

STK Los Angeles

930 Hilgard Ave W Hotel West Beverly Hills 90024-3033 · +13106593535 · Updated: Jan 14, 2026

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MARKET SALADS & STARTERS 8

Baby Gem Caesar **\$28.00**

parmigiano reggiano - lemon black pepper emulsion - herb crouton

Blue Iceberg **\$31.00**

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

Maple & Bourbon Nueske's Bacon **\$32.00**

apple cabbage slaw - pickled mustard seeds

Tuna Tartare* **\$36.00**

hass avocado - taro chips - soy-honey emulsion

Crispy Calamari **\$32.00**

basil - shishito peppers - roasted garlic & lime aioli - asian chili sauce

Lil' Brgs* **\$35.00**

wagyu beef - special sauce - sesame seed bun

Jumbo Lump Crab Cake **\$43.00**

whole grain mustard cream - chili thread - cucumber mustard seeds salad

Burrata **\$32.00**

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: \$33.00

1 Dz: \$64.00

STK Pearls* **\$71.00**

1/2 dozen oysters - 1 oz american caviar - mignonette - cocktail sauce - lemon

Jalapeño Pickled Shrimp Cocktail **\$36.00**

cocktail sauce - lemon

Red King Crab

dijonnaise - cocktail sauce - lemon

Ceviche* **\$31.00**

chef's daily creation

SHELLFISH PLATTERS 1

Shellfish Platters

\$73.00

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

ENTRÉES 8

Maple Rubbed Salmon*

\$65.00

pickled cherry tomatoes - piquillo broccolini - olive dressing

Free Range Chicken

\$58.00

peas & beans - confit garlic - toasted mustard seed jus

Braised Beef Short Rib

\$60.00

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

Halibut Fish & Chips

\$71.00

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

Maine Lobster Linguini

\$75.00

tomato - lemon - garlic - creamy lobster sauce - parmesan

Mushroom & Truffle Tagliatelle

\$68.00

pecorino - braised mushrooms - shaved black truffle

Miso Glazed Chilean Sea Bass*

\$76.00

sautéed bok choy - ginger - crispy shallots - thai basil

Roasted Lamb Rack*

\$88.00

glazed carrots - baby kale - rosemary jus

SMALL* 3

Filet

\$62.00

Steakhouse Skirt

\$56.00

Ribeye Spinalis

\$79.00

MEDIUM* 7

Filet

\$77.00

Ribeye Filet

\$89.00

NY Strip

\$75.00

Bone-In Filet

\$96.00

Dry-Aged Delmonico

\$117.00

Cowgirl Bone-In Ribeye

\$104.00

Dry-Aged Bone-In Strip **\$99.00**

LARGE* 2

Dry-Aged Porterhouse **\$149.00**

Dry-Aged Tomahawk **\$168.00**

WAGYU SELECTION* 3

Australian Flat Iron **\$72.00**

Japanese A5 Strip **\$44.00**

Japanese A5 Filet **\$49.00**

SURF & TURF* 2

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

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

TOPPINGS 5

King Crab Oscar **\$52.00**

Lobster Tail **\$42.00**

Shrimp **\$12.00**

STK Zingy Rub **\$7.00**

Peppercorn Crusted **\$10.00**

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

\$20.00

Bacon

\$23.00

Lobster

\$42.00

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 fraiche

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

FRUITS & GRAINS 6

Seasonal Fruit

\$18.00

market berries / citrus

Assorted Cereals**\$9.00**

selection of milk

Thick Cut Oatmeal**\$16.00**

apple compote / brown sugar

Housemade Granola**AVAILABLE OPTIONS**

chia & sunflower seeds / honey / greek yogurt

\$18.00

