

STK Denver

1550 Market St 80202-2054 · +17205978010 · Updated: Jan 14, 2026

[View online menu](#)



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 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

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: 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

CHAMPAGNE & SPARKLING 19

Caposaldo, Moscato I.G.T., Provincia di Pavia, IT	\$50.00
La Marca, Prosecco, DOC Prosecco, IT	\$50.00
La Marca, Prosecco Rosé, DOC Prosecco, IT	\$65.00
Michele Chiarlo 'Nivole', Moscato d'Asti DOCG, IT '21	\$70.00
Santa Margherita, Rosé, Veneto, IT	\$90.00
Domaine Chandon, Brut, CA, NV	\$80.00
Domaine Chandon, Rosé, CA, NV	\$100.00
Nicolas Feuillatte, Champagne, FR	\$125.00
Moët & Chandon 'Impérial', Brut, FR	\$205.00
Moët & Chandon 'Nectar Impérial', FR	\$210.00
Moët & Chandon 'Impérial', Rosé, FR	\$210.00
Veuve Clicquot 'Yellow Label', Brut, FR, NV	\$205.00
Veuve Clicquot, Brut Rosé, FR, NV	\$245.00
Ruinart, Rosé, Champagne, FR	\$370.00
Krug, Grand Cuvée Brut, FR, NV	\$375.00
Veuve Clicquot 'La Grande Dame', Brut, FR	\$340.00
Dom Pérignon, Brut Champagne, FR '13	\$349.00
Veuve Clicquot 'La Grande Dame', Rosé, FR	\$410.00
Dom Pérignon Rosé , Champagne, FR	\$495.00

SAUVIGNON BLANC 12

Matanzas Creek, Sonoma County, CA '22	\$55.00
Kim Crawford, Marlborough, NZ '22	\$60.00
Craggy Range 'Te Muna', Martinborough, NZ '22	\$70.00

Pascal Jolivet 'Attitude', Loire Valley, FR '22	\$70.00
Loveblock, Marlborough, NZ '22	\$80.00
Stags' Leap, Napa Valley, CA '21	\$90.00
Pascal Jolivet, Sancerre, Loire, FR '20	\$90.00
Twomey by Silver Oak, Napa, CA '22	\$90.00
Cloudy Bay, Marlborough, NZ '22	\$90.00
Cakebread, Napa Valley, CA '21	\$130.00
Chateau de Sancerre 'Connetable', Loire, FR '16	\$130.00
Illumination by Quintessa, Napa, CA '19	\$160.00

CHARDONNAY ²⁰

Mer Soleil 'Silver' by Caymus, Santa Lucia, CA '21	\$50.00
Landmark Vineyards 'Overlook', Sonoma, CA '19	\$60.00
Sonoma-Cutrer, Sonoma Coast, CA '21	\$65.00
Newton Unfi Itered, Napa Valley, CA '18	\$75.00
Louis Jadot 'Pouilly Fuisse', Burgundy, FR '21	\$105.00
The Prisoner, Carneros, CA '19	\$110.00
Jordan, Russian River Valley, CA '19	\$110.00
Orin Swift 'Mannequin', Napa, CA '18	\$110.00
Domaine Drouhin, Willamette Valley, OR '18	\$120.00
Rombauer Vineyards, Carneros, CA '22	\$125.00
Freemark Abbey, Napa Valley, CA '20	\$155.00
Flowers, Sonoma Coast, CA '21	\$155.00
Chateau Montelena, Napa, CA '19	\$155.00
Far Niente, Napa, CA '22	\$175.00
Frank Family Vineyards, Napa Valley, CA '20	\$200.00
Paul Hobbs, Russian River Valley, CA '19	\$200.00
Kistler Vineyards 'Kistler', Sonoma Valley, CA '20	\$200.00
Cakebread, Napa Valley, CA '19	\$210.00

