

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 32			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

INTO THE DEEP

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

WINTER SOLSTICE

grey goose vodka, apple brandy, pear matcha ginger syrup, fresh lemon, effervescence

LIGHT AND REFRESHING

THE LONG GOODBYE

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

DUSK TILL DAWN

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

BITTER DIRECTOR

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

BOLD AND DIRECT

THE HUNTRESS

hibiki harmony blended whisky, kurozato black sugar, shiso bitters

BURIED HATCHET

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

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

DEBUTANTE'S KISS

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

PACK MENTALITY

LARGE FORMAT COCKTAIL

CAMPFIRE & FABLES

serves four

monkey shoulder blended scotch, lemon, ginger, honey

VESTAL COCKTAILS

NON ALCOHOLIC COCKTAILS

MORNING DEW

fresh melon, cucumber, rice milk, fresh lime

APPLE PIE FIZZ

apple pie syrup, fresh lemon, cream soda

WHISKEY FLIGHTS

BEAM BOURBONS

Legent Bourbon
Knob Creek
Maker's Mark

SUNTORY DISTILLERIES

Hibiki Harmony
Yamazaki 12
Hakushu 12

KAVALAN TRILOGY

Kavalan Ex Bourbon Cask
Kavalan Sherry Oak
Kavalan Vinho Cask

BOURBON GREATS

Basil Hayden
Michter's
Buffalo Trace

RYE

Michter's
Angel's Envy
WhistlePig PiggyBack

SCOTCH ISLANDS

Laphroaig 10
Highland Park 12
Talisker 10

HERE AND THERE

Legent Bourbon
Hibiki Harmony
Oban 14

SINGLE BARREL WHISKEYS

Michter's Straight Rye
Henry McKenna 10
Elmer T. Lee

PAPPY

Pappy Van Winkle Family Reserve 15
Pappy Van Winkle Family Reserve 20
Pappy Van Winkle Family Reserve 23

RARE 18

The Macallan 18
Yamazaki 18
Elijah Craig 18

35

100

125

35

45

40

40

65

310

175

DRAFT BEER

STELLA ARTOIS - Belgian Lager 5%

KIRIN ICHIBAN - Japanese Lager 5%

BALLAST POINT, GRAPEFRUIT SCULPIN
IPA 7%

BALLAST POINT, SWINGIN' FRIAR
Pale Ale 5.5%

BALLAST POINT, BIG GUS - Clear IPA 6.5%

ELYSIAN, SPACE DUST - IPA 8.2%

BOTTLES AND CANS

BUDWEISER - Lager 5.0%

BUD LIGHT - Lager 4.2%

MICHELOB ULTRA - Lager 4.2%

THREE WEAVERS, EXPATRIATE - IPA 6.9%

STONE, BUENAVEZA - Lager 4.7%

ABNORMALWIESS - Hefeweizen 5.3%

HARLAND - Japanese Lager 5.0%

MODERN TIMES, BLACK HOUSE
Oatmeal Coffee Stout 5.8%

BIVOUAC CIDERWORKS
Albright Pear Cider 6.0%

JUNESHINE, SEASONAL
Hard Kombucha 6.0%

TRAPPISTES ROCHEFORT 8 - Trappist Ale 9.2%

WESTMALLE TRIPEL - Trappist Ale 9.5%

NON ALCOHOLIC

LAGUNITAS HOPPY REFRESHER

RED BULL OR SUGAR FREE RED BULL

TEA SERVICE - THE ART OF TEA

LA COLOMBE COFFEE

7 / 2-CUP
10 / 4-CUP PRESS

9

8

8

8

9

9

6

6

6

6

6

8

9

8

8

8

18

20

6

5

6

6

WINE

BUBBLES

GIAVI DOCG

Prosecco Superiore, Italy

G.H. MUMM "GRAND CORDON" BRUT

Champagne NV - Champagne, France

WHITES

MASI MASIANCO

Pinot Grigio - Friuli, Italy

JOHN ANTHONY

Sauvignon Blanc - Napa Valley, CA

LLOYD

Chardonnay - Carneros, CA

LES TOURELLES

Chardonnay - Montagny Premier Cru, France

DOMAINE MALLERON

Sancerre - Clos du Roy, France

ROSÉ

GERARD BERTRAND

Gris Blanc - Pays d'Oc, France

REDS

DAOU

Cabernet Sauvignon Reserve, Paso Rables, CA

TILTH

Pinot Noir - Russian River Valley, CA

NOZZOLE CHIANTI CLASSICO RISERVA

Sangiovese - Toscana, Italy

FINCA LA LINDA

Malbec - Mendoza, Argentina

PAUL DOLAN

Zinfandel - Mendocino County, CA

IL BRUCIATO

Super Tuscan - Bolgheri, Italy

CORAVIN SELECTIONS

CAYMUS

Cabernet Sauvignon - Napa Valley, CA

OPUS ONE OVERTURE

Red Blend - Napa Valley, CA

RESERVE WINE LIST AVAILABLE