

SUGARCANE raw bar grill

3355 Las Vegas Blvd S Restaurant Row at The Venetian 89109-8941 · +17024142263 · Updated:
Jan 14, 2026

[View online menu](#)



SNACKS & APPS 8

key lime donuts	\$13.00
kaffir lime sugar, meringue	
flaky guava & cheese pastry	\$16.00
served warm	
warm cinnamon & sugar churros	\$14.00
mexican hot chocolate	
goat cheese croquettes	\$14.00
guava jam	
bacon wrapped dates	\$17.00
linguiça, manchego	
housemade empanada	\$15.00
hand-cut steak, potatoes, oaxacan cheese, achiote sauce (two per order)	
crispy polenta	\$14.00
truffle mayonnaise	
bbq-spiced crispy pig ears	\$11.00

BRUNCH & MORE 18

breakfast platter	\$19.00
two eggs any style, choice of smoked applewood bacon or breakfast sausage, breakfast potatoes, sourdough toast	
avocado toast	\$19.00
charred corn, crumbled goat cheese, two sunny side up eggs, sourdough toast	
buttermilk waffle	AVAILABLE OPTIONS
berries, vanilla whipped cream	\$16.00
	add fried chicken: \$9.00
huevos rancheros	\$19.00
sunny side up eggs, pork beans, guacamole, chipotle aioli	
truffled toad in the hole	\$19.00
sunny side up egg, melted brie, truffle oil, honey, black truffle, brioche	

mushroom benedict	\$19.00
seasonal mushrooms, yakori butter, poached eggs, truffle hollandaise, sourdough	
duck & waffle	\$25.00
crispy leg confit, fried duck egg, mustard maple syrup	
fried chicken sandwich	\$19.00
buttermilk marinated chicken breast, homemade slaw, butter pickles, red hot sauce	
sugarcane caesar	AVAILABLE OPTIONS
hearts of romaine, hearts of palm, avocado, horseradish caesar	
	\$16.00
	add chicken: \$9.00
	add shrimp: \$10.00
	add salmon: \$13.00
	add skirt steak: \$14.00
wedge salad	AVAILABLE OPTIONS
blue cheese, tomato, bacon, red onion, blue cheese vinaigrette	
	\$16.00
	add chicken: \$9.00
	add shrimp: \$10.00
	add salmon: \$13.00
	add skirt steak: \$14.00
cuban roast pork sandwich	\$20.00
swiss cheese, pickles, onions, mojo garlic	
le classic double burger	\$20.00
two beef patties, american cheese, thousand island, potato bun, french fries	
the full elvis	\$17.00
whole buttermilk waffle, pbj, caramelized banana, chantilly cream, all the trimming	
brioche french toast	\$17.00
vanilla cream, fresh berries, maple syrup	
buttermilk pancakes	AVAILABLE OPTIONS
maple syrup, whipped butter	
	\$16.00
	blueberries: \$3.00
	banana: \$3.00
	chocolate chips: \$3.00
lobster & shrimp tamale	\$20.00
poblano chile, roasted corn, oaxaca cheese	
salmon peruana	\$30.00
passion fruit, aji amarillo, avocado, cherry tomatoes, pickled red onions, grilled in corn husk	
pig ear & papaya 'pad thai'	\$16.00

beef short ribs	\$25.00
traditional korean-style cut, kimchi pickles	
asparagus	\$14.00
lemon, bonito flakes, sweet soy	
sweet corn	\$13.00
chipotle mayo, cotija cheese, lime, salt	
chicken thigh	\$17.00
gem lettuce, sweet soy	
salmon skewer a la plancha	\$23.00
summer corn and tomato relish, creamy avocado aioli	

