



MARKET SALADS & STARTERS 8

Baby Gem Caesar	\$26.00
parmigiano reggiano - lemon black pepper emulsion - herb crouton	
Blue Iceberg	\$26.00
nueske's applewood smoked bacon - point Reyes blue - cherry tomato	
Maple & Bourbon Nueske's Bacon	\$30.00
apple cabbage slaw - pickled mustard seeds	
Tuna Tartare*	\$33.00
hass avocado - taro chips - soy-honey emulsion	
Crispy Calamari	\$29.00
basil - shishito peppers - roasted garlic & lime aioli - asian chili sauce	
Lil' Brgs*	\$28.00
wagyu beef - special sauce - sesame seed bun	
Jumbo Lump Crab Cake	\$41.00
whole grain mustard cream - chili thread - cucumber mustard seeds salad	
Burrata	\$30.00
marinated beetroot - pickled red onions - basil oil - crunchy sourdough	

RAW BAR 5

Oysters on a Half Shell*	AVAILABLE OPTIONS
mignonette - cocktail sauce - lemon	1/2 Dz: \$31.00
	1 Dz: \$58.00
STK Pearls	\$71.00
1/2 dozen oysters - 1 oz american caviar - mignonette - cocktail sauce - lemon	
Jalapeño Pickled Shrimp Cocktail	\$35.00
cocktail sauce - lemon	
Red King Crab	
dijonnaise - cocktail sauce - lemon	
Ceviche*	\$29.00
chef's daily creation	

SHELLFISH PLATTERS 1

Shellfish Platters

\$56.00

Oysters - Ceviche - Clams - Mussels - Jalapeño Pickled Shrimp - Dungeness Crab - Maine Lobster; cocktail sauce - mignonette - lemon dijonnaise

ENTRÉES 8

Maple Rubbed Salmon*

\$55.00

pickled cherry tomatoes - piquillo broccolini - olive dressing

Free Range Chicken

\$53.00

peas & beans - confit garlic - toasted mustard seed jus

Braised Beef Short Rib

\$54.00

creamed potatoes - roasted pepper relish - crispy shallots - red wine glaze

Halibut Fish & Chips

\$66.00

beer battered halibut filet - hand cut chunky fries - coleslaw - hot yuzu tartar sauce

