

## starters

### **Attra Wedge<sup>^+</sup>** 15

iceberg, tomatoes, lardons, shallots, blue cheese,  
chives, everything bagel seasoning

### **Oysters<sup>+</sup>** 18

6 oysters, seasonal mignonette and horseradish

### **Tuna Tartare<sup>+\*</sup>** 16

ahi, yuzu, blistered cherry tomato, cucumber kimchi, toasted bread

### **Burrata <sup>^+</sup>** 15

local tomatoes, basil, pesto oil, pickled fresno chili, garlic aioli, house made naan

### **Arancini<sup>^</sup>** 18

roasted green onion arancini, sweet pepper aioli, shishito, pickled onion, lemon

## entrées

### **Attra Cheeseburger<sup>+</sup>** 20

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

### **Duck Confit Gemelli <sup>^+</sup>** 30

house made gemelli, duck confit, truffle sauce, pears, ricotta

### **Shrimp Tagliatelle<sup>^+\*</sup>** 31

house made tagliatelle pasta, argentine shrimp, yellow curry sauce,  
cherry tomatoes, yogurt, pistachio, basil

### **Braised Short Rib Pappardelle<sup>+</sup>** 31

egg pappardelle pasta, tomato braised short rib, fresh parmesan, basil

### **Chicken Parmigiana** 35

breaded chicken cutlet, buffalo mozzarella, vodka sauce, parmigiano-reggiano  
*served with a choice of house made pasta or house salad*

### **Fresh Catch** MP

ever-changing -- locally sourced and sustainably caught

### **Grilled Pork Chop<sup>+</sup>** 35

spiced and grilled double cut pork chop, butternut squash puree,  
garlicy greens, fresh apples, 'nduja butter

### **Ribeye<sup>+</sup>** 43

ribeye, blistered cubano peppers, seasonal greens, black garlic chili oil

## sides

### **Shishito Peppers<sup>^+</sup>** 9

blistered, fresh lemon

### **Truffle Tots or Truffle Fries** 9

truffle, parmesan, chives

## dessert

rotating dessert of the evening



*End of Summer 2024*

<sup>^</sup>denotes vegetarian or has a vegetarian option    <sup>+</sup>denotes gluten free or has a gluten free option    <sup>\*</sup>denotes shellfish allergy

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness

## specialty cocktails 14

### **BITTER SWEET SYMPHONY**

blanco tequila, mezcal, pineapple, orange, lime, agave, campari

### **POMEGRANATE SOUR**

redemption bourbon, pomegranate, lemon, egg white

### **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

### **OAXACAN ON SUNSHINE**

del maguey vida mezcal, agave, lemon, yellow chartreuse, pineapple, smoked rosemary

### **DROP THE BEET**

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

### **PRETTY IN PINK**

rosé vodka, lemon, strawberry puree, local roots hard kombucha

### **SAZERAC**

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

### **BERRY DELIGHT**

brokers gin, mint, lemon, lavender, berries, prosecco

### **PRICKLY PEAR MARGARITA**

blanco tequila, agave, prickly pear puree, lime

### **POETRY IN MOTION**

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

### **ATTRA MULE**

hibiscus infused vodka, lime, fever tree ginger beer

### **MARGARITA FUEGO**

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

### **HONEYDEW THIS**

strawberry infused gin, yuzu liquor, local melon juice, lemon, mint lime oil

## on tap / by the bottle

ALTAMONT BEER WORKS MAUI WAUI IPA  
FIRESTONE WALKER 805 BLONDE ALE  
GHOST TOWN ROTATING CAN  
TRACK 7 PANIC IPA

## wines by the glass 12

NV	<b>PROSECCO</b> BOCCELLI ITALY
NV	<b>BRUT</b> CAMPOS FAMILY CONTRA COSTA
NV	<b>MOSCATO</b> LA PERLINA ITALY
2022	<b>PINOT GRIGIO</b> BARONE FINI ITALY
2022	<b>SAUVIGNON BLANC</b> THE CROSSINGS NEW ZEALAND
2021	<b>CHARDONNAY</b> SEBASTIANI SONOMA COUNTY
2023	<b>WHITE BLEND</b> DEVILS DAUGHTER BLOOMFIELD CCC
2022	<b>ROSE</b> STUDIO BY MIRAVAL FRANCE
2021	<b>PINOT NOIR</b> THE CALLING MONTEREY
2022	<b>RED BLEND</b> PESSIMIST DAOU PASO ROBLES
2021	<b>CABERNET SAUVIGNON</b> SUBSTANCE WASHINGTON
2021	<b>PETITE SIRAH RESERVE</b> TRUE GRIT MENDOCINO
2018	<b>VINTAGE ZINFANDEL PORT</b> VIANO VINEYARDS CCC

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

## wines by the bottle 40

NV	<b>PROSECCO</b> BOCCELLI ITALY
NV	<b>BRUT</b> CAMPOS FAMILY CONTRA COSTA
2020	<b>BRUT ROSE</b> CREMANT DE LIMOUX FRANCE
NV	<b>MOSCATO</b> LA PERLINA ITALY
2020	<b>RIESLING</b> KESSELER GERMANY
2022	<b>PINOT GRIGIO</b> BARONE FINI ITALY
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## exclusives / by the bottle

2022	<b>CHARDONNAY</b> ROMBAUER CARNEROS 60
2021	<b>PINOT NOIR</b> JOSEPH PHELPS SONOMA COAST 75
2018	<b>CABERNET SAUVIGNON</b> FRANK FAMILY NAPA VALLEY 99