RAW BAR & MORE 11

yellowfin tuna tartare	\$21.00
yuzu kosho, avocado purée, sesame rice cracker	
shrimp ceviche	\$20.00
jumbo shrimp, mango, celery, cucumber, red onion, passion fruit ají, cassava chip	
"hamachi" pizza	\$18.00
lemon dill cream cheese, everything bagel spice	
poke bowl	\$21.00
tuna, wakame, oshinko, cucumber, spicy ponzu	
spicy tuna crispy rice	\$17.00
chives, japanese spice, spicy aioli	
hamachi crispy rice	\$17.00
japanese spice, chives, truffle oil	
fluke al pastor crudo	\$21.00
‘nduja, pickled pine glow pineapple, micro cilantro, chives, jalapeño, lemon and champagne vinegar	
yellowtail tataki	\$24.00
roasted jalapeño, blistered heirloom cherry tomatoes, micro shiso, truffle ponzu	

daily selection of oysters	AVAILABLE OPTIONS
	half dozen: \$29.00
	cheaper by the dozen: \$55.00
shrimp cocktail	\$10.00
three pieces	
hand rolls	\$8.00

SHELLFISH TOWERS 3

small	\$120.00
6 oysters, 6 shrimp, 6 mussels, ½ lobster, ½ lb king crab	
large	\$225.00
12 oysters, 12 shrimp, 12 mussels, 1 lb chilled lobster, 1 lb king crab	
large	\$350.00
16 oysters, 16 shrimp, 16 mussels, 1 lb crab leg, 1 ½ lb chilled lobster, salmon poke, tuna tartare, shrimp ceviche	

SIDES 7

farm fresh egg	\$3.00
per egg	
breakfast potatoes	\$7.00
smoked bacon	\$7.00
housemade sausage	\$7.00
mixed berries	\$6.00
french fries	\$7.00
brussels sprouts	\$14.00
sweet soy, aged balsamic, orange segments	

MIMOSAS 1

bottomless mimosas	\$25.00
available when dining only limited to two hours flavors: orange, pineapple, grapefruit, cranberry, strawberry, peach, mango	

GRILL & MORE 16

duck & waffle	\$25.00
crispy leg confit, fried duck egg, mustard maple syrup	
skirt steak	\$26.00
chimichurri, watercress salad	
beef short ribs	\$25.00
traditional korean-style cut, kimchi pickles	
chicken thigh	\$17.00
gem lettuce wrap, sweet soy	
grilled shrimp	\$24.00
sweet garlic, smoked paprika, charred bread	
roasted chicken	AVAILABLE OPTIONS
whole roasted chicken	half: \$28.00
	whole: \$49.00

16 oz. ribeye	\$68.00
truffle demi, watercress salad, choice of 1 side	
duck fried rice	AVAILABLE OPTIONS
shredded duck, coriander, sweet soy	
	\$29.00
	add foie gras: \$15.00
steak tartare & bone marrow	\$30.00
classic steak tartare, roasted bone marrow, grilled sourdough	
sugarcane caesar	AVAILABLE OPTIONS
	\$16.00
	add chicken: \$9.00
	add shrimp: \$10.00
	add salmon: \$13.00
	add skirt steak: \$14.00
wedge salad	AVAILABLE OPTIONS
blue cheese, tomato, bacon, onions	
	\$16.00
	add chicken: \$9.00
	add shrimp: \$10.00
	add salmon: \$13.00
	add skirt steak: \$14.00
australian grilled lamb chops	\$30.00
za'atar yogurt, watercress salad	
spanish octopus	\$19.00
aji panca	
pig ear & papaya 'pad thai'	\$16.00
le classic double burger	AVAILABLE OPTIONS
two beef patties, american cheese, thousand island, lettuce, tomato, onion, truffle fries	
	\$25.00
	foie gras: \$19.00
	bacon: \$3.00
	murhsroom: \$6.00
salmon peruana	\$30.00
passion fruit, aji amarillo, avocado, cherry tomatoes, pickled red onions, grilled in corn hus	

VEGGIES & MORE 6

brussels sprouts	\$14.00
sweet soy, aged balsamic, orange segments	
asparagus	\$14.00
lemon, bonito flakes, sweet soy	
sautéed seasonal mushrooms	\$13.00
yakitori butter	

sweet corn	\$13.00
chipotle mayo, cotija cheese, lime, salt	
smashed fingerling potatoes	\$14.00
rustic herb oil, roasted pepper purée	
jasmine rice	\$8.00

