

# GATHER

<b>FRESH BAKED PARKER HOUSE ROLLS</b> trio of butters	9
<b>ARTISAN CHEESE AND CHARCUTERIE</b> cheese only <b>16</b>   meat only <b>19</b>   combo <b>26</b> pickled vegetables, crostini, lavash, accoutrements	
<b>SEARED WAGYU BEEF SASHIMI</b> pickled kohlrabi, ponzu vinaigrette	24
<b>KATSU STYLE SANDWICH</b> revier farms filet, toasted brioche, mushroom sake sauce	35
<b>SEAFOOD ROCKEFELLER</b> baked argentinian pink shrimp & scallop served rockefeller style	24
<b>BAJA CHARRED PRAWNS</b> king trumpet mushrooms, romesco, figs, olives, tomatoes	24
<b>BLUEFINA TUNA TARTARE</b> peppers, pine nuts, asian pear, sesame oil, rice chips	21
<b>THREE SONS CHICKEN LIVER PÂTÉ</b> pickled watermelon rind, seasonal fruit, 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 50

## CHEF'S SELECTION TOWER MP

## REGIIS OVA CAVIAR TOWER

SUPREME (1oz.) 110  
citrus horseradish crème fraiche,  
smoked salmon, egg, potato cake

# SAVOR

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

# FORAGE

<b>LOBSTER CURRY SOUP</b> panang style curry, poached maine lobster, truffle caviar	18
<b>HUNTRESS WEDGE SALAD</b> baby iceberg, smoked bacon, cherry tomatoes, chives, point Reyes blue cheese, blue cheese dressing	15
<b>SPRING VEGETABLE SALAD</b> spring vegetables, burrata, golden balsamic vinaigrette	15

# THE HUNT

<b>MISO CHILEAN SEA BASS</b> dashi consommé, floating vegetables, truffle prawn wontons	44
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<b>BLUEFINA TUNA STEAK</b> 8oz, rare with ginger and honey ponzu	41
<b>PRIME RIB OF SALMON</b> 10oz sugar spiced salmon with hawaiian bbq sauce	35
<b>DAY BOAT SCALLOPS</b> smoked paprika, pan seared	34
<b>BEET SIRLOIN</b> (vg) oven roasted beet steak, purple sweet potato & coconut truffle sauce	25
<b>THREE SONS FENNEL POLLEN CHICKEN</b> local pasture raised, oven roasted, half chicken	29
<b>PRIME FLAT IRON</b> 8oz, revier farms	34
<b>PRIME FILET MIGNON</b> 8oz, revier farms	59
<b>PRIME COWBOY BONE-IN RIBEYE</b> 20oz, revier farms	89
<b>PRIME 50 DAY DRY AGED BONE-IN NEW YORK</b> 14oz, niman ranch	89
<b>PRIME 35 DAY DRY AGED PORTERHOUSE</b> 32oz, allen brothers	140
<b>PRIME 35 DAY DRY AGED TOMAHAWK</b> 32oz, creekstone farms	140
<b>A5 SATSUMA KAGOSHIMA PREFECTURE</b> 4oz	150
<b>AUSTRALIAN WAGYU RIBEYE</b> 20oz, jack's creek	MP

## ENHANCE

<b>COLOSSAL PRAWNS</b>	24	<b>MAINE LOBSTER</b>	40
<b>KING CRAB</b>	50		
<b>SAUCE</b> 3			
sauce béarnaise		atomic creamy horseradish	
argentinian chimichurri		huntress steak sauce	
port wine demi-glace		armagnac peppercorn sauce	
<b>BUTTER</b> 6			
black truffle butter		bone marrow butter	

# DESSERTS

<b>MAGIC MUSHROOM</b> cherry, vanilla, dark chocolate, pistachio gelato	18	<b>FROZEN TRIO</b> choice of <b>Pistachio Gelato</b> with roasted Sicilian pistachios	10
<b>FORBIDDEN FRUIT</b> spiced apple & pear, almond mousse, oat crumb	12	<b>Mexican Chocolate Ice Cream</b> with chocolate flakes	
<b>CHOCOLATE PASSION</b> chocolate, passionfruit, banana, mango passionfruit sherbet	12	<b>Soursop Thai Basil Sorbet</b>	
		<b>Mango Passionfruit Sherbet</b> with white chocolate snow	

# DESSERT WINE

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

# WHISKEY FLIGHTS

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

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# COCKTAILS

## UNDER PRESSURE

**SUNTORY TOKI HIGHBALL** 15  
suntory toki whisky, effervescence, lemon twist

**THE HARVEST** 15  
red wine, grey goose la poire, hine cognac, chai, apple, rhubarb, lemon, lime, soda

## LIGHT AND REFRESHING

**THE LONG GOODBYE** 15  
jameson whiskey, apple brandy, spiced cranberry, fresh lemon, milk wash

**DUSK TILL DAWN** 15  
hendrick's gin, soto sake, fresh melon, cucumber rice milk, cantaloupe ice cubes

**BITTER DIRECTOR** 15  
glendalough gin, carpano dry vermouth, suze aperitif, lemon verbena

## BOLD AND DIRECT

**THE HUNTRESS** 30  
hibiki harmony blended whisky, kurozato black sugar, shiso bitters

**BURIED HATCHET** 15  
buffalo trace bourbon infused with butternut squash, vecchio amaro del capo, sweet vermouth, walnut bitters, smoked with nutmeg, pumpkin spice, and applewood

## LUSCIOUS

**THE EMERALD SLIPPER** 15  
ketel one vodka, green chartreuse, st. germaine, kiwi, thai basil, fresh lime, black pepper foam

**DEBUTANTE'S KISS** 15  
herradura silver, convite mezcal esencial, aperol, blood orange puree, agave, fresh lime

## PACK MENTALITY LARGE FORMAT COCKTAIL

**CAMPFIRE & FABLES** 55  
*serves four*  
monkey shoulder blended scotch, fresh lemon, ginger, honey

## VESTAL COCKTAILS NON ALCOHOLIC COCKTAILS

**MORNING DEW** 8  
fresh melon, cucumber, rice milk, fresh lime

**APPLE PIE FIZZ** 8  
apple pie syrup, fresh lemon, cream soda

## AFTERTHOUGHT

**THE WHITE OAK** 15  
akashi blended whisky, velvet falernum, märzen squash syrup, fresh orange, black walnut cream

# DRAFT BEER

**STELLA ARTOIS** - Belgian Lager 5% 9

**KIRIN ICHIBAN** - Japanese Lager 5% 8

**BALLAST POINT, GRAPEFRUIT SCULPIN** 8  
IPA 7%

**BALLAST POINT, SWINGIN' FRIAR** 8  
Pale Ale 5.5%

**BALLAST POINT, BIG GUS** - Clear IPA 6.5% 9

**ELYSIAN, SPACE DUST** - IPA 8.2% 9

**ASHLAND, TANGERINE** - Hard Seltzer 5% 8

# 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

**MODERN TIMES, BLACK HOUSE** 8  
Oatmeal Coffee Stout 5.8%

**MODERN TIMES, BLAZING WORLD** 8  
Nelson IPA 6.8%

**BIVOUC 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

**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

**DAOU** 25 95  
Cabernet Sauvignon Reserve, Paso Rables, CA

**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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