Add: Berries: \$5.00

Add: Banana: \$3.00

Breakfast Breads**\$5.00**

toast / english muffin / bagel / croissant / selection of jams or cream cheese

Pastry Basket**\$15.00**

muffin, croissant, or danish

EGGS & SPECIALTIES 7**Farm Breakfast****\$24.00**

two eggs any style / bacon / ham or sausage / breakfast potatoes

Egg Sandwich**AVAILABLE OPTIONS**

scrambled eggs / cheddar / black pepper aioli / brioche

\$21.00

Add Bacon: \$3.00

Smoked Salmon**\$27.00**

toasted bagel / cream cheese / tomato / pickled red onion / capers

Buttermilk Pancakes**AVAILABLE OPTIONS**

berry compote / barrel aged maple syrup / tahitian vanilla whipped cream

\$22.00

Add Banana: \$3.00

Cinnamon French Toast**\$22.00**

brioche / berries / cream cheese icing / maple syrup

Egg White Omelet**\$26.00**

roasted pepper relish / caramelized onions / avocado / sautéed spinach / mushrooms / emmental cheese / baby green leaves

Avocado Toast**AVAILABLE OPTIONS**

smashed avocado / cilantro / grilled sourdough bread / jalapeño / extra virgin olive oil / toasted pumpkin seeds

\$26.00

Add Egg: \$6.00

BEVERAGES 3**Orange or Grapefruit Juice****\$10.00****Lavazza Coffee****\$7.00**

regular or decaf

Hot Tea by Tea Forte**\$7.00**

english breakfast / green tea / chamomile / citrus ginger

MARKET SALADS 4**Blue Iceberg****\$27.00**

nueske's applewood smoked bacon / cherry tomato / point reyes blue cheese

Cobb**\$21.00**

grilled free range chicken / cranberry / smoked bacon / apple / rosemary pecans / point reyes blue

Tiger Prawn Salad**\$25.00**

butter lettuce / local citrus / avocado / mint / ginger vinaigrette

Baby Gem Lettuce Caesar**\$25.00**

herb croutons / parmigiano-reggiano

SHARED PLATES 6**Seasonal Oysters****AVAILABLE OPTIONS**

mignonette / cocktail sauce / lemon

1/2 Dz: \$29.00

Full: \$58.00

Avocado Toast**\$13.00**

heirloom radishes / pickled shallots / cucumber / mint

Mushroom Flatbread**\$21.00**

mushrooms / truffle crema / goat cheese / crispy garlic

Shrimp Cocktail**\$33.00**

cocktail sauce / lemon

Burrata & Truffle Toast**\$21.00**

gremolata / pea sprouts / lemon oil

Tuna Tartare**\$32.00**

avocado / soy-honey emulsion / taro chips / chili oil

TASTES LIKE BRUNCH 2**Steak & Eggs****\$34.00**

8oz dry-aged delmonico / two farm eggs / arugula / chimichurri

Brioche French Toast**\$21.00**

market berries / roasted pecans / spiced maple syrup

CHAMPAGNE & SPARKLING 18**Caposaldo, Moscato I.G.T., Provincia di Pavia, IT****\$50.00****La Marca, Doc Prosecco, IT****\$50.00**

Domaine Chandon, Brut, CA	\$65.00
Santa Margherita, Prosecco Rosé, IT	\$65.00
Domaine Chandon, Rosé, CA	\$70.00
Michele Chiarlo 'Nivole', Moscato d'Asti DOCG, IT '21	\$75.00
Nicolas Feuillatte, Champagne, FR	\$105.00
Veuve Clicquot 'Yellow Label', Brut, FR	\$135.00
Moët & Chandon 'Imperial', Brut, FR	\$145.00
Moët & Chandon 'Imperial', Rosé, FR	\$180.00
Ruinart, Rosé Champagne, FR	\$195.00
Veuve Clicquot, Brut Rosé, FR	\$195.00
Moët & Chandon 'Nectar', FR	\$200.00
Veuve Clicquot 'La Grande Dame', Brut, FR '08	\$315.00
Dom Pérignon, Brut Champagne, FR	\$349.00
Krug, Grand Cuvée Brut, FR	\$420.00
Veuve Clicquot 'La Grand Dame', Rosé, FR '08	\$450.00
Dom Perignon Rosé , Champagne, FR	\$520.00