DESSERT 8

torrejas	\$13.00
dulce de leche soaked french toast, maple caramelized apples, cinnamon ice cream	
nutella sundae	\$13.00
nutella ice cream, hazelnut brownie, cracker jacks	
housemade ice cream	\$10.00
cinammon, nutella, vanilla	
the full elvis	\$18.00
whole buttermilk waffle, pbj, caramelized banana, chantilly cream, all the trimmings	
key lime donuts	\$13.00
kaffir lime sugar, meringue	
warm cinnamon & sugar churros	\$14.00
mexican hot chocolate	
housemade sorbet	\$12.00
yuzu, strawberry, mango	
carrot cake whoopie pies	\$13.00
sweet cream cheese filling	

HAPPY HOUR BITES 9

fresh oysters	\$2.00
chefs selection (6 minimum per order)	
shrimp cocktail	\$6.00
two pieces	
mini salmon poke bowl	\$8.00
mini salmon poke bowl	
classic angus slider	\$6.00
american cheese, thousand island (per slider)	
korean chicken wings	\$7.00
gochujang glaze, sesame seeds, scallions (3 wings)	

goat cheese croquettes	\$7.00
guava jam	
bacon wrapped dates	\$8.00
linguiça, manchego	
brussels sprouts	\$7.00
sweet soy, aged balsamic, orange segments	
seasoned fries	\$5.00
old bay spice	

DRAFT & BOTTLED BEER 4

SUGARCANE's Rosie by Tenaya Creek	\$7.00
Light Beer, 4.6%, Las Vegas, NV	
Stone Buenaveza	\$7.00
mexican style lager, 4.7%, california	
Hop Valley	\$7.00
hazy ipa, 7%, oregon	
Elysian "Space Dust"	\$7.00
imperial ipa, 8.2%, washington	

COCKTAILS 6

mojito	\$8.00
Don Q Cristal, mint, fresh lime juice	
frosé	\$8.00
premium vodka, rosé, peach schnapps, prickly pear purée	
strawberry balsamic	\$8.00
premium vodka, lime juice, maple syrup, balsamic, fresh strawberries	
blackberry sour	\$8.00
Four Rose's Bourbon, blackberry, citrus	
la isla	\$8.00
premium tequila, mango, yuzu	
spicy mango margarita	\$8.00
jalapeno-infused tequila, lime agave	

WINE BY THE GLASS 3

Avisi, Prosecco	\$8.00
Extra Dry, Veneto, Italy NV	

Pinot Grigio, Ruffino "Lumina", Friuli	\$8.00
Delle, Venezie, Italy 2021	
Malbec, "Camila" Nieto Senetiner	\$8.00
Mendoza, Argentina 2021	

OUR RUM COCKTAILS 6

Rum ‘n’ Bramble	\$16.00
premium rum, yuzu, dry vermouth, agave, blackberry purée, cardamom bitter, fresh basil	
Banana Rum Old Fashioned	\$16.00
Premium Rum infused with banana, chocolate walnut bitters, maple	
Reserva Mai Tai	\$16.00
Diplomatico Exclusiva Reserva 80, Orgeat, dark rum	
Woken Monkey	\$16.00
Diplomatico Planas, Tiki Monkey rum, espresso, sugar	
Aloha Daiquiri	\$16.00
Koloa coconut rum, lime, sugar, coconut purée	
Tiger Would	\$16.00
Malahat black tea rum, lavender syrup, lemon	

OUR SIGNATURE LIBATIONS 5

Strawberry Balsamic	\$16.00
Premium vodka, lime juice, maple syrup, balsamic, fresh strawberries	
Garden Essence	\$16.00
Premium gin, lemon, peppercorn syrup, fresh basil, black pepper	
Spice of Love	\$16.00
Premium vodka, passion fruit purée, mango purée, fresh jalapeño	
43rd and Bourbon	\$16.00
Four Roses Bourbon, Licor 43, strawberry, citrus, bitters	
Mexican Lemon Drop	\$16.00
Premium tequila, Luxardo Maraschino, lemon, sugar Tajin	

OUR FROZEN COCKTAILS 2

Frosé	\$15.00
Premium vodka, rosé, peach schnapps, prickly pear purée	
Bacardi Frolada	\$15.00
Bacardi Superior, pineapple, coconut, demerara	

