

COCKTAILS

SIGNATURE OLD FASHIONEDS
THE HUNTRESS 35
hibiki harmony blended whisky, kurozato black sugar, housemade shiso bitters

THE FORAGER 25
maker’s mark 46 bourbon, st. remy brandy, herbs de provence syrup, floral bitters

THE FEAST 20
elijah craig “huntress barrel” small batch bourbon, onion thyme syrup, umami bitters

UNDER PRESSURE 16
SUNTORY TOKI HIGHBALL
suntory toki whisky, effervescence, lemon twist

SCENTED VALLEY
denizen 3 yr rum, lavender, mint, butterfly pea, lime, effervescence

WINTER SOLSTICE
grey goose vodka, hana apple sake, asian pear, ginger, sencha, lemon, effervescence

SHAKEN AND REFRESHING 16
DAYBREAK
roku gin, soto sake, cucumber rice syrup, honeydew, lime, cantaloupe ice

LONG GOODBYE
jameson irish whiskey, apple brandy, spiced cranberry, lemon, clarified milk wash

TWO IN THE BUSH
patron silver, blackberry syrup, pineapple, lime, firewater bitters

SHOOT TO KILL
hendrick’s gin, strawberry shiso shrub, amaro nonino golden falernum, lemon, egg

STIRRED AND DIRECT 16
BURIED HATCHET
spiced squash infused templeton rye, amaro vecchio del capo, sweet vermouth, black walnut

A COUNT’S GHOST
producer espadin mezcal, suze gentian aperitif, pamplemousse liqueur

LUSCIOUS 16
KISS OF AMETHYST
hibiscus infused tito’s vodka, lo-fi gentian amaro, acai, oolong tea, lemon, lavender cream

THE SEDUCTRESS
absolut vanilia vodka, mr. black coffee liqueur, lavender oat milk, espresso

KOKOMO
cutwater bali hai pineapple rum, banana du bresil, lime, pineapple coconut foam

WHISKEY FLIGHTS

IRISH STOPLIGHT 44
Green Spot Single Pot Still
Yellow Spot 12yr Single Pot Still
Red Spot 15yr Single Pot Still

SUNTORY DISTILLERIES MP
Hibiki Harmony
Yamazaki 12yr
Hakushu 12yr

BARREL PROOF BOURBONS 38
Wild Turkey Rare Breed
Larceny BP Batch #C921
Booker’s Batch 01-2022

SINGLE BARREL BOURBONS 35
Four Roses
Henry Mckenna 10yr Bottled In Bond
E.H. Taylor Single Barrel Bottled In Bond

RYE 40
Michter’s
Angel’s Envy
WhistlePig 12yr Old World

SCOTCH ISLANDS 30
Laphroaig 10yr
Highland Park 12yr
Talisker 10yr

MALTERNATIVES 45
Foursquare 2009 12yr Rum
Cognac Park Mizunara Cask VSOP
Cuervo Reserva De La Familia Extra Anejo

KAVALAN TRILOGY 125
Kavalan Ex Bourbon Cask
Kavalan Sherry Oak
Kavalan Vinho Cask

MARS IWAI 38
Mars Tradition Sakura Cask
Mars Tradition Wine Cask
Mars Tradition Chesnut Cask

DRAFT BEER

STELLA ARTOIS - Belgian Pilsner 5% 9
KIRIN ICHIBAN - Japanese-style Lager 5% 8
EMBOLDEN LITE HOUSE BLONDE - Blonde Ale 5% 8
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 ‘ACAI BERRY’ - Hard Kombucha 6% 8

NON ALCOHOLIC

MORNING DEW 8
cucumber rice syrup, honeydew, lemon, effervescence
THORNLESS THICKET 8
blackberry, lime, cream soda
BECK’S NON ALCOHOLIC LAGER 6
RED BULL OR RED BULL SUGARFREE 5

WINE

BUBBLES G
ALBERT BICHOT BRUT ROSE 16
Cremant de Bourgogne
G.H. MUMM ‘GRAND CORDON’ BRUT 23
Champagne NV - Champagne, France

WHITES
GUGIAL 13
White Blend - Cotes du Rhone Blanc, France

ARMIDA 14
Sauvignon Blanc - Russian River, CA
FERNANDO PIGHIN 14
Pinot Grigio - Friuli Grave D.O.C., Italy

FAMILLE HUGEL 16
Riesling - Alsace, France
LAROCHE 16
Sauvignon Blanc - Languedoc, France

