourced and sustainably caught

12 oz Ribeye Steak+ 32

sweet and spicy edamame, brentwood summer squash, ginger vinaigrette
add grilled shrimp 6

dessert

Peach Cobbler 11

dwelly farm peaches, vanilla ice cream, local berry sauce, mint

New York Style Cheesecake 9

with mixed berry sauce

+denotes gluten free or has a gluten free option

^denotes vegetarian or has a vegetarian option

cocktails 12

BERRY DELIGHT

sipsmith gin, thai basil, lemon, lavender, blackberry, prosecco

PALOMA

patron roca tequila, lime, fleur de sel, thyme, grapefruit soda

AIN'T MISS BEE HAVEN

espolon tequila, mezcal, lemon, honey

PRICKLY PEAR MARGARITA

altos blanco tequila, agave, prickly pear puree, lime

SHIPWRECK

el dorado rum, plantation pineapple rum, passionfruit, lemon, coconut, vanilla

PRETTY IN PINK

rosè vodka, lemon, strawberry puree, pink lady basil kombucha

AL FRESCO 2.0

absolut lime vodka, lemon, watermelon, honey, fresno chili, grapefruit soda

POETRY IN MOTION

effen cucumber vodka, elderflower, lillet rose, lime, grapefruit

ATTRA MULE

hibiscus infused cali gold vodka, lime, fever tree ginger beer

MARGARITA FUEGO

altos blanco tequila, mango puree, fresno chili, agave, lime

TIN & GONIC

butterfly tea infused gin, elderflower, fever tree tonic, lime, lavender, peppercorn

SAZERAC

redemption rye, tariquet armagnac, peychaud's bitters, absinthe rinse

OLD FASHIONED

redemption bourbon, dem syrup, bitters

DROP THE BEET

st. george green chili vodka, beet, lemon, fresno chili, celery bitters, egg white

all wines by the glass 10

NV **BLANC DE BLANC** CAMPOS FAMILY CONTRA COSTA

NV **BRUT** STANFORD CALIFORNIA

NV **SPARKLING ROSE** CAMPO VIEJO SPAIN

NV **PROSECCO** BENVOLIO ITALY

NV **MOSCATO** LA PERLINA ITALY

2015 **RIESLING** MADONNA GERMANY

2018 **SAUVIGNON BLANC** NOTTINGHAM LIVERMORE

2015 **PINOT GRIGIO** BENVOLIO ITALY

2014 **CHARDONNAY** BENZIGER SONOMA

2015 **CHARDONNAY** DOMAINE DE BERNIER FRANCE

2018 **CHARDONNAY** MCMANIS "ESTATE GROWN" RIVER JUNCTION

2019 **ROSE** URBAN VASCO NOTTINGHAM LIVERMORE

NV **ROSE** LOVE NOIR CALIFORNIA

2016 **PINOT NOIR** RAINSTORM OREGON

2015 **SANGIOVESE** PRIMATERRA ITALY

2017 **MALBEC** PADRILLOS ARGENTINA

2016 **PETITE SIRAH RESERVE** TRUE GRIT MENDOCINO

2016 **GSM** BAROSSA VALLEY ESTATE SOUTH AUSTRALIA

2015 **RED BLEND** AVA GRACE CALIFORNIA

2016 **BARBERA D'ALBA** PERTINACE ITALY

2017 **ZINFANDEL** COLLIER CREEK LODI

2016 **CABERNET SAUVIGNON** TRIBUTE CALIFORNIA