BOTTLED BEER 7

Hop Valley “Stash Panda”	\$8.00
6.5%, Oregon, US	
Hop Valley “Bubble Stash IPA”	\$8.00
6.2%, Oregon, US	
Delirium Tremens	\$13.00
8.5%, Belgium	
Great Basin “Outlaw Milk Stout”	\$9.00
4.9%, Reno, Nevada	
Ace Pineapple	\$8.00
5% Hard Cider, California	
Able Baker “Excited State Pilsner”	\$8.00
5%, Las Vegas Nevada	
Belching Beaver “ Me So Honey”	\$8.00
5.5%, California, US	

DRAFT BEER 2

Ballast Point “Sculpin Grapefruit”	
7%, San Diego, California	
Big Dog’s “Dirty Dog”	\$8.00
Imperial 7.1% , Las Vegas, Nevada	

ARTISANAL RUMS 100

Cutwater Three Sheets - Gold Rum	\$15.00
AMERICA	
Cutwater Three Sheets - Tiki Monkey	\$15.00
AMERICA	
Cutwater Three Sheets - Dark Rum	\$14.00
AMERICA	
Cutwater Three Sheets - Silver	\$15.00
AMERICA	
Cutwater Three Sheets - Spiced	\$16.00
AMERICA	
Cutwater Three Sheets - Barrel Aged	\$16.00
AMERICA	
Koloa - Coconut	\$11.00
AMERICA	

Koloa - Spiced	\$11.00
AMERICA	
Kuleana - Agricole	\$25.00
AMERICA	
Kuleana - Hui Hui	\$15.00
AMERICA	
Kuleana - Nanea	\$17.00
AMERICA	
Malahat - Black Tea	\$14.00
AMERICA	
Malahat - Clear	\$15.00
AMERICA	
Malahat - Spiced	\$14.00
AMERICA	
Papa’s Pilar - Blonde	\$14.00
AMERICA	
Papa’s Pilar - Dark	\$14.00
AMERICA	
Richland - 86 Proof Georgia	\$18.00
AMERICA	
Three Roll - White	\$16.00
AMERICA	
Three Roll - Dark	\$18.00
AMERICA	
Three Roll - Agricole	\$18.00
AMERICA	
Facundo Eximo	\$32.00
BAHAMAS	
Facundo - Exquisito	\$58.00
BAHAMAS	
Facundo - Neo	\$21.00
BAHAMAS	
Facundo - Paraiso	\$80.00
BAHAMAS	
Dos Maderas - 5+3	\$12.00
BARBADOS	

Dos Maderas - 5+5 PX	\$14.00
BARBADOS	
Plantation - Pineapple	\$15.00
BARBADOS	
The Real McCoy - 3yr	\$10.00
BARBADOS	
The Real McCoy - 5yr	\$12.00
BARBADOS	
The Real McCoy - 12yr	\$16.00
BARBADOS	
Gosling’s - Black Seal	\$10.00
BERMUDA	
Gosling’s - Gold Seal	\$12.00
BERMUDA	
Gosling’s - Family Reserve Old 28	\$28.00
BERMUDA	
Avua Cachaça - Amburana	\$18.00
BRAZIL	
Novo Fogo - Barrel Aged	\$17.00
BRAZIL	
Novo Fogo - Silver	\$15.00
BRAZIL	
Brugal - Extra Viejo	\$18.00
BRAZIL	
Cubaney - 15yr	\$20.00
BRAZIL	
Cubaney - 25yr	\$36.00
BRAZIL	
Matusalem - Gran Reserva	\$16.00
BRAZIL	
Oliver & Oliver - Opthimus 15yr	\$18.00
BRAZIL	
Oliver & Oliver - Opthimus 18yr	\$20.00
BRAZIL	
Banks - 5 Island	\$14.00
CARIBBEAN	

