

## raw bar

### **Oysters+ 9**

3 oysters, seasonal mignonette, cocktail sauce, horseradish

### **Ahi Crudo+ 15**

ahi, avocado, salsa macha, serrano chili, radish, pomegranate

### **Shrimp Cocktail+ 9**

5 ale poached shrimp, cocktail sauce, horseradish

## to share

### **Griddled Octopus+ 14**

braised baby beets, pork belly "adobo", crispy delta wild rice, mustard cream

### **Burrata+ 14**

early spring tomato, basil, truffle oil, 18yr balsamic

### **Sunchoke Fritto^ 12**

fried sunchoke, thyme, jalapeno slices, grilled lemon, black garlic aioli

### **Jerk Shrimp+ 14**

shell-on shrimp, attra jerk spices, pineapple salsa, grilled bread

### **Attra Wedge^+ 10**

iceberg lettuce, tomato, bacon, blue cheese, shallots

### **Whole Roasted Cauliflower^+ 10**

fried garlic, lemon, aleppo pepper, black garlic aioli, pecorino

### **Truffle Tots or Truffle Fries+ 8.5**

truffle, parmesan, chive

## entrées

### **Attra Cheeseburger+ 18**

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

### **Mediterranean Braised Lamb Gnocchi 28**

braised lamb shoulder, housemade ricotta gnocchi, castelvetro olives, mint gremolata

### **Truffle Tagliatelle^ 25**

house made tagliatelle pasta, truffle and porcini mushroom, parmigiano-reggiano

### **Rigatoni Ragu 22**

house made rigatoni pasta, beef and pork ragu, parmigiano-reggiano

### **Heritage Pork Chop+ 30**

naturally raised heritage pork, arugula, farro, local dried fruits,

PX sherry pickled mushroom, pork veloute

### **Grilled Flank Steak+ 29**

espresso chili rub, lentils, blackberries, castelvetro olives, arugula, balsamic

## dessert

### **rotating dessert of the evening 9**

^denotes vegetarian or has a vegetarian option

+denotes gluten free or has a gluten free option

cocktails 13

**MARY'S ROSEY PEACH**

grey goose white peach and rosemary, lemon, rosemary simple, mango, passionfruit foam

**POMEGRANATE SOUR**

redemption bourbon, pomegranate juice, lemon, egg white

**PALOMA**

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

**SHIPWRECK**

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

**AL FRESCO 2.0**

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

**DROP THE BEET**

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

**PRETTY AND PINK**

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

**SAZERAC**

redemption rye, tariquet armagnac, peychaud bitters, absinthe rinse

**BERRY DELIGHT**

greywhale gin, mint, lemon, lavender, blackberry, prosecco

**PRICKLY PEAR MARGARITA**

espolon tequila, agave, prickly pear puree, lime

**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

all wines by the bottle 40

NV **BRUT CAMPOS FAMILY CONTRA COSTA**

NV **SPARKLING ROSE CAMPO VIEJO SPAIN**

NV **PROSECCO BENVOLIO ITALY**

NV **MOSCATO LA PERLINA ITALY**

2016 **RIESLING MADONNA GERMANY**

2019 **SAUVIGNON BLANC MOHUA NEW ZEALAND**

2018 **PINOT GRIGIO BENVOLIO ITALY**

2017 **CHARDONNAY BENZIGER SONOMA**

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

2019 **ROSE LOVE NOIR CALIFORNIA**

NV **PINOT NOIR IMAGERY SONOMA COUNTY**

2019 **MALBEC PADRILLOS ARGENTINA**

2016 **PETITE SIRAH RESERVE TRUE GRIT MENDOCINO**

2016 **GSM BAROSSA VALLEY ESTATE SOUTH AUSTRALIA**

2017 **RED BLEND UPSHOT SONOMA COUNTY**

2018 **BARBERA D'ALBA PERTINACE ITALY**

2016 **ZINFANDEL COLLIER CREEK LODI**

NV **CABERNET SAUVIGNON DOUGH NORTH COAST**