SAUVIGNON BLANC 12

Matanzas Creek, Sonoma County, CA '19	\$55.00
Cape Mentelle, Margaret River, AUS '17	\$60.00
Craggy Range 'Te Muna', Martinborough, NZ '20	\$60.00
Kim Crawford, Marlborough, NZ '22	\$60.00
Loveblock, Marlborough, NZ '18	\$70.00
Stags' Leap, Napa Valley, CA '20	\$85.00
Cakebread, Napa Valley, CA '18	\$90.00
Cloudy Bay, Marlborough, NZ '20	\$90.00
Twomey by Silver Oak, Napa, CA '21	\$90.00
Illumination by Quintessa, Napa, CA '18	\$105.00
Chateau de Sancerre 'Connetable', Loire, FR '16	\$120.00

Pascal Jolivet, Sancerre, Loire, FR '20 \$125.00

CHARDONNAY 19

Landmark Vineyards 'Overlook', Sonoma, CA '19 \$60.00

Sonoma-Cutrer, Sonoma Coast, CA '19 \$70.00

Mer Soleil 'Silver', By Caymus, Santa Lucia, CA '17 \$75.00

The Prisoner 'The Snitch', CA '18 \$85.00

Jordan, Russian River Valley, CA '15 \$90.00

Louis Jadot 'Pouilly Fuisse', Burgandy, FR '14 \$90.00

Domaine Drouhin, Willamette Valley, OR '16 \$100.00

Orin Swift 'Mannequin', Napa, CA '17 \$100.00

Flowers, Sonoma Coast, CA '18 \$105.00

Freemark Abbey, Napa Valley, CA \$105.00

Cakebread, Napa Valley, CA '17 \$110.00

Rombauer Vineyards, Carneros, CA '21 \$125.00

Chateau Montelena, Napa, CA '16 \$150.00

Far Niente, Napa, CA '19 \$165.00

Newton Unfiltered, Napa Valley, CA '16 \$195.00

Frank Family Vineyards, Napa Valley, CA '20 \$200.00

Kistler Vineyards 'Kistler', Sonoma Valley, CA '20 \$200.00

Paul Hobbs, Russian River Valley, CA '19 \$200.00

Louis Jadot 'Puligny Montrachet', Cote de Beaune, FR '13 \$270.00

OTHER WHITE 13

Banfi 'La Pettegola', Vermintino, Tuscany, IT '20 \$50.00

Conundrum by Caymus, CA '16 \$50.00

Gabbiano 'Cavaliere d'Oro', Venezie, IT '19 \$50.00

Heinz Eifel 'Spatlese', Mosel, GER '19 \$50.00

Martin Codax, Albariño, Rias Baixas, SP '20 \$55.00

King Estate, Pinot Gris, Willamette Valley, OR '17 \$60.00

Eroica, Columbia Walley, WA '21	\$65.00
Jermann, Pinot Grigio, Venetie-Giulia, IT '18	\$75.00
Pighin Collio, Pinot Grigio, Friuli-Venezia Giulia, IT '16	\$75.00
Trimbach, Rielsing, Alsace, FR '18	\$80.00
Trimbach, Pinot Gris, Alsace, FR '16	\$85.00
Stags' Leap, Viognier, Napa, CA '18	\$90.00
Henschke 'Julius', Reisling, Eden Valley, AUS '22	\$165.00

CHAMPAGNE & SPARKLING (1.5L) ⁶

La Marca, Prosecco, DOC Prosecco, IT	\$90.00
Moët & Chandon 'Imperial', Brut, FR, NV	\$285.00
Veuve Clicquot 'Yellow Label', Brut, FR, NV	\$305.00
Moët & Chandon, Rosé, FR, NV	\$370.00
Veuve Clicquot, Brut Rosé, FR, NV	\$615.00
Dom Pérignon, Brut, FR	\$1,035.00