LUMINUS 20
Chardonnay - Oak Knoll, Napa, CA

ROSÉ
FLEURS DE PRAIRIE 14
Rosé - Languedoc, France

REDS
FINCA DECERO 15
Malbec - Mendoza, Argentina

CASTELLO DI VOLPAIA 17
Sangiovese - Chianti Classico D.O.C.G., Italy

DOMINO DE PINGUS “PSI” 19
Tempranillo - Ribera del Duero, Spain

VIGNOBLE EDMOND LATOUR 18
Red Blend - Vacqueyras, France

TURLEY “ OLD VINES” 20
Zinfandel - Paso Robles, California

SANFORD 22
Pinot Noir - Sta. Rita Hills, CA

DAOU 25
“Reserve” Cabernet Sauvignon - Paso Robles, CA

THE HUNTRESS 16
Cabernet Sauvignon - Paso Robles, CA

NAPA CELLARS 19
Cabernet Sauvignon - Napa, CA

CORAVIN SELECTIONS
CAYMUS 40
Cabernet Sauvignon - Napa, CA

OVERTURE BY OPUS ONE 59
Red Blend - Napa, CA
RESERVE WINE LIST AVAI LABLE

*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.

GATHER

FRESH BAKED PARKER HOUSE ROLLS trio of butters	9
BONE MARROW BASTED OYSTERS baja oysters, bone marrow butter, tarragon	14
SALMON TARTARE BITES preserved lemon, black lime, mint, smoked egg yolk, ice plant	12
OYSTERS ON THE HALF SHELL	21 / 42
HAMACHI CRUDO hamachi, puffed grains, avocado mousse, calamansi vinaigrette	22
XO GLAZED PRAWNS radish, citrus, thai basil	24
TWENTY HOUR BRAISED SHORT RIB pickled pearl onions, chimichurri, croissant flat bread	26
QUAIL & BACON TERRINE crispy leeks, dill, herbed buttermilk dressing	18
STEAK TARTARE flannery zabuton, sun dried tomato tapenade, flax seed crackers <i>For each steak tartare sold, we donate a meal to a local San Diego child through It's All About The Kids.</i>	15

SEAFOOD TOWERS

SAMPLER 40 | PETITE 75 | GRANDE 130 | ROYALE 190

TABLESIDE CAVIAR SERVICE

SIBERIAN RESERVE	1 oz.	110
OSETRA RESERVE	1 oz.	150
TRIO: TROUT ROE, SIBERIAN RESERVE, OSETRA RESERVE	1/2 oz. each	155

FORAGE

LOBSTER CURRY SOUP panang style curry, poached maine lobster, truffle caviar	16
LITTLE GEM CAESAR baby gem lettuce, chicken tuile, parmesan, caesar dressing	15
FARMERS MARKET SALAD melange of vegetable, aged balsamic, radish, tahini dressing	16

SAVOR

KOJI HALIBUT squash salad, basil, cilantro, vietnamese dressing, miso	50	CRAB SPAGHETTI dungeness crab, nduja, garlic breadcrumbs, lemon	38
LEMONGRASS SALMON trout roe, sorrel, ginger beurre blanc	38	MARY’S TRUFFLE CHICKEN truffle mousse, farro, charred onion soubise, chicken jus	36

THE HUNT

CLASSIC CUTS

PRIME FLAT IRON creekstone farms	8oz	39
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FILET MIGNON	6oz	48	8oz	52
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AGED

ANGUS NEW YORK 28 days aged, 1855 ranch	12oz	57
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ANGUS BONE IN RIBEYE 28 days aged, creekstone farms	18oz	85
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PRIME PORTERHOUSE 28 days aged, creekstone farms	24oz	135
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DRY AGED ROASTED DUCK dry aged duck breast, duck sausage, confit leg, huckleberry jus	125
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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	16oz	75
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PRIME TOMAHAWK 35 days dry aged, creekstone farms served with chef’s selection of sides	6.50/oz
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WAGYU

AUSTRALIAN new york strip, black opal	12oz	135
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JAPANESE A5 CENTER CUT satsuma kagoshima	4oz	110
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JAPANESE A5 BUTCHER CUT satsuma kagoshima served with chef’s selection of sides	23/oz
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BRAISED WAGYU BEEF CHEEK parsnip puree, roasted turnips, pea shoots, red wine jus	48
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STEAK ACCOMPANIMENTS

colossal prawns	24	bone marrow butter	6
maine lobster tail	20	black truffle butter	6
oscar style	35		

GET SAUCY 4 each 18 all sauces

sauce béarnaise	atomic creamy horseradish
argentinian chimichurri	huntress steak sauce
port wine demi-glace	armagnac peppercorn sauce

ENHANCE

WHIPPED YUKON POTATO PUREÉ	12	SMOKED MAITAKE MUSHROOMS	15
HOUSE CUT PARMESAN TRUFFLE STEAK FRIES	15	MISO GLAZED SQUASH	15
GNOCCHI MAC AND CHEESE add lobster +26	15	SPROUTING CAULIFLOWER	16
MOLE ROASTED BONE MARROW	16		

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