

GATHER

FRESH BAKED PARKER HOUSE ROLLS trio of butters	9
ARTISAN CHEESE AND CHARCUTERIE cheese only 16 meat only 19 combo 26 pickled vegetables, crostini, lavash, accoutrements	
SEARED BEEF SASHIMI pickled kohlrabi, ponzu vinaigrette	24
KATSU STYLE SANDWICH creekstone farms filet, toasted brioche, mushroom sake sauce	35
STEAK TARTARE capers, shallots, smoked egg yolk, crispy potato cake	19
SCALLOP CRUDO bay scallops, cucumber, lime, trout roe, pickled fresno vinaigrette	21
BAJA CHARRED PRAWNS king trumpet mushrooms, romesco, figs, olives, tomatoes	24
BLUEFINA TUNA TARTARE peppers, pine nuts, asian pear, sesame oil, rice chips	21
MARY'S CHICKEN LIVER PÂTÉ pickled watermelon rind, seasonal fruit, port wine reduction, crostini	16

SEAFOOD PLATTER

PETITE 75 | GRANDE 130 | ROYALE 190

oysters on the half shell 21
colossal prawns 24
maine lobster 40
king crab 50

CHEF'S SELECTION PLATTER MP

REGIIS OVA CAVIAR TOWER

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

FORAGE

LOBSTER CURRY SOUP panang style curry, poached maine lobster, truffle caviar	18
HUNTRESS WEDGE SALAD baby iceberg, smoked bacon, cherry tomatoes, chives, point Reyes blue cheese, blue cheese dressing	15
HEIRLOOM BEET SALAD roasted baby beets, pickled beets, toasted hazelnuts, whipped burrata, frisee, beet vinaigrette	16
HARVEST CHICORY SALAD radicchio, candied walnuts, red grapes, aged balsamic vinaigrette, ricotta salata	15

SAVOR

MISO CHILEAN SEA BASS dashi consommé, floating vegetables, truffle prawn wontons	44	HOUSEMADE AGNOLOTTI squash & ricotta agnolotti, wild mushrooms, parmesan brodo, saba	26
BLUEFINA TUNA STEAK 8oz, rare with ginger and honey ponzu	41	HARISSA PORK PORTERHOUSE butternut squash puree, charred broccolini, smokey pork jus	28
PRIME RIB OF SALMON 10oz, sugar spiced salmon with hawaiian bbq sauce	35	MARY'S POLLEN CHICKEN local pasture raised, oven roasted, half chicken	29
DAY BOAT SCALLOPS smoked paprika, pan seared	34	BEET SIRLOIN ^(vg) oven roasted beet steak, purple sweet potato & coconut truffle sauce	25

CHEF'S TASTING MENU 150

five course tasting menu

VEGAN TASTING MENU 85

five course vegan tasting menu

wine journey 65

reserve wine journey 120

whiskey adventure 65

THE HUNT

PRIME FLAT IRON creekstone farms	8oz	34	PRIME 35 DAY DRY AGED TOMAHAWK creekstone farms	32oz	140
FILET MIGNON creekstone farms	8oz	58	AUSTRALIAN WAGYU RIBEYE jack's creek	20oz	MP
PRIME COWBOY BONE-IN RIBEYE creekstone farms	20oz	99	A5 SATSUMA KAGOSHIMA PREFECTURE	4oz	150
PRIME 35 DAY DRY AGED PORTERHOUSE allen brothers	32oz	140			
ACCOMPANIMENTS			GET SAUCY 3		
colossal prawns 24	bone marrow butter 6		sauce béarnaise	atomic creamy horseradish	
king crab 50	black truffle butter 6		argentinian chimichurri	huntress steak sauce	
maine lobster 40			port wine demi-glace	armagnac peppercorn sauce	

ENHANCE

WHIPPED YUKON POTATO PURÉE	12	BLUE CHEESE TOPPED WILD MUSHROOMS	14
PARMESAN TRUFFLE STEAK FRIES	13	ROASTED ASPARAGUS WITH HOLLANDAISE	14
LOBSTER MAC AND CHEESE	24	CRISPY LOADED POTATOES WITH LARDONS & GOAT CHEESE	15
ROASTED BROCCOLINI WITH TALEGGIO CREAM	13	DELICATA SQUASH WITH SQUASH MOLE & HONEY	13
CHARCOAL ROASTED CARROTS WITH TRUFFLE YOGURT	12		