REDS & BLENDS (1.5L) ⁷

Rosé, AIX, Vin de Provence, FR '21	\$140.00
Pinot Noir, Belle Gloss 'Taylor Lane', Sonoma, CA '11	\$225.00
Red Blend, The Prisoner, Napa Valley, CA '19	\$240.00
Cabernet Sauvignon, Jordan, Alexander Valley, CA '14	\$400.00
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	\$590.00

PINOT NOIR ²²

Imagery, CA '20	\$60.00
Calera, Duckhorn, Central Coast, CA '21	\$65.00
Elouan, OR	\$85.00
Belle Glos 'Las Alturas', Santa Lucia, CA '19	\$90.00

Domaine Faiveley Nuits-Saint-Georges, FR '18	\$90.00
Siduri, Santa Barbara County, CA '19	\$90.00
Etude, Carneros, CA '18	\$95.00
Belle Glos 'Dairyman', Russian River Valley	\$105.00
Erath, Willamette Valley, OR '16	\$105.00
The Prisoner, CA '18	\$105.00
Domaine Carneros Estate, Carneros, CA '16	\$110.00
Sonoma-Cutrer, Russian River Valley, CA '17	\$110.00
Sanford 'Santa Rita Hills', Santa Barbara, CA '19	\$115.00
WALT 'La Brisa', Sonoma, CA '18	\$120.00
Cherry Pie 'Stanley Ranch', Carneros, CA '19	\$125.00
Landmark 'Hop Kiln Estate', Russian River, CA '18	\$135.00
Goldeneye, Anderson Valley, CA '19	\$140.00
Orin Swift 'Slander', CA '18	\$140.00
Penner-Ash, Yamhill-Carlton Valley, OR '19	\$155.00
Domaine Serene 'Yamhill Cuvée', Willamette, OR '17	\$160.00
EnRoute Winery 'Les Pommiers', Russian River, CA '21	\$170.00
Twomey, Anderson Valley, CA '19	\$180.00

MERLOT 7

Provenance, Napa, Valley, CA '17	\$75.00
Clos Pegase 'Mitsuko's Vineyard', Carneros, CA '18	\$85.00
Emmolo, Napa, CA '19	\$90.00
Prisoner 'Thorn', CA '17	\$105.00
Northstar, Columbia Valley, WA '18	\$120.00
Duckhorn, Napa Valley, CA '18	\$155.00
Pahlmeyer, Napa Valley, CA '17	\$230.00

CABERNET SAUVIGNON 41

Bonanza by Caymus, CA	\$60.00
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Newton 'Skyside', Napa, CA '17	\$60.00
Daou Paso Robles, CA '19	\$65.00
Decoy by Duckhorn, Sonoma County, CA '19	\$65.00
Justin, Paso Robles, CA '18	\$75.00
My Favorite Neighbor, Paso Robles, CA '20	\$115.00
Louis Martini, Napa Valley, CA '16	\$125.00
Sequoia Grove, Napa Valley, CA '16	\$145.00
Orin Swift 'Palermo', Napa, CA '19	\$155.00
Darioush 'Caravan', CA '18	\$160.00
Robert Mondavi, Oakville, CA '18	\$160.00
Rutherford Hill, Napa Valley, CA '16	\$160.00
Jordan, Alexander Valley, CA '16	\$170.00
Freemark Abbey, Napa, CA '16	\$175.00
Chateau Montelena, Napa, CA '18	\$180.00
Faust, Napa, CA '18	\$185.00
Grgich Hills Estate, Napa Valley, CA '18	\$190.00
Bella Union, Napa Valley, CA	\$200.00
Col Solare, Red Mountain, WA '15	\$200.00
Cakebread, Napa Valley, CA '18	\$205.00
Stag's Leap Wine Cellars 'Artemis', Napa, CA '18	\$210.00
Caymus, Napa, CA '18	\$215.00
Chimney Rock, Stags Leap District, Napa, CA '17	\$215.00
Double Diamond by Schrader, Oakville, CA '19	\$235.00
Mt. Brave 'Mount Veeder', Napa, CA '16	\$235.00
Nickel & Nickel 'John C Sullenger', Oakville, CA	\$240.00
Silver Oak, Alexander Valley, CA	\$255.00
Far Niente, Napa Valley, CA '19	\$275.00
Hewitt, Rutherford, CA '15	\$285.00

