

GATHER

FRESH BAKED PARKER HOUSE ROLLS trio of butters	9
ARTISAN CHEESE AND CHARCUTERIE cheese only 16 meat only 19 combo 24 pickled vegetables, crostini, lavash, accoutrements	
SEARED WAGYU BEEF SASHIMI pickled kohlrabi, ponzu vinaigrette	24
WAGYU KATSU SANDO mishima reserve wagyu, toasted brioche, mushroom sake sauce	65
SPANISH CHARRED OCTOPUS king trumpet mushrooms, romesco, figs, olives, tomatoes	24
SALMON TARTARE peppers, pine nuts, asian pear, sesame oil, rice chips	21
THREE SONS' CHICKEN LIVER PÂTÉ pickled watermelon rind, fresh figs, port wine reduction, crostini	16

SEAFOOD TOWER

PETITE 75 | GRANDE 130 | ROYALE 190

oysters on the half shell 21
colossal prawns 24
maine lobster 40
king crab 25

CHEF'S SELECTION TOWER MP

REGIIS OVA CAVIAR TOWER

SUPREME (10z.) 110
citrus horseradish crème fraiche,
smoked salmon, egg, potato cake

SAVOR

WHIPPED YUKON POTATO PURÉE	10
TRUFFLE STEAK FRIES	13
LOBSTER MAC AND CHEESE	24
WILTED GREENS	10
BLISTERED BRUSSELS	12
WILD MUSHROOMS	12
MOROCCAN ROASTED CAULIFLOWER	13
LOADED MASHED POTATOES	14

FORAGE

HEIRLOOM TOMATO & WATERMELON SALAD whipped burrata, golden balsamic vinaigrette	15
PEAR & BLUE CHEESE SALAD seasonal pears, hydroponic lettuce, poppyseed dressing	15

THE HUNT

MISO CHILEAN SEA BASS dashi consommé, floating vegetables, truffle prawn wontons	44
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THREE SON'S FENNEL POLLEN CHICKEN local pasture raised, oven roasted, half chicken	29
PRIME RIB OF SALMON 10oz sugar spiced salmon with hawaiian bbq sauce	35
DAY BOAT SCALLOPS smoked paprika, pan seared	34

BEEF SIRLOIN oven roasted beet steak, assorted summer vegetables, coconut truffle sauce	25
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AMERICAN WAGYU ZABUTON 8oz, mishima reserve	39
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PRIME FILET MIGNON 8oz, revier farms	59
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PRIME STRIP LOIN 16oz, revier farms	89
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PRIME RIB CHOP 20oz, revier farms	89
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PRIME 50 DAY DRY AGED BONE-IN NEW YORK 14oz, niman ranch	89
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PRIME 50 DAY DRY AGED PORTERHOUSE 32oz, niman ranch	140
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PRIME 28 DAY DRY AGED TOMAHAWK 32oz, creekstone farms	140
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A5 SATSUMA KAGOSHIMA PREFECTURE 4oz	140
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A5 BUSHUGYU SAMURAI PREFECTURE 4oz	150
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ENHANCE

SAUCE 3	
sauce béarnaise	atomic creamy horseradish
argentinian chimichurri	huntress steak sauce
port wine demi-glace	armagnac peppercorn sauce

BUTTER 6	
black truffle butter	bone marrow butter

DESSERTS

MAGIC MUSHROOM peanut butter mousse, whiskey caramel chocolate crumb, peanut butter micro sponge, ice cream	18	CHOCOLATE SIN devil's food cake, chocolate crèmeux, cocoa nib, hot fudge, dark chocolate, mexican chocolate ice cream	10
FORBIDDEN FRUIT crème fraiche whipped ganache, granny smith apple, dill, white chocolate, oat crumble	12	ASSORTED ICE CREAMS & SORBET two scoops	8

DESSERT WINE

DISZNOKO Tokaji Late Harvest 500 ml	14 56	DOWS PORT Tawny 10	22 130
FERREIRA PORT Ruby	12 72		

WHISKEY FLIGHTS

BEAM BOURBONS Legent Bourbon Knob Creek Maker's Mark	35	SCOTCH ISLANDS Laphroaig 10 Highland Park 12 Talisker 10	50
SUNTORY DISTILLERIES Suntory Royal 12 Yamazaki 12 Hakushu 12	100	HERE AND THERE Legent Bourbon Hibiki Harmony Oban 14	40
KAVALAN TRILOGY Kavalan Ex Bourbon Cask Kavalan Sherry Oak Kavalan Vinho Cask	125	SINGLE BARREL BOURBONS Elijah Craig Huntress Barrel Henry McKenna 10 Elmer T. Lee	65
BOURBON GREATS Basil Hayden Michter's Buffalo Trace	35	PAPPY Pappy Van Winkle Family Reserve 15 Pappy Van Winkle Family Reserve 20 Pappy Van Winkle Family Reserve 23	310
RYE Michter's Angel's Envy WhistlePig PiggyBack	45	RARE 18 The Macallan 18 Yamazaki 18 Elijah Craig 18	175

A 4% surcharge to help cover the increased costs associated with ever-growing state and local government mandates is added to all checks. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A 20% service charge will be applied to all parties of 8 or more. This service charge is NOT considered a gratuity. Your server may receive some but not all of this service charge.