Maine Lobster Linguini

\$69.00

tomato - lemon - garlic - creamy lobster sauce - parmesan

Mushroom & Truffle Tagliatelle

\$58.00

pecorino - braised mushrooms - shaved black truffle

Miso Glazed Chilean Sea Bass

\$61.00

sautéed bok choy - ginger - crispy shallots - thai basil

Roasted Lamb Rack

\$69.00

glazed carrots - baby kale - rosemary jus

SMALL* 3

Filet

\$59.00

Steakhouse Skirt

\$52.00

Ribeye Spinalis

\$76.00

MEDIUM* 7

Filet

\$74.00

Ribeye Filet

\$85.00

NY Strip

\$71.00

Bone-In Filet

\$91.00

Dry-Aged Delmonico

\$115.00

Cowgirl Bone-In Ribeye

\$101.00

Dry-Aged Bone-In Strip **\$95.00**

LARGE* 2

Dry-Aged Porterhouse **\$125.00**

Dry-Aged Tomahawk **\$163.00**

WAGYU SELECTION* 3

Australian Flat Iron **\$72.00**

Japanese A5 Strip **\$42.00**

Japanese A5 Filet **\$47.00**

SURF & TURF* 2

Filet 6oz & Lobster Tail **\$89.00**

Filet 6oz & 3 Grilled Prawns **\$79.00**

TOPPINGS 5

King Crab Oscar **\$45.00**

Lobster Tail **\$42.00**

Shrimp **\$12.00**

STK Zingy Rub **\$7.00**

Peppercorn Crusted **\$6.00**

SIGNATURE BUTTERS 3

Truffle

Lobster

Wagyu Umami

SAUCES 8

STK

STK Bold

Au Poivre

Red Wine

Béarnaise

Horseradish

Chimichurri

Blue Butter

SIDES 9

Yukon Gold Mashed Potatoes

parmesan crust

Tater Tots

Parmesan Truffle Fries

Sweet Corn Pudding

Crispy Brussels Sprouts

bacon - cider glaze

Asparagus

Creamed Spinach

Market Vegetables

Confit Mushrooms

bacon - cheese

MAC & CHEESE 3

Traditional

\$19.00

Bacon

\$22.00

Lobster

\$32.00

DESSERTS 5

Bag O' Donuts

cinnamon sugar - dulce de leche - raspberry - chocolate

Chocolate Cake

chocolate ganache sauce

Cheesecake

raspberry coulis - berries

Apple Pie

cinnamon crumble - maple crème fraîche

Warm Chocolate Chip Cookie

vanilla ice cream - caramel sauce

COCKTAILS 16

Spiced Watermelon

Award Winning; patrón silver tequila - st~germain - watermelon purée - fresh lime - jalapeño

Cucumber Stiletto

grey goose le citron vodka - st~germain - muddled cucumber & mint

Not Your Daddy's Old Fashioned

woodford reserve bourbon - angostura bitters - brown sugar - vanilla bean

Strawberry Cobbler

belvedere vodka - muddled strawberry - graham cracker crust

STK Mule

belvedere organic ginger & pear - green chartreuse - fresh lime - fever tree ginger beer

Perfect Margarita

milagro silver tequila - cointreau - fresh lime

Espresso Martini

tito's vodka - owen's nitro infused espresso - crème de cacao

Unchained Passion

don julio blanco tequila - carpano bianco vermouth - reàl passion fruit - chandon

Fade to Blackberry

blackened whiskey - muddled mint - blackberries - fresh lime

Mojito

bacardi - muddled mint & lime

Sweet Berry Dreams

hennessy vs - cranberry - chambord

Bonded & Free

jack daniel's bonded whiskey - cointreau - reàl peach purée - rosemary

Hibiscus Sparkler

botanist gin - monin hibiscus - la marca rosé

Dragon's Flare

ketel one vodka - cointreau - reàl prickly pear - strawberry - lemonade

Guava Berry Kiss

hendrick's gin - strawberry - reàl guava - fresh lime

El Toro Rojo

volcán tequila - campari - fever tree grapefruit - grenadine - fresh lemon

BUBBLES 7

La Marca, Prosecco, IT	\$16.00
Caposaldo, Moscato, Provincia di Pavia IGT, IT	\$16.00
Michele Chiarlo 'Nivole', Moscato d'Asti DOCG, IT	\$18.00
Domaine Chandon, Sparkling Rosé, CA	\$20.00
Veuve Clicquot 'Yellow Label Brut', Champagne, FR	\$36.00
Moët & Chandon 'Imperial Rose', Champagne, FR	\$39.00
Dom Pérignon Brut, Champagne, FR	\$69.00

ROSÉ 3

Justin, Central Coast, CA	\$16.00
Whispering Angel, Côtes de Provence, FR	\$17.00
Miraval, Côtes de Provence, FR	\$19.00

WHITE 8

Chardonnay, Sonoma-Cutrer, Russian Rivery Valley, CA	\$20.00
Chardonnay, Landmark 'Overlook', Sonoma County, CA	\$21.00
Chardonnay, Rombaurer, Carneros, CA	\$27.00
Sauvignon Blanc, Kim Crawford, Marlborough, NZ	\$18.00
Sauvignon Blanc, Twomey by Silver Oak, Napa, CA	\$20.00
Sauvignon Blanc, Cloudy Bay, Marlborough, NZ	\$22.00
Pinot Grigio, Gabbiano, Venezie, IT	\$16.00
Riesling, Eroica, Columbia Valley, WA	\$16.00

RED 17

Cabernet Sauvignon, Bonanza by Caymus, CA	\$18.00
Cabernet Sauvignon, Decoy by Duckhorn, Sonoma, CA	\$18.00
Cabernet Sauvignon, Justin, Napa Valley, CA	\$21.00
Cabernet Sauvignon, Caymus, CA	\$57.00
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA	\$62.00