Louis Jadot 'Puligny Montrachet', Cote de Beaune, FR '20 \$215.00

La Jota W.S. Keyes, Napa Valley, CA '20 \$245.00

OTHER WHITE ¹⁴

Gabbiano, Pinot Grigio, Venetie, IT '21 \$50.00

Heinz Eifel 'Spatlese', Mosel, GER '20 \$50.00

Conundrum by Caymus, CA '21 \$60.00

Martin Codax, Albariño, Rias Baixas, SP '22 \$60.00

Pighin, Pinot Grigio, Friuli-Venezia Giulia, IT '21 \$60.00

Famille Hugel, Gewurztraminer, Alsace FR '18 \$60.00

Banfi 'La Pettegola', Vermentino, Tuscany, IT '22 \$65.00

King Estate, Pinot Gris, Willamette Valley, OR '21 \$65.00

Eroica, Riesling, Columbia Valley, WA '21 \$65.00

Jermann, Pinot Grigio, Venetie-Giulia, IT '22 \$65.00

Trimbach, Riesling, Alsace, FR '20 \$75.00

Stags' Leap, Viognier, Napa, CA '17 \$90.00

Trimbach, Pinot Gris, Alsace, FR '16 \$95.00

Henschke 'Julius', Riesling, Eden Valley, AUS '22 \$165.00

REDS & BLENDS ⁷

Rosé, AIX, Vin de Provence, FR '21 \$105.00

Red Blend, The Prisoner, Napa Valley, CA '19 \$185.00

Belle Gloss 'Taylor Lane' Pinot Noir, Sonoma, CA '14 \$225.00

Cabernet Sauvignon, Jordan, Alexander Valley, CA '16 \$400.00

Cabernet Sauvignon, Silver Oak, Alexander Valley, CA '19 \$450.00

Cabernet Sauvignon, Caymus, Napa, CA '20 \$495.00

Cabernet Sauvignon, Silver Oak, Napa Valley, CA '17 \$590.00

PINOT NOIR ²¹

Imagery, CA '21 \$60.00

Calera by Duckhorn, Central Coast, CA '21	\$65.00
Erath, Willamette Valley, OR '21	\$75.00
Elouan, OR '21	\$85.00
Sonoma-Cutrer, Russian River Valley, CA '21	\$85.00
Siduri, Santa Barbara County, CA '21	\$90.00
Belle Glos 'Las Alturas', Santa Lucia, CA '21	\$90.00
Belle Glos 'Diaryman' Russian River Valley, CA '21	\$100.00
Etude, Carneros, CA '19	\$110.00
EnRoute Winery 'Les Pommiers', Russian River Valley, CA '21	\$110.00
Domaine Carneros Estate, Carneros, CA '20	\$115.00
The Prisoner, CA '21	\$120.00
Landmark 'Hop Kiln Estate', Russian River Valley, CA '18	\$135.00
Orin Swift 'Slander', CA '21	\$140.00
Penner-Ash Wine Cellars, Yamhill-Carlton Valley, OR '21	\$150.00
Cherry Pie 'San Pablo Bay Block', Carneros, CA '21	\$155.00
Sanford 'Santa Rita Hills', Santa Barbara, CA '21	\$155.00
Goldeneye, Anderson Valley, CA '20	\$155.00
Twomey, Anderson Valley, CA '19	\$185.00
Domaine Serene 'Yamhill Cuvée', Willamette Valley, OR '19	\$190.00
WALT 'La Brisa', Sonoma, CA '21	\$205.00

MERLOT 6

Clos Pegase 'Mitsuko's Vineyard', Carneros, CA '21	\$80.00
Northstar, Columbia Valley, WA '19	\$115.00
Emmolo, Napa, CA '20	\$90.00
Provenance, Napa, Valley, CA '19	\$80.00
Duckhorn, Napa Valley, CA '21	\$165.00
Pahlmeyer, Napa Valley, CA '17	\$245.00

CABERNET SAUVIGNON 40

Bonanza by Caymus, CA	\$60.00
Daou Paso Robles, CA '21	\$70.00
The Farm by 7 Cellars & John Elway, Paso Robles, CA '21	\$75.00
Justin, Paso Robles, CA '20	\$85.00
Decoy by Duckhorn, Sonoma County, CA '20	\$105.00
My Favorite Neighbor, Paso Robles, CA '21	\$125.00
Louis Martini, Napa Valley, CA '20	\$155.00
Faust, Napa, CA '12	\$155.00
Freemark Abbey, Napa, CA '19	\$155.00
Sequoia Grove, Napa Valley, CA '19	\$160.00
Bella Union, Napa Valley, CA '19	\$185.00
Darioush 'Caravan', CA '19	\$185.00
Grgich Hills Estate, Napa Valley, CA '19	\$195.00
Stag's Leap Wine Cellars 'Artemis', Napa, CA '20	\$195.00
Jordan, Alexander Valley, CA '18	\$200.00
Newton 'Skyside', Napa, CA '18	\$210.00
Cakebread, Napa Valley, CA '20	\$210.00
Double Diamond by Schrader, Oakville, CA '21	\$215.00
Robert Mondavi, Oakville, CA '19	\$215.00
Chateau Montelena, Napa, CA '19	\$220.00
Caymus, Napa, CA '21	\$230.00
Silver Oak Alexander Valley, CA '19	\$240.00
Forman, Napa Valley, CA '18	\$250.00
Orin Swift 'Palermo', Napa, CA '21	\$255.00
Paul Hobbs, Coombsville, CA '19	\$260.00
Chimney Rock, Stags Leap District, Napa Valley, CA '21	\$265.00
Far Niente, Napa Valley, CA '20	\$270.00
Mt. Brave 'Mount Veeder', Napa, CA '19	\$285.00

Stag's Leap Wine Cellars 'FAY', Napa, CA '17	\$295.00
Col Solare, Red Mountain, WA '18	\$300.00
BV Georges de Latour Private Reserve Napa Valley, CA '17	\$300.00
Hewitt, Rutherford, CA '17	\$305.00
Silver Oak, Napa Valley, CA '18	\$335.00
Quintessa, Rutherford, Napa, CA '19	\$335.00
Kathryn Hall, Napa Valley, CA '18	\$340.00
Heitz Cellar 'Martha's Vineyard' Oakville, CA '16	\$400.00
Caymus 'Special Select', Napa, CA '18	\$430.00
Opus One, Napa, CA '19	\$460.00
Cardinale, Napa Valley, CA '18	\$475.00
Lokoya 'Mt Veeder', Napa, CA '09	\$605.00

