

to share

Roasted Bone Marrow+ 12

parsley salad, toasted bread

Burrata+ 14

local persimmons, attra fall spice, pomegranate, hot honey, candied nuts, toasted bread

Ahi Crudo+ 15

ahi, avocado puree, salsa matcha, serrano chili, radish, pomegranate seeds

Butternut Squash Soup+ 10

butternut squash, truffle tremor cheese,
pumpkin seeds, pomegranate seeds, micro greens, croutons

Baked Brie+ 13

cranberry compote, garlic confit, rosemary, toasted bread

Griddled Octopus+ 14

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

Attra Wedge^+ 10

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

entrées

Attra Cheeseburger+ 18

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

Squash Lumache 26

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

Fresh Catch 30

ever-changing -- locally sourced and sustainably caught

Truffle Tagliatelle^ 26

house made tagliatelle pasta, truffle cream, parmigiano-reggiano

Rigatoni Ragu 24

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

Steak Frites+ 32

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

sides

Garlicky Broccolini^ 9.5

romesco, garlic chips, slivered almonds

Truffle Tots or Truffle Fries+ 8.5

truffle, parmesan, chive

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

LIVING LA VIDA ATTRA

vida mezcal, mt. rigi liqueur, aperol, lime, agave, egg white

POMEGRANATE SOUR

redemption bourbon, pomegranate juice, lemon, egg white

PALOMA

codigo tequila, lime, fleur de sel, thyme, grapefruit soda

SHIPWRECK

el dorado 5 year 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

APPLEY EVER AFTER

redemption rye, local apples, cinnamon apple syrup, condensed milk, lemon, caramel graham cracker rim

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** BOCCALI ITALY

NV **MOSCATO** LA PERLINA ITALY

2019 **PINOT GRIGIO** SCARPETTA ITALY

2019 **SAUVIGNON BLANC** DOMAINE DE BERNIER FRANCE

2018 **CHARDONNAY** SEBASTIANI SONOMA COUNTY

2020 **ROSE** STUDIO BY MIRAVAL FRANCE

2019 **PINOT NOIR** BANSHEE SONOMA COUNTY

2018 **MALBEC** ARUMA ARGENTINA

2017 **RED BLEND** UPSHOT SONOMA COUNTY

2019 **CABERNET SAUVIGNON** DOUGH NORTH COAST

2018 **CABERNET SAUVIGNON** FORTRESS ALEXANDER VALLEY

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

2018 **RIESLING** KESSELER GERMANY

2019 **SAUVIGNON BLANC** MOHUA NEW ZEALAND

2018 **PINOT GRIGIO** BENVOLIO ITALY

2019 **CHARDONNAY** CHALK HILL RUSSIAN RIVER SONOMA

2020 **ROSE** HAMPTON WATER FRANCE

2019 **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