



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 dijonaise

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 ginger zest - 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, California	\$62.00

Red Blend, Tooth & Nail 'The Possessor', Paso Robles, CA	\$22.00
Red Blend, Bootleg by Freemark Abbey, 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

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

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: Egg: \$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

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

BOTTOMS UP 1

Mimosa or Bloody Mary \$30.00

must also order entrée

BRUNCH COCKTAILS 5

Espresso Martini \$22.00

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

Marvelous Mary \$22.00

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

Tequila Sunrise \$22.00

patrón silver tequila - fresh orange juice - luxardo

Red Sangria \$22.00

red blend - sangria mix - chambord

Summer Refresher \$22.00

la marca prosecco - red bull red edition

SPRITZ - THREE WAYS 3

Stiletto \$22.00

grey goose le citron vodka - st~germain - la marca prosecco - muddled cucumber - mint

Aperol \$22.00

aperol - la marca prosecco

Rosé \$22.00

st~germain - la marca prosecco rosé

CHAMPAGNE & SPARKLING 18

Caposaldo, Moscato I.G.T., Provincia di Pavia, IT \$60.00

La Marca, Prosecco, DOC Prosecco, IT \$60.00

Michele Chiarlo 'Nivole', Moscato d'Asti DOCG, IT \$85.00

Santa Margherita, Rosé, Veneto, IT \$85.00

Domaine Chandon, Brut, CA, NV \$110.00

Domaine Chandon, Rosé, CA, NV \$110.00

Nicolas Feuillatte, Champagne, FR \$125.00

Moët & Chandon 'Imperial', Rosé, FR, NV	\$200.00
Veuve Clicquot 'Yellow Label', Brut, FR, NV	\$220.00
Moët & Chandon 'Imperial', Brut, FR, NV	\$230.00
Moët & Chandon 'Nectar', FR	\$240.00
Ruinart, Rosé, Champagne, FR	\$240.00
Veuve Clicquot, Brut Rosé, FR, NV	\$245.00
Dom Pérignon Brut, Champagne, FR '13	\$349.00
Veuve Clicquot 'La Grande Dame', Brut, FR	\$380.00
Veuve Clicquot 'La Grand Dame', Rosé, FR	\$435.00
Krug, Grand Cuvée Brut, FR, NV	\$485.00
Dom Pérignon Rosé, Champagne, FR '09	\$540.00

SAUVIGNON BLANC ¹¹

Kim Crawford, Marlborough, NZ '22	\$60.00
Matanzas Creek, Sonoma County, CA '19	\$60.00
Loveblock, Marlborough, NZ '18	\$65.00
Cape Mentelle, Margaret River, AUS '19	\$75.00
Stags' Leap, Napa Valley, CA '20	\$85.00
Craggy Range 'Te Muna', Martinborough, NZ '19	\$90.00
Cakebread, Napa Valley, CA '22	\$120.00
Twomey by Silver Oak, Napa, CA '22	\$120.00
Cloudy Bay, Marlborough, NZ '21	\$120.00
Illumination by Quintessa, Napa, CA '19	\$120.00
Pascal Jolivet, Sancerre, Loire, FR '19	\$130.00

CHARDONNAY ¹⁸

Mer Soleil 'Silver' by Caymus, Santa Lucia, CA '18	\$60.00
Landmark Vineyards 'Overlook', Sonoma, CA '18	\$70.00
Sonoma-Cutrer, Sonoma Coast, CA '20	\$70.00
Flowers, Sonoma Coast, CA '22	\$105.00

The Prisoner, Carneros, CA '19	\$110.00
Louis Jadot 'Pouilly Fuisse', Burgundy, FR '18	\$115.00
Jordan, Russian River Valley, CA '21	\$120.00
Freemark Abbey, Napa Valley, CA '21	\$125.00
Orin Swift 'Mannequin', Napa, CA '18	\$135.00
Rombauer Vineyards, Carneros, CA '21	\$135.00
Frank Family Vineyards, Napa Valley, CA '20	\$145.00
Cakebread, Napa Valley, CA '21	\$150.00
Chateau Montelena, Napa, CA	\$190.00
Paul Hobbs, Russian River Valley, CA '21	\$195.00
Newton Unfiltered, Napa Valley, CA '20	\$200.00
Kistler Vineyards 'Kistler', Sonoma Valley, CA '21	\$200.00
Far Niente, Napa, CA '22	\$205.00
Louis Jadot 'Puligny Montrachet', Cote de Beaune, FR '21	\$225.00