Red Blend, Tooth & Nail 'The Possessor', Paso Robles, CA	\$22.00
Red Blend, Bootleg, Napa, CA	\$29.00
Red Blend, the Prisoner, Napa Valley, CA	\$30.00
Red Blend, Justin 'Isosceles', Paso Robles, CA	\$37.00
Red Blend, Château Chapelle d'Aliénor, Bordeaux Supérieur, FR	\$21.00
Petite Sirah, Caymus 'Suisun Grand Durif', Napa, CA	\$24.00
Merlot, Emmolo, Napa, Valley, CA	\$24.00
Malbec, Terrazas, Mendoza, AR	\$19.00
Pinot Noir, Calera by Duckhorn, Central Coast, CA	\$18.00
Pinot Noir, Imagery, CA	\$19.00
Pinot Noir, Elouan, OR	\$20.00
Pinot Noir, Belle Glos 'Dairyman', Russian River Valley, CA	\$29.00

BOTTLED BEER 9

Stella Artois	\$9.00
Modelo Especial	\$9.00
Modelo Negra	\$9.00
Mango Cart	\$9.00
Goose Island IPA	\$9.00
Blue Moon	\$9.00
Michelob Ultra	\$9.00
Chimay	\$14.00
Heineken 0.0	\$9.00

PALOMA BUCKET 1

Paloma Bucket	\$109.00
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375ml casamigos blanco tequila - choice of 4 fever tree grapefruit or blood orange ginger beer - fresh lime juice - tajin

RED BULL 3

Classic

Sugar Free

Red Edition

TOP SHELF 7

Cincoro Añejo

Código 1530 Rosa Blanco

Don Julio Rosado

Enemigo 89 Añejo Cristalino

Grand Mayan Reposado

Jose Cuervo Reserva de la Familia Extra Añejo

Patrón el Cielo

PREMIUM 10

Casa Dragones Añejo

Clase Azul Reposado

Don Fulano Imperial Extra Añejo

Don Julio 1942 Añejo

Gran Coramino Añejo

Komos Cristalino Añejo

Lobos 1707 Extra Añejo

Maestro Dobel 50 Cristalino Extra Añejo

Mijenta Añejo Gran Reserva

Volcan XA

ULTRA PREMIUM 3

Clase Azul Gold

Casa Dragones Joven

Tears of Llorona Extra Añejo

STARTER 3

Baby Gem Caesar

manchego cheese - lemon black pepper emulsion - herb crouton

Blue Iceberg

nueske's applewood smoked bacon - point Reyes blue - cherry tomato

Tuna Tartare Tacos*

hass avocado - taro shell - soy-honey emulsion

ENTRÉE 6

Filet 6oz*

choice of sauce: stk, stk bold, peppercorn, chimichurri, or red wine

Steak Frites*

8oz ribeye - french fries - choice of sauce

STK Sandwich*

shaved coffee-rubbed ribeye - caramelized onion - gruyere - horseradish cream

Chicken Breast Sandwich

grilled or fried - blt - white cheddar - ranch dressing

Maple Rubbed Salmon*

pickled cherry tomatoes - piquillo broccolini - olive dressing

Mushroom Tagliatelle

shaved pecorino - braised mushrooms - baby spinach

DESSERT 1

Stk Sweets To-Go

LUNCH SPECIAL 1

Wagyu Burger & Fries*

7oz beef patty - american cheese - lettuce - tomato - onion - special sauce - fries

AVAILABLE OPTIONS

\$9.99

Add: Grilled Onions: \$3.00

Add: Avocado: \$3.50

Add: Eggs: \$3.00

Add: Bacon: \$3.00

STK® STEAKHOUSE 9

Steakhouse Skirt*

\$52.00

Ribeye Spinalis*

\$76.00

Filet*

\$74.00

Ribeye Filet*

\$85.00

NY Strip*

\$71.00

Bone-In Filet*	\$91.00
Dry-Aged Delmonico*	\$115.00
Cowgirl Bone-In Ribeye*	\$101.00
Dry-Aged Bone-In Strip*	\$95.00

