

to share

Ahi Crudo+ 15

ahi, avocado puree, salsa matcha, serrano chili, radish, grapes

Griddled Octopus+ 14

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

Burrata+ 14

local heirloom tomatoes, basil, 18yr barrel aged balsamic, toasted bread

Attra Wedge^+ 10

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

Warm Tomato & Pork Belly Salad+ 15

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

Truffle Tots or Truffle Fries+ 8.5

truffle, parmesan, chive

entrées

Attra Cheeseburger+ 18

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

Butternut Squash Cavatelli^ 24

house made cavatelli pasta, butternut squash puree, roasted mushrooms, aged cheddar, pumpkin seed crumble, garlic chips

Squash Lumache 26

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

Tagliatelle Ragu 26

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

Fresh Catch 30

ever-changing -- locally sourced and sustainably caught

Steak Frites+ 32

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

dessert

rotating dessert of the evening

^denotes vegetarian or has a vegetarian option

+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

ENDLESS SUMMER HEAT

del maguey vida mezcal, velvet falernum, lime, tomatillo, cucumber, bellpepper, fresno chili

on tap / by the bottle

ALTAMONT BEER WORKS MAUI WAUI IPA
DEL CIELO HOPPIN DOWN THE RIVER WCL
FIRESTONE WALKER 805 BLONDE
RUSSIAN RIVER PLINY THE ELDER DIPA

wines by the glass 12

NV **PROSECCO** BOCCELI 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

NV **CABERNET SAUVIGNON** DOUGH NORTH COAST

ASK YOUR SERVER ABOUT OUR HOUSE MADE SANGRIA

wines by the bottle 40

NV **BRUT** 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