BV Georges de Latour Private Reserve, Napa, CA '17	\$290.00
Forman, Napa Valley, CA '17	\$300.00
Paul Hobbs, Coombsville, CA	\$300.00
Silver Oak, Napa Valley, CA '16	\$300.00
Heitz Cellar 'Martha's Vineyard', Oakville, CA	\$365.00
Stags Leap Wine Cellars 'FAY', Napa, CA '17	\$390.00
Caymus 'Special Select', Napa, CA '19	\$395.00
Cardinale, Napa Valley, CA	\$400.00
Kathryn Hall, Napa Valley, CA '18	\$405.00
Quintessa, Rutherford, Napa, CA '16	\$415.00
Opus One, Napa, CA '17	\$510.00
Lokoya 'Mt Veeder', Napa, CA '16	\$545.00

RED BLENDS 14

Tooth & Nail 'Possessor', Paso Robles, CA '16	\$65.00
The Prisoner 'Red Blend', Napa Valley, CA '16	\$75.00
Harvey & Harriet, Paso Robles, CA '19	\$85.00
Sleight of Hand 'The Conjuror', Columbia, WA '19	\$85.00
Bootleg, Freemark Abbey, Napa County, CA '17	\$105.00
Duckhorn 'Paraduxx', Napa, CA '18	\$120.00
The Bodyguard by Daou, Paso Robles, CA '19	\$120.00
BV Tapestry, Napa, CA '17	\$195.00
Justin 'Isosceles', Paso Robles, CA '18	\$210.00
Casa Ferreirinha 'Quinta da Leda', Douro, POR '17	\$275.00
Justin 'Isosceles Reserve', Paso Robles, CA '15	\$295.00
Dominus, Napa Valley, CA '17	\$365.00
Joseph Phelps 'Insignia', Napa Valley, CA '16	\$375.00
Ovid by Silver Oak, Napa Valley, CA	\$455.00

ZINFANDEL/SYRAH/SHIRAZ 9

The Prisoner 'Saldo', CA	\$75.00
Caymus-Suisun Grand Durif, Suisun Valley, CA '19	\$90.00
Stags' Leap, Petite Syrah, Napa Valley, CA '18	\$105.00
Orin Swift '8 Years in the Dessert', Zinfandel, CA '19	\$125.00
Rombauer Vineyards, Zinfandel, CA '19	\$125.00
Michael David 'Lust', Zinfandel, CA '17	\$130.00
Frank Family Vinyard, Zinfandel, Napa Valley, CA '19	\$135.00
Pride Mountain, Syrah, Sonoma County, CA '18	\$190.00
Penfolds 'Bin 389, Cabernet Shiraz, AUS '19	\$200.00

FRANCE 8

Famille Perrin 'Côtes du Rhône', 'Reserve', Rhone '19	\$60.00
Château Chapelle d'Aliénor Bordeaux Superieur '18	\$85.00
Famille Perrin 'Gigondas la Gille', Rhone '19	\$105.00
Les Cadrans de Lassègue Saint-Émilion '18	\$120.00
Château Mont-Redon 'Cotes du Rhone'	\$160.00
Château La Nerthe 'Châteauneuf-du-Pape', Rhone '16	\$170.00
Château la Gaffelière Saint-Émilion '19	\$255.00
Château de Beaucastel 'Châteauneuf-du-Pape', Rhone	\$290.00

SOUTH AMERICA 3

Terrazas Reserva, Malbec, Mendoza, AR '20	\$70.00
Red Schooner by Caymus, 'Voyage 6', AR	\$125.00
Montes 'Purple Angel', Carmere Colchagua, CH	\$270.00