OTHER WHITE 13

Gabbiano 'Cavaliere d'oro', Venezie, IT '19	\$50.00
Heinz Eifel 'Spatlese', Mosel, GER '21	\$50.00
Banfi 'La Pettegola', Vermentino, Tuscany, IT '19	\$65.00
Martin Codax, Albariño, Rias Baixas, SP '20	\$65.00
Eroica, Riesling, Columbia Valley, WA '21	\$65.00
Conundrum by Caymus, CA	\$70.00
King Estate, Pinot Gris, Willamette Valley, OR '19	\$70.00
Jermann, Pinot Grigio, Venezie-Giulia, IT '20	\$75.00
Stags' Leap, Viognier, Napa, CA '21	\$95.00
Trimbach, Pinot Gris, Alsace, FR '17	\$100.00
Pighin, Pinot Grigio, Friuli-Venezia Giulia, IT	\$110.00
Trimbach, Riesling, Alsace, FR '20	\$110.00
Henschke 'Julius', Riesling, Eden Valley, AUS '22	\$165.00

REDS & BLENDS 6

Belle Gloss 'Taylor Lane' Pinot Noir, Sonoma, CA '11	\$185.00
Red Blend, The Prisoner, Napa Valley, CA '19	\$200.00
Cabernet Sauvignon, Caymus, Napa, CA '21	\$500.00
Cabernet Sauvignon, Jordan, Alexander Valley, CA '16	\$525.00
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA '19	\$525.00
Cabernet Sauvignon, Silver Oak, Napa Valley, CA '18	\$645.00

PINOT NOIR 22

Imagery, CA '19	\$60.00
Elouan, OR '19	\$60.00
Calera by Duckhorn, Central Coast, CA '21	\$65.00
Erath, Willamette Valley, OR '19	\$75.00
Siduri, Santa Barbara County, CA '18	\$85.00
Belle Glos 'Dairyman', Russian River Valley, CA '21	\$90.00
Sonoma-Cutrer, Russian River Valley, CA '19	\$90.00
Etude, Carneros, CA '19	\$110.00
The Prisoner, CA '19	\$120.00
Domaine Carneros Estate, Carneros, CA '18	\$140.00
Walt 'La Brisa', Sonoma, CA '21	\$145.00
Cherry Pie 'San Pablo Bay Block', Carneros, CA '21	\$145.00
Sanford 'Santa Rita Hills', Santa Barbara, CA '21	\$145.00
Belle Glos 'Las Alturas', Santa Lucia, CA '19	\$145.00
Goldeneye, Anderson Valley, CA '21	\$145.00
Landmark 'Hop Kiln Estate', Russian River Valley, CA '18	\$150.00
Domaine Serene 'Yamhill Cuvée', Willamette Valley, OR '19	\$155.00
Orin Swift 'Slander', CA '19	\$165.00
Enroute Winery 'Les Pommiers', Russian River Valley, CA '21	\$170.00
Twomey, Anderson Valley, CA '21	\$200.00

