

# GATHER

<b>FRESH BAKED PARKER HOUSE ROLLS</b> trio of butters	9
<b>ARTISAN CHEESE AND CHARCUTERIE</b> cheese only 16   combo 26 pickled vegetables, crostini, lavash, accoutrements	
<b>SEARED BEEF SASHIMI</b> pickled kohlrabi, ponzu vinaigrette	24
<b>KATSU STYLE SANDWICH</b> filet, toasted brioche, mushroom sake sauce	35
<b>STEAK TARTARE</b> toasted cashew, sesame seeds, anaheim pepper oil, crispy tuile lettuce, and herbs	22
<b>SCALLOP CRUDO</b> bay scallops, cucumber, lime, trout roe, pickled fresno vinaigrette	18
<b>BAJA CHARRED PRAWNS</b> king trumpet mushrooms, romesco, figs, olives, tomatoes	28
<b>TUNA TARTARE</b> peppers, pine nuts, asian pear, sesame oil, rice chips	24

## SEAFOOD PLATTER

SAMPLER 40 | PETITE 75 | GRANDE 130 | ROYALE 190

oysters on the half shell 21/42  
colossal prawns 24  
maine lobster 20

## TRADITIONAL CAVIAR SERVICE

**SUPREME** (10z.) 110  
brioche, crème fraîche, chives, red onion, egg

# 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	13
<b>HEIRLOOM BEET SALAD</b> stracciatella, hazelnut crumble, beet vinaigrette	16
<b>HARVEST CHICORY SALAD</b> radicchio, candied walnuts, red grapes, aged balsamic vinaigrette, ricotta salata	15

# SAVOR

<b>MISO CHILEAN SEA BASS</b> dashi consommé, floating vegetables, truffle prawn wontons	49	<b>DAY BOAT SCALLOPS</b> smoked paprika, pan seared	38
<b>AHI TUNA STEAK</b> 6oz, rare with ginger and honey ponzu	41	<b>ROASTED TRUFFLE CHICKEN</b> local pasture raised, truffle, baby leeks	32
<b>PRIME RIB OF SALMON</b> 8oz, sugar spiced salmon with hawaiian bbq sauce	32	<b>MISO GLAZED KOHLRABI</b> (veg) root vegetable velouté, pickled beech mushrooms	25

## CHEF'S TASTING MENU MP

price changes based on offerings and seasonality

wine journey 65   reserve wine journey 120   whiskey adventure 65

Chef's tasting menu is available nightly from 6:30-9pm

# THE HUNT

<b>PRIME FLAT IRON</b>	8oz	34	<b>PRIME PORTERHOUSE</b>	MP	
<b>FILET MIGNON</b>	6oz 45	8oz 58	<b>PRIME 35 DAY DRY AGED TOMAHAWK</b>	6.50/ oz	
<b>COWBOY BONE-IN RIBEYE</b>	18oz	85	<b>CENTER CUT A5 SATSUMA KAGOSHIMA</b>	110	
<b>PRIME BONE IN DRY AGED NY STRIP</b>	16oz	85	<b>A5 SATSUMA KAGOSHIMA</b>	MP	
			<b>AUSTRALIAN WAGYU NY STRIP</b>	14oz 120	
<b>ACCOMPANIMENTS</b>			<b>GET SAUCY 3</b>		
colossal prawns	24	bone marrow butter	6	sauce béarnaise	atomic creamy horseradish
maine lobster	20	black truffle butter	6	argentinian chimichurri	huntress steak sauce
oscar style	35			port wine demi-glace	armagnac peppercorn sauce

# ENHANCE

<b>WHIPPED YUKON POTATO PUREÉ</b>	12	<b>CHICKEN FRIED MAITAKE MUSHROOMS</b>	15
<b>HOUSE CUT PARMESAN TRUFFLE STEAK FRIES</b>	15	<b>ROASTED ASPARAGUS WITH HOLLANDAISE</b>	14
<b>MAC AND CHEESE</b> add lobster +26	14	<b>ROASTED BROCCOLINI WITH TALEGGIO CREAM</b>	13
<b>CRISPY LOADED POTATOES WITH LARDONS &amp; GOAT CHEESE</b>	15	<b>CHARCOAL ROASTED CARROTS WITH TRUFFLE YOGURT</b>	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 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

suntory toki whisky, effervescence, lemon twist

#### STILETTO

milagro silver tequila, grapefruit, rosemary, agave, firewater bitters

#### FORBIDDEN FRUIT

grey goose vodka, fuji apple sake, ginger tea, effervescence

### LIGHT AND REFRESHING

#### KISS OF AMETHYST

cutwater hibiscus vodka, lo-fi gentian amaro, açai, plum oolong tea, lemon, topped with lavender foam

