

## to share

### **Brentwood Street Corn<sup>^+</sup> 11**

mayo, paprika, pine nuts, lime, cotija cheese, chives

### **Salmon Crudo<sup>+</sup> 15**

king salmon, horseradish crème fraiche, wasabi caviar, dill

### **Griddled Octopus<sup>+</sup> 14**

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

### **Burrata<sup>+</sup> 14**

stone fruit, prosciutto, EVOO, honey drizzle,  
mint, maldon, toasted bread

### **Attra Wedge<sup>^+</sup> 10**

iceberg lettuce, tomato, bacon, blue cheese, shallots, everything but the bagel

### **Truffle Tots or Truffle Fries<sup>+</sup> 8.5**

truffle, parmesan, chive

## entrées

### **Attra Cheeseburger<sup>+</sup> 18**

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

### **Summer Grilled Vegetables<sup>^+</sup> 20**

local grilled vegetables, farro, cumin yogurt, cherry tomatoes, blood orange

### **Wild King Salmon<sup>+</sup> 30**

beurre blanc, fingerling potatoes, lardons

### **Brentwood Corn Mafaldine<sup>^</sup> 27**

house made mafaldine pasta, G&S corn, lardons, jalapeno, tarragon, chili oil

### **Gemelli Amatriciana 26**

house made gemelli pasta, pomodoro, guanciale, pecorino

### **Squash Lumache 26**

house made lumache pasta, Italian sausage, grilled squash,  
squash blossoms, chili flakes, parmigiano-reggiano

### **Steak Frites<sup>+</sup> 32**

10 oz angus sirloin, pecorino butter, truffle fries, blistered shishito peppers

## dessert

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

<sup>^</sup>denotes vegetarian or has a vegetarian option

<sup>+</sup>denotes gluten free or has a gluten free option

specialty cocktails 13

**POMEGRANATE SOUR**

redemption bourbon, pomegranate juice, lemon, egg white

**PALOMA**

codigo 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, gold vibe berry hard kombucha

**SAZERAC**

redemption rye, st. vivant armagnac, peychaud bitters, absinthe

**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

cocktail of the month 15

**THE CURE**

greywhale gin, aperol, calamansi, lemon, ginger

on tap / by the bottle

ALTAMONT BEER WORKS MAUI WAUI IPA  
FIRESTONE WALKER 805 BLONDE  
RUSSIAN RIVER PLINY THE ELDER DIPA

wines by the glass 12

NV **PROSECCO** BENVOLIO ITALY

NV **MOSCATO** LA PERLINA ITALY

2019 **PINOT GRIGIO** SCARPETTA ITALY

2019 **SAUVIGNON BLANC** DOMAINE DE BERNIER FRANCE

2018 **CHARDONNAY** SEBASTIANI SONOMA COUNTY

2019 **ROSE** STUDIO BY MIRAVAL FRANCE

2019 **PINOT NOIR** BANSHEE SONOMA COUNTY

2018 **MALBEC** ARUMA ARGENTINA

2016 **RED BLEND** UPSHOT SONOMA COUNTY

2018 **BARBERA D'ALBA** PERTINACE ITALY

NV **CABERNET SAUVIGNON** DOUGH NORTH COAST

*\*ASK YOUR SERVER ABOUT OUR HOUSE MADE SANGRIA\**

wines by the bottle 40

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

NV **SPARKLING ROSE** CAMPO VIEJO SPAIN

2016 **RIESLING** MADONNA GERMANY

2019 **SAUVIGNON BLANC** MOHUA NEW ZEALAND

2018 **PINOT GRIGIO** BENVOLIO ITALY

2019 **CHARDONNAY** CHALK HILL RUSSIAN RIVER SONOMA

2019 **ROSE** LOVE NOIR CALIFORNIA

2016 **PETITE SIRAH RESERVE** TRUE GRIT MENDOCINO

exclusives / by the bottle

2019 **CHARDONNAY** ROMBAUER CARNEROS 60

2018 **PINOT NOIR** JOSEPH PHELPS SONOMA COAST 75

2014 **CABERNET SAUVIGNON** MAXVILLE NAPA VALLEY 90