ITALY 7

Il Poggione 'Rosso di Montalcino', Tuscany '17	\$60.00
Lamole di Lamole 'Chianti Classico Riserva', Tuscany '17	\$60.00
Masi 'Costasera Amarone Classico', Valpolicella '15	\$165.00
Castello Banfi 'Brunello di Montalcino', Tuscany '16	\$220.00

Antinori 'Tignanello', Tuscany '18	\$295.00
Antinori 'Solaia', Tuscany '19	\$360.00
Tenuta San Guido 'Sassicaia', Bolgheri '18	\$375.00

SPAIN ³

Bodega de Numanthia 'Termes', Castilla y Leon '17	\$60.00
Marques de Riscal 'Rioja Reserva', SP '15	\$65.00
Bodega de Numanthia 'Numanthia', Castilla y Leon '13	\$155.00

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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SELECT WINE BY THE GLASS 4

Bonanza Cabernet by Caymus	\$9.00
Justin Rosé	\$9.00
Caposaldo Moscato	\$9.00
Dom Pérignon	\$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

LUNCH SPECIAL 1

Filet*

sweet corn pudding, mashed potatoes; crispy brussels sprouts

AVAILABLE OPTIONS

6 oz: \$19.99

Add Sides (Each): \$5.00

STK® STEAKHOUSE 9

Steakhouse Skirt* **\$56.00**

Ribeye Spinalis* **\$79.00**

Filet* **\$77.00**

Ribeye Filet* **\$89.00**

NY Strip* **\$75.00**

Bone-In Filet* **\$96.00**

Dry-Aged Delmonico* **\$117.00**

Cowgirl Bone-In Ribeye* **\$104.00**

Dry-Aged Bone-In Strip* **\$99.00**

IN ROOM DINING 2

Breakfast: Monday - Friday 6:00am - 11:00am

Brunch: Saturday & Sunday 6:00am - 3:00pm

IN ROOM DINING LUNCH & DINNER 2

Sunday - Thursday 11:00am - 11:00pm

Friday & Saturday 11:00am - 12:00am

SURF & TURF 1

6 oz Filet & 2 Grilled Prawns **\$59.00**

NON-ALCOHOLIC 4

Bottled Water	\$10.00
Sparkling Water	\$10.00
Red Bull	\$9.00
Soft Drinks	\$7.00
Coke, Diet Coke, Sprite, Ginger Ale	

WINE BY THE BOTTLE 9

Champagne, Veuve Clicquot Yellow Label, FR	\$145.00
Champagne, Veuve Clicquot, Brut Rosé, FR	\$245.00
Sauvignon Blanc, Cloudy Bay, Marlborough, NZ '20	\$115.00
Chardonnay, Jordan, Sonoma CA '19	\$115.00
Rosé, Whispering Angel, Provence, FR '20	\$90.00
Cabernet Sauvignon, Justin, Paso Robles, CA '18	\$100.00
Cabernet Sauvignon, Silver Oak, Napa, CA '14	\$255.00
Pinot Noir, Domaine Carneros, Carneros, CA '15	\$160.00
Pinot Noir, Golden Eye, Anderson Valley, CA '16	\$190.00

TEQUILA 3

Patrón Silver	\$500.00
Don Julio 1942	\$1,150.00
Casamigos Reposado	\$750.00

VODKA 2

Tito's Handmade	\$525.00
Grey Goose	\$650.00

WHISKEY 3

Jack Daniel's	\$525.00
Buffalo Trace	\$525.00
Woodford Reserve	\$650.00

GIN 2

Hendrick's \$525.00

Bombay Sapphire \$650.00

RUM 2

Bacardi \$400.00

Sailor Jerry Spiced Rum \$400.00

SCOTCH 2

Monkey Shoulder \$450.00

Macallan 12 \$750.00

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

AVAILABLE OPTIONS

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

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