CHAMPAGNE & SPARKLING 18

Caposaldo Moscato I.G.T. , Provincia di Pavia, IT	\$50.00
La Marca, DOC Prosecco, IT	\$50.00
Michele Chiarlo 'Nivole' Moscato d'Asti DOCG, IT '21	\$60.00
Domaine Chandon, Rosé, CA	\$65.00
Domaine Chandon, Brut, CA	\$80.00
Santa Margherita, Prosecco Rosé, IT	\$85.00
Nicolas Feuillatte, Champagne, FR	\$105.00
Moët & Chandon 'Imperial', Brut, FR	\$175.00
Moët & Chandon Nectar, FR	\$190.00
Veuve Clicquot, Brut Rosé, FR	\$195.00
Veuve Clicquot 'Yellow Label', Brut, FR	\$205.00
Moët & Chandon 'Imperial', Rosé, FR	\$215.00
Ruinart, Rosé, Champagne, FR	\$260.00
Veuve Clicquot 'La Grande Dame', Brut, FR '08	\$320.00
Dom Pérignon, Brut Champagne, FR	\$349.00
Krug, Grand Cuvée Brut, FR	\$350.00
Veuve Clicquot 'La Grand Dame', Rosé, FR '08	\$425.00
Dom Pérignon, Rosé, Champagne, FR	\$505.00

SAUVIGNON BLANC 12

Matanzas Creek, Sonoma County, CA '22	\$55.00
Cape Mentelle, Margaret River, AUS '19	\$65.00
Loveblock, Marlborough, NZ '21	\$65.00
Craggy Range 'Te Muna', Martinborough, NZ '21	\$75.00

Stags' Leap, Napa Valley, CA '20	\$75.00
Cloudy Bay, Marlborough, NZ '22	\$80.00
Illumination by Quintessa, Napa, CA '21	\$90.00
Twomey by Silver Oak, Napa, CA '21	\$95.00
Cakebread, Napa Valley, CA '21	\$100.00
Kim Crawford, Marlborough, NZ '22	\$105.00
Pascal Jolivet, Sancerre, Loire, FR '21	\$115.00
Chateau de Sancerre 'Connetable', Loire, FR '16	\$135.00

CHARDONNAY 19

Landmark Vineyards 'Overlook', Sonoma, CA '19	\$65.00
Sonoma-Cutrer, Sonoma Coast, CA '21	\$65.00
Mer Soleil 'Silver' by Caymus, Santa Lucia, CA '20	\$70.00
Louis Jadot 'Pouilly Fuisse', Burgandy, FR '21	\$85.00
The Prisoner 'The Snitch', CA '20	\$85.00
Domaine Drouhin, Willamette Valley, OR '20	\$100.00
Frank Family Vineyards, Napa Valley, CA '21	\$110.00
Orin Swift 'Mannequin', Napa, CA '17	\$110.00
Jordan, Russian River Valley, CA '19	\$115.00
Cakebread, Napa Valley, CA '20	\$125.00
Rombauer Vineyards, Carneros, CA '21	\$130.00
Flowers, Sonoma Coast, CA '21	\$140.00
Chateau Montelena, Napa, CA '16	\$155.00
Freemark Abbey, Napa Valley, CA '19	\$165.00
Paul Hobbs, Russian River Valley, CA '19	\$175.00
Newton Unfi ltered, Napa Valley, CA '12	\$185.00
Kistler Vineyards 'Kistler', Sonoma, CA '20	\$190.00
Far Niente, Napa, CA '17	\$205.00
Louis Jadot 'Puligny Montrachet', Cote de Beaune, FR '19	\$215.00

OTHER WHITE 13

Gabbiano 'Cavaliere d'Oro', Venezie, IT '21	\$50.00
Heinz Eiff el 'Spatlese', Mosel, GER	\$55.00
Pighin Collio, Pinot Grigio, Friuli-Venezia Giulia, IT '20	\$55.00
Banfi 'La Pettegola' Vermintino, Tuscany, IT '21	\$60.00
Conundrum by Caymus, CA '20	\$60.00
King Estate, Pinot Gris, Willamette Valley, OR '21	\$60.00
Martin Codax, Albariño, Rias Baixas, SP '21	\$65.00
Eroica, Columbia Walley, WA '21	\$65.00
Jermann, Pinot Grigio, Venezie-Giulia, IT '21	\$70.00
Stags' Leap, Viognier, Napa, CA '20	\$90.00
Trimbach, 'Rielsing' Alsace, FR '20	\$90.00
Trimbach, Pinot Gris, Alsace, FR '16	\$90.00
Henschke 'Julius', Reisling, Eden Valley, AUS '22	\$125.00

REDS & BLENDS 7

Rosé, AIX, Vin de Provence, FR '20	\$140.00
Pinot Noir, Belle Gloss 'Taylor Lane', Sonoma, CA '14	\$225.00
Red Blend, The Prisoner, Napa Valley, CA '19	\$240.00
Cabernet Sauvignon, Jordan, Alexander Valley, CA '15	\$420.00
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA '18	\$450.00
Cabernet Sauvignon, Caymus, Napa, CA '20	\$460.00
Cabernet Sauvignon, Silver Oak, Napa Valley, CA '17	\$490.00