RED BLENDS 14

Harvey & Harriet, Paso Robles, CA '19	\$85.00
Sleight of Hand 'The Conjuror', Columbia Valley, WA '20	\$85.00
Tooth & Nail 'Possessor', Paso Robles, CA '21	\$100.00
Bootleg, Napa County, CA '17	\$105.00
Bodyguard by Daou, Paso Robles, CA '20	\$120.00
Duckhorn 'Paraduxx', Napa, CA '19	\$145.00
BV Tapestry, Napa, CA '19	\$155.00
Penfolds 'Bin 389', Cabernet Shiraz, AUS '20	\$165.00
The Prisoner 'Red Blend', Napa Valley, CA '21	\$195.00
Justin 'Isosceles', Paso Robles, CA '19	\$235.00
Justin 'Isosceles Reserve', Paso Robles, CA '15	\$295.00
Dominus, Napa Valley, CA '19	\$405.00
Joseph Phelps 'Insignia', Napa Valley, CA '18	\$405.00
Ovid by Silver Oak, Napa Valley, CA '17	\$455.00

ZINFANDEL / SYRAH / SHIRAZ 9

The Prisoner 'Saldo', CA '21	\$80.00
d'Arenberg 'Derelict', McLaren Vale, AUS '19	\$85.00
Caymus-Suisun Grand Durif, Petite Syrah, Suisun Valley, CA '20	\$90.00
Stags' Leap, Petite Syrah, Napa Valley, CA '19	\$115.00
Frank Family Vineyards, Zinfandel, Napa Valley, CA '18	\$125.00
Michael David 'Lust', Zinfandel, CA '19	\$125.00
Rombauer Vineyards, Zinfandel, CA '20	\$130.00
Orin Swift '8 Years in the Desert', Zinfandel, CA '22	\$155.00
Pride Mountain, Syrah, Sonoma County, CA '18	\$195.00

FRANCE 9

Famille Perrin 'Côtes du Rhône Reserve', Rhône '20	\$60.00
Château Mont-Redon 'Côtes du Rhône', Rhône '21	\$65.00
Château Chapelle D'Aliénor, Bordeaux Superieur '18	\$85.00
Les Cadrans Lassègue, Saint-Émilion '20	\$90.00
Famille Perrin 'Gigondas la Gille', Rhône '19	\$105.00
M Chapoutier Crozes-Hermitage 'La Petite Ruche', Rhône '20	\$110.00
Château La Nerthe 'Châteauneuf-du-Pape', Rhône '19	\$195.00
Chateau la Gaffèliere, Saint-Émilion '19	\$270.00
Château de Beaucastel 'Châteauneuf-du-Pape', Rhône '20	\$290.00

ITALY 7

Lamole di Lamole 'Chianti Classico Reserva', Tuscany '20	\$65.00
Il Poggione 'Rosso di Montalcino', Tuscany '20	\$90.00
Masi 'Costasera Amarone Classico', Valpolicella '16	\$195.00
Castello Banfi 'Brunello di Montalcino', Tuscany '17	\$200.00
Antinori 'Tignanello', Tuscany '19	\$285.00
Tenuta San Guido 'Sassicaia', Bolgheri '20	\$340.00
Antinori 'Solaia', Tuscany '14	\$530.00

SOUTH AMERICA 3

Terrazas Reserva, Malbec, Mendoza, AR '19	\$75.00
Red Schooner by Caymus 'Voyage 11', AR	\$145.00
Montes 'Purple Angel', Carmenère, Colchagua, CH '20	\$270.00

SPAIN ³

Marques de Riscal 'Rioja Reserva' '19	\$70.00
Bodega Numanthia 'Termes', Castilla y Leon '19	\$90.00
Bodega Numanthia 'Numanthia', Castilla y Leon '16	\$190.00

PORTUGAL ⁸

Quinta de la Rosa 'Estate', Duoro '19	\$60.00
Mary Taylor, Lúcia Ferreira, Dão Tinto '19	\$60.00
Quinta do Ataíde Vinho Tinto, Duoro '17	\$60.00
Wine & Soul 'Pintas Character', Duoro '19	\$105.00
Quinta de la Rosa 'Reserva', Douro '19	\$125.00
Quinta de Chocapalha 'CH', Lisboa '19	\$140.00
Casa Ferreirinha 'Quinta da Leda', Douro '17	\$190.00
Wine & Soul 'Pintas', Duoro '19	\$285.00

BOTTOMS UP ¹

Mimosa or Bloody Mary	\$30.00
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must also order entrée

BRUNCH COCKTAILS ⁵

Espresso Martini	\$22.00
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

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**3oz Filet & Jumbo Prawn****\$19.00****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