Banks - 7 Island	\$16.00
CARIBBEAN	
Captain Morgan - Original Spiced Rum	\$11.00
CARIBBEAN	
Captain Morgan - Private Stack	\$20.00
CARIBBEAN	
Chairmans Reserve- Gold	\$13.00
CARIBBEAN	
Chairmans Reserve - Spiced	\$18.00
CARIBBEAN	
Cruzan - Single Barrel	\$12.00
CARIBBEAN	
Samaroli - 2003	\$34.00
CARIBBEAN	
Sailor Jerry - Spiced	\$12.00
CARIBBEAN	
Dictador - XO	\$44.00
COLOMBIA	
La Hechicera	\$30.00
COLOMBIA	
Atlantico - Platino	\$11.00
DOMINICAN REPUBLIC	
Atlantico - Private Cask	\$13.00
DOMINICAN REPUBLIC	
Atlantico - Reserva	\$14.00
DOMINICAN REPUBLIC	
Brugal - 1888 Limited Edition	\$18.00
DOMINICAN REPUBLIC	
Brugal - Añejo	\$14.00
DOMINICAN REPUBLIC	
Lemon Hart - 151	\$12.00
DOMINICAN REPUBLIC	
Pyrat - XO	\$13.00
DOMINICAN REPUBLIC	
Samaroli - Demerara Dark 1995	\$65.00
DOMINICAN REPUBLIC	

Spytail - Black Ginger	\$16.00
FRANCE	
Old Port	\$15.00
INDIA	
Two Indies	\$19.00
INDIA	
Ron Zacapa - Solera 23	\$20.00
GUATEMALA	
Ron Zacapa - Edicion Negra	\$35.00
GUATEMALA	
Ron Zacapa - XO	\$40.00
GUATEMALA	
El Dorado - 5yr	\$14.00
GUYANA	
El Dorado - 25yr	\$100.00
GUYANA	
El Dorado - Single Barrel	\$24.00
GUYANA	
Rhum Barbancourt - Estates Reserve	\$12.00
HAITI	
Rhum Barbancourt - Five Star Reserve	\$14.00
HAITI	
Rhum Barbancourt - Three Star	\$13.00
HAITI	
Rhum Barbancourt - White	\$10.00
HAITI	
Appleton Estate - 50yr	\$1,500.00
JAMAICA	
Appleton Estate - Joy	\$100.00
JAMAICA	
Appleton Estate - Rare Blend, 12yr	\$14.00
JAMAICA	
Appleton Estate - Signature Blend	\$16.00
JAMAICA	
Appleton Rare Casks - 12yr	\$16.00
JAMAICA	

Appleton Reserve - 8yr	\$14.00
JAMAICA	
English Harbour	\$14.00
WEST INDIES	
Rhum Clément - Barrel Select	\$14.00
MARTINIQUE	
Rhum Clément - Canne Bleue	\$16.00
MARTINIQUE	
Rhum Clément - Coconut	\$15.00
MARTINIQUE	
Rhum Clément - Cuvée Homère	\$34.00
MARTINIQUE	
Rhum Clément - XO	\$48.00
MARTINIQUE	
Rhum Clément - 10yr	\$30.00
MARTINIQUE	
Rhum Clément - Rhum Vieux	\$25.00
MARTINIQUE	
Batavia Arrack	\$16.00
NETHERLANDS	
Flor de Caña - 12yr	\$14.00
NICARAGUA	
Flor de Caña - 18yr	\$18.00
NICARAGUA	
Flor de Caña - 25yr	\$48.00
NICARAGUA	
Don Pancho - 8yr	\$13.00
PANAMA	
Don Pancho - 18yr	\$25.00
PANAMA	
Don Pancho - 30yr	\$115.00
PANAMA	
Panama Pacific - 9yr	\$11.00
PANAMA	
Panama Pacific - 23 yr	\$22.00
PANAMA	

Ron Abuelo - 7yr	\$14.00
PANAMA	
Ron Abuelo - Centuria	\$40.00
PANAMA	
Samaroli - 1999	\$48.00
PANAMA	

WINE - BY THE GLASS 10

Cremant Rosé, Gerard Bertrand “De Limoux”, France	\$14.00
SPARKLING	
Mumm Napa, “Prestige”, Napa Valley, California	\$15.00
SPARKLING	
Prosecco, Torresella, Extra Dry, Veneto, Italy NV	\$14.00
SPARKLING	
Chardonnay, Mer Soleil “Silver”, Monterey, California 2017	\$14.00
WHITE	
Pinot Grigio, Terlato, Frulii Venezia Giulia, 2019	\$15.00
WHITE	
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand 2020	\$13.00
WHITE	
Cabernet Sauvignon, Black Stallion, Napa Valley, California 2019	\$18.00
RED	
Malbec Don Nicanor, Mendoza, Argentina 2018	\$15.00
RED	
Pinot Noir, Row Eleven “Vinas 3”, Central Coast, California 2016	\$14.00
RED	
Grenache/Rolle/Cinsault, Chateau d’Esclans Whispering Angels, Cotes de Provence, France 2020	\$16.00
ROSÉ	