Penner-Ash Wine Cellars, Yamhill-Carlton Valley, OR '19 \$215.00

Domaine Faiveley Nuits-Saint-Georges, FR '18 \$250.00

MERLOT 6

Clos Pegase 'Mitsuko's Vineyard', Carneros, CA '19 \$95.00

Northstar, Columbia Valley, WA '20 \$115.00

Emmolo, Napa, CA \$105.00

Provenance, Napa, Valley, CA '17 \$125.00

Duckhorn, Napa Valley, CA '20 \$170.00

Pahlmeyer, Napa Valley, CA '16 \$300.00

CABERNET SAUVIGNON 41

Bonanza by Caymus, CA \$65.00

Decoy by Duckhorn, Sonoma County, CA '18 \$70.00

Newton 'Skyside', Napa, CA '18 \$75.00

Justin, Paso Robles, CA '19 \$90.00

Daou Paso Robles, CA '20 \$95.00

My Favorite Neighbor, Paso Robles, CA '20 \$125.00

Rutherford Hill, Napa Valley, CA '16 \$125.00

Louis Martini, Napa Valley, CA '17 \$145.00

Sequoia Grove, Napa Valley, CA '20 \$175.00

Faust, Napa, CA '21 \$185.00

Jordan, Alexander Valley, CA '18 \$185.00

Darioush 'Caravan', CA '19 \$190.00

Grgich Hills Estate, Napa Valley, CA '18 \$190.00

Bella Union, Napa Valley, CA '19 \$195.00

Orin Swift 'Palermo', Napa, CA '21 \$195.00

Caymus, Napa, CA '21 \$200.00

Freemark Abbey, Napa, CA '19 \$205.00

Robert Mondavi, Oakville, CA '19 \$205.00

Chateau Montelena, Napa, CA '19	\$215.00
Double Diamond by Schrader, Oakville, CA '19	\$215.00
Stag's Leap Wine Cellars 'Artemis', Napa, CA '19	\$215.00
Silver Oak Alexander Valley, CA '19	\$240.00
Cakebread, Napa Valley, CA '20	\$250.00
Nickel & Nickel 'John C Sullenger', Oakville, CA '21	\$250.00
Paul Hobbs, Coombsville, CA '19	\$265.00
Chimney Rock, Stags Leap District, Napa Valley, CA '19	\$265.00
Hewitt, Rutherford, CA '17	\$280.00
Far Niente, Napa Valley, CA '20	\$285.00
MT. Brave 'Mount Veeder', Napa, CA '19	\$290.00
Col Solare, Red Mountain, WA '18	\$300.00
Bv Georges de Latour Private Reserve Napa Valley, CA '19	\$300.00
Forman, Napa Valley, CA '17	\$305.00
Stag's Leap Wine Cellars 'Fay', Napa, CA '19	\$370.00
Silver Oak, Napa Valley, CA '18	\$390.00
Heitz Cellar 'Martha's Vineyard' Oakville, CA '17	\$410.00
Kathryn Hall, Napa Valley, CA '20	\$415.00
Caymus 'Special Select', Napa, CA '18	\$430.00
Quintessa, Rutherford, Napa, CA '18	\$440.00
Cardinale, Napa Valley, CA '18	\$510.00
Opus One, Napa, CA '17	\$555.00
Lokoya 'MT Veeder', Napa, CA '19	\$605.00

RED BLENDS 15

Tooth & Nail 'Possessor', Paso Robles, CA '19	\$85.00
Harvey & Harriet, Paso Robles, CA '20	\$90.00
Bootleg, Napa County, CA '14	\$105.00
Sleight of Hand 'The Conjuror', Columbia Valley, WA '19	\$120.00

Bodyguard by Daou, Paso Robles, CA	\$120.00
The Prisoner 'Red Blend', Napa Valley, CA '21	\$125.00
Bv Tapestry, Napa, CA '18	\$125.00
Duckhorn 'Paraduxx', Napa, CA '19	\$145.00
Penfolds 'Bin 389', Cabernet Shiraz, AUS '20	\$150.00
Casa Ferreirinha 'Quinta da Leda', Douro, Por '17	\$195.00
Justin 'Isosceles', Paso Robles, CA '19	\$240.00
Justin 'Isosceles Reserve', Paso Robles, CA '16	\$295.00
Dominus, Napa Valley, CA '16	\$405.00
Joseph Phelps 'Insignia', Napa Valley, CA '19	\$455.00
Ovid by Silver Oak, Napa Valley, CA '18	\$555.00

ZINFANDEL / SYRAH / SHIRAZ 7

The Prisoner 'Saldo', CA '17	\$90.00
Stags' Leap, Petite Syrah, Napa Valley, CA '18	\$115.00
Michael David 'Lust', Zinfandel, CA '19	\$130.00
Frank Family Vineyards, Zinfandel, Napa Valley, CA '19	\$130.00
Rombauer Vineyards, Zinfandel, CA	\$130.00
Caymus-Suisun Grand Durif, Suisun Valley, CA '19	\$145.00
Orin Swift '8 Years In the Desert', Zinfandel, CA '19	\$160.00

FRANCE 8

Famille Perrin "Côtes du Rhône Reserve', Rhône '21	\$60.00
Château Mont-Redon 'côtes du Rhône', Rhône '17	\$65.00
Château Chapelle d'Aliénor, Bordeaux Superieur '18	\$85.00
Les Cadrans Lassègue, Saint-émilion '20	\$105.00
Famille Perrin 'Gigondas la Gille', Rhône '19	\$125.00
Château la Gaffèliere, Saint-Émilion '19	\$265.00
Château la Nerthe 'châteauneuf-du-Pape', Rhône '19	\$195.00
Château de Beaucastel 'châTeaneuf-du-Pape', Rhône '06	\$290.00

ITALY 7

Lamole di Lamole 'Chianti Classico Reserva', Tuscany '17	\$105.00
IL Poggione 'Rosso di Montalcino', Tuscany '21	\$110.00
Masi 'Costasera Amarone Classico', Valpolicella '17	\$175.00
Castello Banfi 'Brunello di Montalcino', Tuscany '18	\$200.00
Antinori 'Tignanello', Tuscany '20	\$370.00
Tenuta San Guido 'Sassicaia', Bolgheri '20	\$445.00
Antinori 'Solaia', Tuscany '19	\$560.00

SOUTH AMERICA 3

Terrazas Reserva, Malbec, Mendoza, AR '20	\$85.00
Red Schooner by Caymus, 'Voyage 10', AR	\$125.00
Montes 'Purple Angel', Carmenère, Colchagua, Ch '20	\$270.00

SPAIN 3

Marques de Riscal 'Rioja Reserva', Rioja '18	\$75.00
Bodega de Numanthia 'Termes', Castilla Y Leon, SP '19	\$105.00
Bodega de Numanthia 'Numanthia', Castilla Y Leon, SP '17	\$205.00

MAIN 15

Oyster on the Half Shell*	\$3.00
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

3 oz 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

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