#### SOME LIKE IT HOT

herradura silver tequila, persimmon jalapeño cordial, lime

#### BLUSH

nankai shochu, chartreuse, grapefruit, pear cordial

#### TANGO

hendrick's gin, soto junmai sake, kiwi cordial, lime tangerine ice

### BOLD AND DIRECT

#### THE HUNTRESS

hibiki harmony blended whisky, kurozato black sugar, housemade shiso bitters

#### ALMOST FAMOUS

los vecinos mezcal, suze aperitif, velvet falernum, lime, hawaiian lava salt

#### CURVE APPEAL

larceny bourbon, campari, pear vermouth, cinnamon, white balsamic

#### THE LIASON

jura 10 year scotch, select aperitif, triple sec, grapefruit, cardamom, rosemary

### LUSCIOUS

#### À LA MODE

sipsmith gin infused with baking spices, apple cider syrup, lemon

#### THE SEDUCTRESS

absolut vanilla vodka, mr. black coffee liqueur, lavender oat milk

### NON ALCOHOLIC

#### SINLESS

apple cider syrup, lemon, ginger ale

#### CREAMY LEMON

lemongrass, vanilla, cream soda

## WHISKEY FLIGHTS

### IRISH STOPLIGHT

Green Spot Single Pot Still

Yellow Spot 12yr Single Pot Still

Red Spot 15yr Single Pot Still

### SUNTORY DISTILLERIES

Hibiki Harmony

Yamazaki 12yr

Hakushu 12yr

### BARREL PROOF BOURBONS

Wild Turkey Rare Breed

Larceny BP Batch #C921

Booker's Batch 01-2022

### SINGLE BARREL BOURBONS

Four Roses

Henry Mckenna 10yr Bottled In Bond

Baker's 7yr

### RYE

Michter's

Angel's Envy

WhistlePig 12yr Old World

### SCOTCH ISLANDS

Laphroaig 10yr

Highland Park 12yr

Talisker 10yr

### MALTERNATIVES

Foursquare 2009 12yr Rum

Cognac Park Mizunara Cask VSOP

Cuervo Reserva De La Familia Extra Anejo

### KAVALAN TRILOGY

Kavalan Ex Bourbon Cask

Kavalan Sherry Oak

Kavalan Vinho Cask

### 'PAPPY' WELLER

Old Rip Van Winkle 10yr

Van Winkle Special Reserve 12yr Lot B

Weller Full Proof

44

70

38

30

40

30

45

125

140

## DRAFT BEER

STELLA ARTOIS - Belgian Pilsner 5% 9

KIRIN ICHIBAN - Japanese-style Lager 5% 8

COEDO 'BENIAKA' - Japanese Amber Ale 7% 12

ELYSIAN 'SPACE DUST' -IPA 8.2% 9

MOTHER EARTH 'HEAVY CLOUD' - Hazy IPA 6.8% 9

ST. BERNARDUS 'TOKYO WIT' - Belgian Wheat Ale 6% 12

## BOTTLES AND CANS

BUD LIGHT - Lager 4.2% 6

THREE WEAVERS, EXPATRIATE - IPA 6.9% 6

STONE 'BUENAVEZA' - Mexican-style Lager 4.7% 6

ABNORMALWIESS - Hefeweizen 5.3% 8

HARLAND - Japanese-style Lager 5.0% 9

JUNESHINE 'MANGO DAYDREAM' - Hard Kombucha 6% 8

TRAPPISTES ROCHEFORT 8 - Trappist Ale 9.2% 18

WESTMALLE TRIPEL - Trappist Ale 9.5% 20

HEINEKEN 0.0 6

RED BULL OR SUGAR FREE RED BULL 5

## WINE

### BUBBLES

LANGLOIS-CHATEAU BRUT ROSÉ 16

Cremant de Loire, France

G.H. MUMM 'GRAND CORDON' BRUT 23

Champagne NV - Champagne, France

RUINART ROSÉ 40

Brut Rosé Champagne NV - Reims, France

### WHITES

PIERRE SPARR 12

Pinot Blanc - Alsace, France

CHALK HILL 15

Sauvignon Blanc - Chalk Hill, CA

PINE RIDGE VINEYARDS 'COLLINES VINEYARD' 20

Chardonnay - Carneros, CA

LIEU DIT 14

Chenin Blanc - Santa Ynez Valley, CA

COMAINE MICHEL GIRAULT 'LA SILICIEUSE' 16

Sancerre - France

### ROSÉ

FLUERS DE PRAIRIE 2021 14

Rosé of Languedoc, South of France, France

### REDS

DAOU 25

Cabernet Sauvignon Reserve, Paso Rables, CA

PATZ & HALL 22

Pinot Noir - Sonoma Coast, CA

VIGNOBLE EDMOND LATOUR 16

Vacqueyras - Rhone Valley, France

TIKAL 'PATRIOTA' 14

Malbec Blend - Mendoza, Argentina

ARNALDO CAPRAI MONTEFALCO ROSSO 18

Other Blend - Umbria, Italy

### CORAVIN SELECTIONS

OPUS ONE OVERTURE 59

Red Blend - Napa Valley, CA

### RESERVE WINE LIST AVAILABLE