WINE - BY THE BOTTLE 38

Mumm Napa, “Prestige”, Napa Valley, California NV	\$70.00
SPARKLING	
Veuve Cliquot “La Grand Dame Rose”, Reims, France 2006	\$985.00
SPARKLING	
Veuve Cliquot “Yellow Label”, Reims, France NV	\$169.00
SPARKLING	

Perrier-Jouet, “Belle Epoque”, Epernay France 2013	\$425.00
SPARKLING	
Chardonnay, Cakebread, Napa Valley, California 2017	\$112.00
WHITE	
Chardonnay, Jordan Russian, River Valley, California 2017	\$90.00
WHITE	
Chardonnay, Mer Soleil “Silver” Monterey, California 2017	\$52.00
WHITE	
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 2019	\$93.00
WHITE	
Sauvignon Blanc, Domaine De La Perriere Sancerre, France 2016	\$72.00
WHITE	
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand 2020	\$52.00
WHITE	
Sauvignon Blanc, Serge Dagueneau “Les Filles”, Pouilly-Fume, France 2017	\$69.00
WHITE	
Pinot Grigio, Santa Margherita, Alto Adige, Italy 2020	\$69.00
WHITE	
Pinot Grigio/ Pinot Gris, Trimbach “Reserve”, Alsace, France 2012	\$82.00
WHITE	
Riesling, Graff Spatlese, “Graacher Himmelreich”, Mosel, Germany 2017	\$50.00
WHITE	
Barolo Casa E. Di Mirafiore, Piedmont, Italy 2014	\$112.00
RED	
Cabernet Sauvignon, Black Stallion, Napa Valley, California 2019	\$72.00
RED	
Cabernet Sauvignon, Caymus Napa Valley, 2019	\$210.00
RED	
Cabernet Sauvignon, Frank Family, Napa Valley, California 2018	\$129.00
RED	
Cabernet Sauvignon, Harlan Estate, Oakville, California 2012	\$2,000.00
RED	
Cabernet Sauvignon, Justin, Paso Robles, California 2018	\$75.00
RED	
Cabernet Sauvignon, La Haute Cuvee, Washington 2015	\$140.00
RED	

Cabernet Sauvignon, Opus One, Napa Valley, California 2016	\$638.00
RED	
Malbec, Conquista, Uco Valley, Argentina 2017	\$52.00
RED	
Malbec, Don Nicanor, Mendoza Argentina 2018	\$60.00
RED	
Malbec, Susana Balboa, Mandoza 2015	\$76.00
RED	
Merlot, Paradigm, Oakville, California 2014	\$154.00
RED	
Pertinace Nebbiolo Langhe, Piedmont, Italy 2016	\$60.00
RED	
Pinot Noir, Archery Summit “Premier Cuvée”, Willamette Valley, Oregon 2016	\$140.00
RED	
Pinot Noir, A to Z, Willamette Valley, Oregon 2017	\$58.00
RED	
Pinot Noir, Charles Krug, Carneros, California 2017	\$73.00
RED	
Pinot Noir, Domaine Michel Magnien “Les Sèvres”, Gevrey-Chambertin, France 2014	\$175.00
RED	
Pinot Noir, Flowers, Sonoma, California 2017	\$142.00
RED	
Pinot Noir, Merry Edwards, Sonoma Coast, California 2018	\$145.00
RED	
Pinot Noir, Rochioli Estate, Russian River Valley 2017, 2014, 2013	\$215.00
RED	
Pinot Noir, Rodney Strong, Russian River Valley, 2018	\$65.00
RED	
Shiraz, Molly Dooker “The Boxer”, South Australia 2017	\$79.00
RED	
Ysios, Fiona Spain 2011	\$80.00
RED	
Zinfandel/Cabernet Sauvignon/Petite Sirah/Syrah, ‘The Prisoner’, Napa, California 2019	\$91.00
RED	