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A 5% surcharge to help cover the increased costs associated with ever-growing state and local government mandates is added to all checks. If you have any questions about this charge, please ask to speak to a manager.
A 22% 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

suntory toki whisky, effervescence, lemon twist

15

INTO THE DEEP

mint & blueberry infused herradura silver, lemon, agave, firewater bitters

14

PRUNUS PERSICICA

grey goose peach and rosemary essence, peach schnapps, peach nectar, soda water

14

LIGHT AND REFRESHING

THE LONG GOODBYE

jameson whiskey, apple brandy, spiced cranberry, fresh lemon, milk wash

15

DUSK TILL DAWN

hendrick's gin, soto sake, fresh melon, cucumber rice milk, cantaloupe ice cubes

15

BITTER DIRECTOR

glendalough gin, carpano dry vermouth, suze aperitif, lemon verbena

15

BOLD AND DIRECT

THE HUNTRESS

hibiki harmony blended whisky, kurozato black sugar, shiso bitters

30

BURIED HATCHET

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

15

LUSCIOUS

THE EMERALD SLIPPER

ketel one vodka, green chartreuse, st. germaine, kiwi, thai basil, fresh lime, black pepper foam

15

DEBUTANTE'S KISS

herradura silver, convite mezcal esencial, aperol, blood orange puree, agave, fresh lime

15

PACK MENTALITY

LARGE FORMAT COCKTAIL

CAMPFIRE & FABLES

serves four
monkey shoulder blended scotch, lemon, ginger, honey

55

VESTAL COCKTAILS

NON ALCOHOLIC COCKTAILS

MORNING DEW

fresh melon, cucumber, rice milk, fresh lime

8

APPLE PIE FIZZ

apple pie syrup, fresh lemon, cream soda

8

WHISKEY FLIGHTS

BEAM BOURBONS

35

Legent Bourbon

Knob Creek

Maker's Mark

SUNTORY DISTILLERIES

100

Chita Single Grain

Yamazaki 12

Hakushu 12

KAVALAN TRILOGY

125

Kavalan Ex Bourbon Cask

Kavalan Sherry Oak

Kavalan Vinho Cask

BOURBON GREATS

35

Basil Hayden

Michter's

Buffalo Trace

RYE

45

Michter's

Angel's Envy

WhistlePig PiggyBack

SCOTCH ISLANDS

50

Laphroaig 10

Highland Park 12

Talisker 10

HERE AND THERE

40

Legent Bourbon

Hibiki Harmony

Oban 14

SINGLE BARREL WHISKEYS

65

Michter's Straight Rye

Henry McKenna 10

Elmer T. Lee

PAPPY

310

Pappy Van Winkle Family Reserve 15

Pappy Van Winkle Family Reserve 20

Pappy Van Winkle Family Reserve 23

RARE 18

175

The Macallan 18

Yamazaki 18

Elijah Craig 18

DRAFT BEER

STELLA ARTOIS - Belgian Lager 5%

9

KIRIN ICHIBAN - Japanese Lager 5%

8

BALLAST POINT, GRAPEFRUIT SCULPIN
IPA 7%

8

BALLAST POINT, SWINGIN' FRIAR
Pale Ale 5.5%

8

BALLAST POINT, BIG GUS - Clear IPA 6.5%

9

ELYSIAN, SPACE DUST - IPA 8.2%

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

ABNORMALWIESS - Hefeweizen 5.3%

8

HARLAND - Japanese Lager 5.0%

9

MODERN TIMES, BLACK HOUSE
Oatmeal Coffee Stout 5.8%

8

BIVOUAC CIDERWORKS

Albright Pear Cider 6.0%

8

JUNESHINE, SEASONAL

Hard Kombucha 6.0%

8

TRAPPISTES ROCHEFORT 8 - Trappist Ale 9.2%

18

WESTMALLE TRIPEL - Trappist Ale 9.5%

20

NON ALCOHOLIC

LAGUNITAS HOPPY REFRESHER

6

RED BULL OR SUGAR FREE RED BULL

5

TEA SERVICE - THE ART OF TEA

6

LA COLOMBE COFFEE

7 / 2-CUP
10 / 4-CUP PRESS

WINE

BUBBLES

G

GIAVI DOCG

Prosecco Superiore, Italy

10

G.H. MUMM "GRAND CORDON" BRUT

Champagne NV - Champagne, France

23

WHITES

MASI MASIANCO

Pinot Grigio - Friuli, Italy

10

JOHN ANTHONY

Sauvignon Blanc - Napa Valley, CA

14

LLOYD

Chardonnay - Carneros, CA

22

LES TOURELLES

Chardonnay - Montagny Premier Cru, France

18

NICOLAS IDIART

Sancerre - Loire Valley, France

16

ROSÉ

GERARD BERTRAND

Gris Blanc - Pays d'Oc, France

10

REDS

DAOU

Cabernet Sauvignon Reserve, Paso Rables, CA

25

TILTH

Pinot Noir - Russian River Valley, CA

16

NOZZOLE CHIANTI CLASSICO RISERVA

Sangiovese - Toscana, Italy

14

FINCA LA LINDA

Malbec - Mendoza, Argentina

10

PAUL DOLAN

Zinfandel - Mendocino County, CA

12

IL BRUCIATO

Super Tuscan - Bolgheri, Italy

15

CORAVIN SELECTIONS

CAYMUS

Cabernet Sauvignon - Napa Valley, CA

40

OPUS ONE OVERTURE

Red Blend - Napa Valley, CA

59

RESERVE WINE LIST AVAILABLE