### COCKTAILS

#### SIGNATURE OLD FASHIONEDS

**THE HUNTERESS**
- Hibiki harmony blended whisky, kurozato black sugar, housemade shiso bitters
- Maker’s Mark 46 bourbon, st. remy brandy, herbes de provence syrup, floral bitters

**THE FEAST**
- Elijah Craig "huntsman" barrel small batch bourbon, onion thyme syrup, umami bitters

**SUNTORY DISTILLERIES**
- Maker’s Mark 46 bourbon, st. remy brandy, herbs de Provence
- Elijah Craig "huntsman" barrel small batch bourbon, onion thyme syrup, umami bitters

**THE FEAST**
- Elijah Craig "huntsman" barrel small batch bourbon, onion thyme syrup, umami bitters

#### UNDER PRESSURE

**SUNTORY TOKI HIGHBALL**
- Wild Turkey Rare Breed
- Larceny BP Batch #C921
- Booker’s Batch 01-2022

**SCENTED VALLEY**
- Cutwater bali hai pineapple rum, banana du bresil, lime
- Denizen 3 yr rum, lavender, mint, butterfly pea, lime

**FUZZY PECHE**
- Grey Goose vodka, yuzu liqueur, California peach nectar shrub, lemon, effervescence

### WHISKEY FLIGHTS

**IRISH STOPLIGHT**
- Green Spot Single Pot Still
- Yellow Spot 12yr Single Pot Still
- Red Spot 15yr Single Pot Still

**SUNTORY PROOF BOURBONS**
- Wild Turkey Rare Breed
- Larceny BP Batch #C921
- Booker’s Batch 01-2022

**SUN TORY BARREL BOURBONS**
- Four Roses
- Henry Mckenna 10yr Bottled In Bond
- E.H. Taylor Single Barrel Bottled In Bond

**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

**MARS IWAI**
- Mars Tradition Sakura Cask
- Mars Tradition Wine Cask
- Mars Tradition Chrysos Cask

**THORNS THICKET**
- Blackberry, lime, cream soda

### DRAFT BEER

**STELLA ARTOIS**
- Belgian Pilsner 5%

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

**EMBOLDEN LITE HOUSE BLONDE**
- Blonde Ale 5%

**ELYSIAN "SPACE DUST"**
- IPA 8.2%

**MOTHER EARTH "HEAVY CLOUD"**
- Hazy IPA 6.8%

**ST. BERNARDUS "TOKYO WIT"**
- Belgian Wheat Ale 6%

### BOTTLES AND CANS

**BUD LIGHT**
- Lager 4.2%

**THREE WEAVERS, EXPATRIATE**
- IPA 6.9%

**STONE "BUENA VESTA"**
- Mexican-style Lager 4.7%

**ABNORMALWIESS**
- Hefeweizen 5.3%

**HARLAND**
- Japanese-style Lager 5.0%

**JUNESHINE "MANGO DAYDREAM"**
- Hard Kombucha 6%

### WINE

**BUBBLES**
- Min Angelo Château Brut Rosé
- Cremant de Loire, France

**WHITES**
- Sauvignon Blanc - Russian River, CA

**REDS**
- Malbec - Mendoza, Argentina

**ROSÉ**
- Rosé - Languedoc, France

### RESERVE WINE LIST AVAILABLE

*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 6 or more. The entire service charge goes to the team members providing you service today and not to management.*
FRESH BAKED PARKER HOUSE ROLLS  
trio of butters  

BONE MARROW BASTED OYSTERS  
baja oysters, bone marrow butter, tarragon

SALMON TARTARE BITES  
preserved lemon, black lime, mint, smoked egg yolk, ice plant

TRUFFLE DONUTS  
Italian summer truffles, mushroom duxelle, aged sharp cheddar

OTORO CRUDO  
оторо, shiso leaf, raspberry coulis, hotaru crab

KATSU STYLE SANDWICH  
filet, toasted brioche, mushroom sake sauce

STEAK TARTARE  
toasted cashew, sesame seeds, aneham pepper oil, crispy tuille, lettuce, herbs

For each steak tartare sold, we donate a meal to a local San Diego child through It’s All About The Kids.

OYSTERS ON THE HALF SHELL  
21 / 42

HAMACHI CRUDO  
hamachi, puffed grains, avocado mousse, calamansi vinaigrette

XO GLAZED PRAWNS  
radish, citrus, thai basil

TWENTY HOUR BRAISED SHORT RIB  
pickled pearl onions, chimichurri, croissant flat bread

SEAFOOD TOWERS

SAMPLER 40 | PETITE 75 | GRANDE 150 | ROYALE 100

TABLESIDE CAVIAR SERVICE

SIBERIAN RESERVE 1 oz. 10
OSTERA RESERVE 1 oz. 150
TRIO: TROUT ROE, SIBERIAN RESERVE, OSTERA RESERVE 1/2 oz each 150

FORAGE

LOBSTER CURRY SOUP  
panang style curry, poached maine lobster, truffle caviar

HUNTERESS WEDGE SALAD  
baby iceberg, smoked bacon, cherry tomatoes, chives, point reyes blue cheese, blue cheese dressing

HEIRLOOM TOMATO SALAD  
basil, pickled onions, tomato vinaigrette, puffed rice pearls

MISO CHILEAN SEA BASS  
truffle prawn wontons, carrot ribbons, watermelon radish, shitake mushrooms, dashi consommé

HOKKAIDO SCALLOPS  
pattypan squash, roasted shiitots, squash pesto

LEMONGRASS SALMON  
trout roe, sorrel, ginger beurre blanc

TRUFFLE RICOTTA AGNOLOTTI  
Italian summer truffles, ricotta, chicken jus, pecorino romano

CORN CAPPELLETTI  
housemade cappelletti, baby corn, aleppo

MARY’S TRUFFLE CHICKEN  
truffle mousse, farro, charred onion soubise, chicken demi jus

CLASSIC CUTS

PRIME FLAT IRON  
creekstone farms

FILET MIGNON  
6 oz. 44

AGED

ANGUS NEW YORK  
28 days aged, 1855 ranch

ANGUS BONE IN RIBEYE  
28 days aged, creekstone farms

PRIME PORTERHOUSE  
28 days aged, creekstone farms

THE HUNT

WAGYU

AUSTRALIAN  
new york strip, black opal

JAPANESE A5 CENTER CUT  
satsuma kagoshima

JAPANESE A5 BUTCHER CUT  
satsuma kagoshima

STEAK ACCOMPANIMENTS

colossal prawns 24
maine lobster tail 20
oscar style 35

GET SAUCY

atomic creamy horseradish sauce
huntrress steak sauce
armagnac peppercorn sauce

DRY AGED BUTCHER’S CUTS

expertly dry aged in our himalayan salt chamber, resulting in an incredible flavor & buttery soft texture

BONE IN NEW YORK  
28 days dry aged, creekstone farms

PRIME TOMAHAWK  
35 days dry aged, creekstone farms served with chef’s selection of sides

SMOKED MAITAKE MUSHROOMS  
15

ROASTED ASPARAGUS WITH HOLLANDAISE  
14

ROASTED BROCCOLINI WITH SHALLOT VINAIGRETTE  
15

FARMER’S MARKET CUCUMBER SALAD  
14

ENHANCE

WHIPPED YUKON POTATO PUREÉ  
12

HOUSE CUT PARMESAN TRUFFLE STEAK FRIES  
15

MAC AND CHEESE  
add lobster +28

SPICED SUMMER CORN RIBS  
16

MARY’S TRUFFLE CHICKEN  
truffle mousse, farro, charred onion soubise, chicken demi jus

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