PINOT NOIR 22

Imagery, CA '21	\$60.00
Erath, Willamette Valley, OR '21	\$65.00
Sonoma-Cutrer, Russian River Valley, CA '20	\$65.00
Calera, Duckhorn, Central Coast, CA '21	\$65.00
Elouan, OR '20	\$85.00

Belle Glos 'Las Alturas', Santa Lucia, CA '21	\$90.00
Domaine Carneros Estate, Carneros, CA '19	\$90.00
Siduri, Santa Barbara County, CA '21	\$95.00
Etude, Carneros, CA '19	\$100.00
Landmark 'Hop Kiln Estate', Russian River, CA '17	\$105.00
Walt 'La Brisa', Sonoma, CA '19	\$105.00
The Prisoner, CA '19	\$110.00
Goldeneye, Anderson Valley, CA '20	\$125.00
Sanford 'Santa Rita Hills', Santa Barbara, CA '20	\$125.00
Belle Glos 'Dairyman', Russian River Valley, CA '20	\$140.00
Orin Swift 'Slander', CA '20	\$155.00
Twomey, Anderson Valley, CA '19	\$155.00
Cherry Pie 'Stanley Ranch', Carneros, CA '21	\$165.00
EnRoute 'Northern Spy', Russian River, CA '21	\$165.00
Domaine Serene 'Yamhill Cuvée', Willamette, OR '18	\$175.00
Penner-Ash Wine Cellars, Yamhill-Carlton, OR '21	\$185.00
Domaine Faiveley Nuits-Saint-Georges, FR '19	\$225.00

MERLOT 7

Clos Pegase 'Mitsuko's Vineyard', Carneros, CA '19	\$75.00
Emmolo, Napa, CA '20	\$90.00
Provenance, Napa, Valley, CA '17	\$90.00
Duckhorn, Napa Valley, CA '20	\$110.00
Northstar, Columbia Valley, WA '19	\$110.00
Prisoner 'Thorn', CA '16	\$115.00
Pahlmeyer, Napa Valley, CA	\$210.00

CABERNET SAUVIGNON 42

Bonanza by Caymus, CA '21	\$60.00
Daou, Paso Robles, CA '22	\$70.00

Justin, Paso Robles, CA '19	\$75.00
Decoy by Duckhorn, Sonoma County, CA '20	\$80.00
Newton 'Skyside', Napa, CA '19	\$80.00
Louis Martini, Napa Valley, CA '18	\$130.00
Freemark Abbey, Napa, CA '18	\$145.00
Darioush 'Caravan', CA '19	\$150.00
Orin Swift 'Palermo', Napa, CA '21	\$155.00
Sequoia Grove, Napa Valley, CA '19	\$155.00
Faust, Napa, CA '20	\$160.00
Rutherford Hill, Napa Valley, CA '16	\$165.00
Chateau Montelena, Napa, CA '19	\$180.00
Bella Union, Napa Valley, CA '18	\$185.00
My Favorite Neighbor, Paso Robles, CA '19	\$185.00
Robert Mondavi, Oakville, CA '18	\$185.00
Silver Oak Alexander Valley, CA '18	\$190.00
Stag's Leap Wine Cellars 'Artemis', Napa, CA '20	\$195.00
Cakebread, Napa Valley, CA '19	\$200.00
Col Solare, Red Mountain, WA '18	\$200.00
Jordan, Alexander Valley, CA '18	\$200.00
Double Diamond by Schrader, Oakville, CA '19	\$205.00
Caymus, Napa, CA '20	\$215.00
Grgich Hills Estate, Napa Valley, CA '18	\$230.00
Chimney Rock, Stags Leap District, Napa CA '19	\$245.00
Mt. Brave 'Mount Veeder', Napa, CA '18	\$245.00
Nickel & Nickel 'John C Sullenger', Oakville, CA '19	\$250.00
Far Niente, Napa Valley, CA '19	\$255.00
Hewitt, Rutherford, CA '16	\$265.00
Paul Hobbs, Coombsville, CA '19	\$275.00