COCKTAILS

UNDER PRESSURE

SUNTORY TOKI HIGHBALL 12
Suntory Toki Whisky, Effervescence

IVORY TALON 12
Grey Goose Vodka, Plum, Yuzu, Lemongrass, Effervescence

LIGHT AND REFRESHING

PROUD TO BE EXPOSED 14
Los Vecinos Del Campo Mezcal, Aperol, Yellow Chartreuse, House Made Salted Macadamia Orgeat, Fresh Lemo

WANSUI 14
Haku Vodka, St. Germaine. Fresh Asian Pear

LUSCIOUS

DAYBREAK 14
Hendrick's Gin, Joto Sake Fresh Melon, Cucumber, Rice Milk Fresh Lemon, Cantaloupe Ice Cubes

TWO IN THE BUSH 14
Mars Iwai Whisky, Amontillado Sherry Sweet Smoked Paprika, Blackberry Walnut Shrub, Fresh Lemon

COWBOY ON BROADWAY 14
Elijah Craig Huntress Batch Bourbon, Pomegranate and Cola Reduction, Egg White, Fresh Lemon, Lambrusco Float

PACK MENTALITY LARGE FORMAT COCKTAIL

FORAGER'S POTION 39
Tito's Vodka, Shiso Tea, Fresh Lemon, Butterfly Pea Ice Cubes

BOLD AND DIRECT

SMOKED CORRESPONDENCE 15
Sage Infused Bulleit Rye, Sweet Vermouth, Amaro Montenegro, Smoked with Sage and Cinnamon

NIGHT ERRANTRY 14
Tangerine Peel Infused Avión Silver Tequila, Punt E Mes, Campari, Fresh Tangerine

CONTESSA TERESA DI VINCENZO 15
Tito's infused with Pomegranate and Pomelo, Bombay Dry infused with Cucumber, Lillet Blanc

THE HUNTRESS 30
Hibiki Harmony Whisky, Kurozato Black Sugar, Blended Yuzu House made Shiso Bitters

VESTAL COCKTAILS NON ALCOHOLIC COCKTAILS

MORNING DEW 8
Fresh Melon, Cucumber, Rice Milk Fresh Lime, Cantaloupe Ice Cubes

THORN-LESS THICKET 8
Blackberry Walnut Shrub, Fresh Lemon Soda Water

AFTERTHOUGHTS

GREEN PASTURES 14
Fernet Menta, Crème De Menthe, Crème De Cacao, Cream

DRAFT BEER

STELLA ARTOIS - Belgian Lager 5.6% 9

KIRIN, ICHIBAN - Japanese Lager 5.0% 8

STONE, TROPIC OF THUNDER - Lager 5.0% 8

ALESMITH, .394 - Pale Ale 6.0% 8

ELYSIAN, SPACE DUST - IPA 8.2% 9

BELL'S, TWO HEARTED - Michigan IPA 7.0% 9

SOCIETE, THE HARLOT Belgian Blonde Ale 5.6% 9

BOTTLES AND CANS

BUDWEISER - Lager 5.0% 6

BUD LIGHT - Lager 4.2% 6

MICHELOB ULTRA - Lager 4.2% 6

THREE WEAVERS, EXPATRIATE - IPA 6.9% 6

THORN, BARRIO LAGER - Lager 4.5% 6

ENEGREN, SHÖNER TAG - Hefeweizen 5.0% 7

32 NORTH, THE CONQUEROR - Pilsner 5.5% 8

LORD HOBO, BOOMSAUCE - Double IPA 7.8% 10

MODERN TIMES, BLACK HOUSE 8
Oatmeal Coffee Stout 5.8%

MODERN TIMES, BLAZING WORLD 8
Nelson IPA 6.8%

BIVOUCAC CIDERWORKS 8
Albright Pear Cider 6.0%

JUNESHINE, SEASONAL 8
Hard Kombucha 6.0%

NON ALCOHOLIC

LAGUNITAS HOPPY REFRESHER 6

TEA SERVICE - THE ART OF TEA 6

LA COLOMBE COFFEE 7 / 2-CUP
10 / 4-CUP PRESS

WINE

BUBBLES G B

CORTE ALLA FLORA PROSECCO DOC 10 40
Prosecco, Italy

G.H. MUMM "GRAND CORDON" BRUT 23 85
Champagne NV - Champagne, France

WHITES

SEEHOF FEINHERB 12 45
Riesling - Rheinhessen, Germany

MASI MASIANCO 10 40
Pinot Grigio - Friuli, Italy

JOHN ANTHONY 14 54
Sauvignon Blanc - Napa Valley, CA

SONOMA-CUTRER 15 58
Chardonnay - Sonoma County, CA

NICOLAS IDIART 16 56
Sancerre - Loire Valley, France

ROSÉ

GERARD BERTRAND 10 38
Gris Blanc - Pays d'Oc, France

REDS

TILTH 16 58
Pinot Noir - Russian River Valley, CA

NOZZOLE CHIANTI CLASSICO RISERVA 14 54
Sangiovese - Toscana, Italy

FINCA LA LINDA 10 38
Malbec - Mendoza, Argentina

PAUL DOLAN 12 40
Zinfandel - Mendocino County, CA

GUADO AL TASSO IL BRUCIATO 15 56
Super Tuscan - Bolgheri, Italy

CORAVIN SELECTIONS

CAYMUS 40 160
2018 Cabernet Sauvignon - Napa Valley, CA

OPUS ONE OVERTURE 59 238
Red Blend - Napa Valley, CA

RESERVE WINE LIST AVAILABLE

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