Forman, Napa Valley, CA '17	\$280.00
BV Georges de Latour Private Reserve, Napa, CA '17	\$300.00
Kathryn Hall, Napa Valley, CA '19	\$315.00
Caymus 'Special Select', Napa, CA '17	\$330.00
Silver Oak, Napa Valley, CA '17	\$365.00
Stags Leap Wine Cellars 'FAY', Napa, CA '17	\$370.00
Heitz Cellar 'Martha's Vineyard', Oakville, CA '16	\$380.00
Stags Leap Wine Cellars 'Cask 23', Napa, CA '18	\$390.00
Cardinale, Napa Valley, CA '19	\$400.00
Quintessa, Rutherford, Napa, CA '18	\$405.00
Opus One, Napa, CA '19	\$440.00
Lokoya 'Mt Veeder', Napa, CA '18	\$495.00

RED BLENDS 14

Tooth & Nail 'Possessor', Paso Robles, CA '18	\$75.00
Bootleg, Freemark Abbey, Napa County, CA '17	\$105.00
Harvey & Harriet, Paso Robles, CA '19	\$105.00
Sleight of Hand 'The Conjuror', Columbia, WA '19	\$105.00
The Bodyguard by Daou, Paso Robles, CA '20	\$105.00
The Prisoner 'Red Blend', Napa Valley, CA '21	\$125.00
Justin 'Isosceles', Paso Robles, CA '19	\$145.00
Duckhorn 'Paraduxx', Napa, CA '19	\$165.00
Casa Ferreirinha 'Quinta da Leda', Douro, POR '17	\$275.00
Justin 'Isosceles Reserve', Paso Robles, CA '16	\$290.00
BV Tapestry, Napa, CA '16	\$300.00
Joseph Phelps 'Insignia', Napa Valley, CA '19	\$380.00
Dominus, Napa Valley, CA '11	\$405.00
Ovid by Silver Oak, Napa Valley, CA '20	\$420.00

ZINFANDEL/SYRAH/SHIRAZ 9

Caymus-Suisun Grand Durif, Suisun Valley, CA '20	\$90.00
The Prisoner 'Saldo', CA '20	\$90.00
Stags' Leap, Petite Syrah, Napa Valley, CA '19	\$105.00
Frank Family Vinyard, Zinfandel, Napa Valley, CA '19	\$125.00
Michael David 'Lust', Zinfandel, CA '17	\$125.00
Orin Swift '8 Years in the Dessert', Zinfandel, CA '21	\$130.00
Rombauer Vineyards, Zinfandel, CA '20	\$135.00
Penfolds 'Bin 389, Cabernet Shiraz, AUS '19	\$155.00
Pride Mountain, Syrah, Sonoma County, CA	\$190.00

FRANCE 8

Famille Perrin 'Côtes du Rhône' 'Reserve' Rhone '19	\$60.00
Château Chapelle D'Aliénor Bordeaux Superieur '18	\$85.00
Les Cadrans de Lassègue Saint-Émilion '18	\$100.00
Famille Perrin 'Gigondas la Gille' Rhone '19	\$115.00
Château Mont-Redon 'Cotes du Rhone' '20	\$150.00
Château La Nerthe 'Châteauneuf-du-Pape' Rhone '19	\$180.00
Château la Gaffelière Saint-Émilion '19	\$285.00
Château de Beaucastel 'Châteauneuf-du-Pape' Rhone '06	\$290.00

SOUTH AMERICA 3

Terrazas Reserva, Malbec, Mendoza, AR '20	\$75.00
Red Schooner by Caymus, 'Voyage 10', AR	\$90.00
Montes 'Purple Angel', Carmere Colchagua, CH '19	\$215.00

ITALY 7

Lamole di Lamole 'Chianti Classico Riserva', Tuscany '18	\$70.00
Il Poggione 'Rosso di Montalcino', Tuscany '20	\$75.00
Masi 'Costasera Amarone Classico', Valpolicella '17	\$200.00
Castello Banfi 'Brunello di Montalcino', Tuscany '17	\$205.00

Antinori 'Tignanello', Tuscany '19	\$290.00
Tenuta San Guido 'Sassicaia', Bolgheri '19	\$330.00
Antinori 'Solaia', Tuscany '17	\$540.00

SPAIN ³

Marques de Riscal 'Rioja Reserva' '18	\$70.00
Bodega de Numanthia 'Termes', Castilla y Leon, '19	\$115.00
Bodega de Numanthia 'Numanthia', Castilla y Leon '16	\$175.00

BOTTOMS UP ¹

Mimosa or Bloody Mary	\$30.00
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must also order entrée

BRUNCH COCKTAILS ⁵

Espresso Martini	\$22.00
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tito's vodka - owen's nitro-infused espresso - giffard crème de cacao

Marvelous Mary	\$22.00
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ketel one vodka - bloody mary mix - nueske's bacon & blue cheese olive skewer - celery stick - tajin rim

Tequila Sunrise	\$22.00
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patrón silver tequila - fresh orange juice - luxardo

Red Sangria	\$22.00
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red blend - sangria mix - chambord

Summer Refresher	\$22.00
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la marca prosecco - red bull red edition

SPRITZ - THREE WAYS ³

Stiletto	\$22.00
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grey goose le citron vodka - st~germain - la marca prosecco - muddled cucumber - mint

Aperol	\$22.00
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aperol - la marca prosecco

Rosé	\$22.00
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st~germain - la marca prosecco rosé

MAIN ¹⁵

Oyster on The Half Shell*	\$3.00
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Tater Tots	\$3.00
Falafel & Chili Tahini	\$3.00
Lil' Brg & Truffle Fries*	\$6.00
Wagyu Meatballs	\$6.00
Short Rib Quesadilla	\$6.00
Vodka Cured Cucumber & Salmon Stiletto	\$6.00
Lil' Shroom Cheeseburger & Truffle Fries	\$6.00
Japanese A5 Wagyu Taco	\$9.00
Beef Tartare*	\$9.00
Tuna Tartare Taco*	\$9.00
Popcorn Chicken	\$9.00
Crispy Calamari	\$9.00
Jalapeño Pickled Shrimp Cocktail	\$9.00
STK* & Frites	\$9.00

HAPPY SURF & TURF ¹

3oz Filet & Jumbo Prawn	\$19.00
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BEVERAGES ²

Signature Cocktails	\$9.00
Chimay Bottle	\$9.00

SELECT WINE BY THE GLASS ⁴

Bonanza Cabernet by Caymus	\$9.00
Justin Rosé	\$9.00
Caposaldo Moscato	\$9.00
Dom Pérignon by the Glass Special	\$49.00

Available during all Happy Hour time slots & Brunch

STARTERS ³

Lil' Brgs (2)*

wagyu beef - special sauce - sesame seed bun

Jalapeño Pickled Shrimp Cocktail

4 prawns - cocktail sauce - lemon

Baby Gem Caesar

parmigiano reggiano - lemon black pepper emulsion - herb crouton

THE CLOSER 2

Bag O' Donuts

cinnamon sugar - dulce de leche - raspberry - chocolate

Apple Pie

cinnamon crumble - maple crème fraîche

FEATURED DRINK 1

Dom Pérignon

\$69.00

JAPANESE* 5

Filet

\$89.00

Arita Farm, Miyazaki Prefecture

Striploin

\$79.00

Arita Farm, Miyazaki Prefecture

Spinalis

\$189.00

Arita Farm, Miyazaki Prefecture

Denver Steak

\$149.00

A5 French Dip

\$49.00

roasted top round - caramelized onions - miso au jus - horseradish cream

AMERICAN* 2

New York Strip

\$165.00

Masami Ranch Bone Marrow 6"

\$39.00

umami parmesan garlic bread & pumpkin - spiced bacon marmalade

AUSTRALIAN* 1

Carrara Tomahawk

\$149.00

average size 2.8 - 3.3lbs

TOPPING 1

A5 Miso Bacon Butter

\$13.00

CAVIAR ¹

Imperia Caviar Kaluga Reserve

traditional full service on ice - mother of pearl spoons - blinis - toast

AVAILABLE OPTIONS

50gr: \$299.00

100gr: \$399.00

ENTREES ²

King Crab & Truffle Gnocchi

\$79.00

potato gnocchi - king crab - hollandaise - aged cheddar - shaved black truffle

Pumpkin Ravioli & Dungeness Crab

\$59.00

sage butter - champagne confit mushrooms - pecorino - prosciutto crisp - pine nuts