

COCKTAILS

**THE HUNTRESS** 35  
hibiki harmony blended whisky, kurozato black sugar, housemade shiso bitters

**PANDANUKAMUI** 20  
akashi white oak blended whisky, elijah craig rmd private single barrel bourbon, pandan, makrut lime, lemon, clarified with dragon crisp tea

**SUNTORY TOKI HIGHBALL** 16  
suntory toki whisky, effervescence, lemon twist

**A ROSE IS A ROSE...** 16  
malfy rosa gin, lillet rose, housemade rosehip tonic, effervescence

**DAYBREAK** 16  
suntory roku gin, soto junmai ginjo sake, housemade melon liqueur, cucumber rice syrup, lime

**SUMMER SOLSTICE** 16  
grey goose vodka, pineapple sake, ginger, peach, tangerine tea, lemon, effervescence

**COCO ONO** 16  
producer espadin, blanco tequila, kai lemongrass ginger shochu, coconut, ginger, lime

**TWO IN THE BUSH** 16  
jalapeño infused blanco tequila, blackberry shrub, lime

**SHOOT TO KILL** 16  
hendrick's gin, amaro nonino, falernum, strawberry shiso shrub, lemon, egg white vegan alternative available

**KISS OF AMETHYST** 16  
hibiscus infused vodka, gentian amaro, acai, lavender, berry tea, lemon, egg white vegan alternative available

**BEFORE MIDNIGHT COMES** 16  
tito's vodka, kahlúa especial, branca menta, dropkick coldbrew, cream *enhancement - served in chocolate coffee mug with molecular ice cream +12*

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

**ELIJAH CRAIG** 35  
Toasted Barrel  
RMD Private Single Barrel  
Barrel Proof

**RYE** 40  
Michter's  
Angel's Envy  
WhistlePig 12yr Old World

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

**NIKKA** 45  
Nikka From The Barrel  
Nikka Days Smooth And Delicate  
Nikka Taketsuru Pure Malt

**THE KAIYO MIZUNARA** 60  
The Peated  
The Rubi  
The Single

**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** - Rotating 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

**EASY PREY** 10  
pandan, makrut lime, coconut, lime, effervescence  
**THORNLESS THICKET** 10  
blackberry shrub, lemon, 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

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GATHER

|                                                                                                                                                                                                             |         |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>FRESH BAKED PARKER HOUSE ROLLS</b><br>trio of butters                                                                                                                                                    | 9       |
| <b>BONE MARROW BASTED OYSTERS</b><br>baja oysters, bone marrow butter, tarragon                                                                                                                             | 14      |
| <b>SALMON TARTARE BITES</b><br>preserved lemon, black lime, mint, smoked egg yolk, ice plant                                                                                                                | 12      |
| <b>OYSTERS ON THE HALF SHELL</b>                                                                                                                                                                            | 21 / 42 |
| <b>HAMACHI CRUDO</b><br>hamachi, puffed grains, avocado mousse, calamansi vinaigrette                                                                                                                       | 22      |
| <b>XO GLAZED PRAWNS</b><br>radish, citrus, thai basil                                                                                                                                                       | 24      |
| <b>TWENTY HOUR BRAISED SHORT RIB</b><br>pickled pearl onions, chimichurri, croissant flat bread                                                                                                             | 26      |
| <b>QUAIL &amp; BACON TERRINE</b><br>crispy leeks, dill, herbed buttermilk dressing                                                                                                                          | 18      |
| <b>STEAK TARTARE</b><br>flannery zabuton, sun dried tomato tapenade, flax seed crackers<br><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

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

SAVOR

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

THE HUNT

CLASSIC CUTS

|                                            |     |    |
|--------------------------------------------|-----|----|
| <b>PRIME FLAT IRON</b><br>creekstone farms | 8oz | 39 |
|--------------------------------------------|-----|----|

|                     |        |        |
|---------------------|--------|--------|
| <b>FILET MIGNON</b> | 6oz 48 | 8oz 52 |
|---------------------|--------|--------|

AGED

|                                                   |      |    |
|---------------------------------------------------|------|----|
| <b>ANGUS NEW YORK</b><br>28 days aged, 1855 ranch | 12oz | 57 |
|---------------------------------------------------|------|----|

|                                                               |      |    |
|---------------------------------------------------------------|------|----|
| <b>ANGUS BONE IN RIBEYE</b><br>28 days aged, creekstone farms | 18oz | 85 |
|---------------------------------------------------------------|------|----|

|                                                            |      |     |
|------------------------------------------------------------|------|-----|
| <b>PRIME PORTERHOUSE</b><br>28 days aged, creekstone farms | 24oz | 135 |
|------------------------------------------------------------|------|-----|

|                                                                                                 |     |
|-------------------------------------------------------------------------------------------------|-----|
| <b>DRY AGED ROASTED DUCK</b><br>dry aged duck breast, duck sausage, confit leg, huckleberry jus | 125 |
|-------------------------------------------------------------------------------------------------|-----|

DRY AGED BUTCHER’S CUTS

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

|                                                               |      |    |
|---------------------------------------------------------------|------|----|
| <b>BONE IN NEW YORK</b><br>28 days dry aged, creekstone farms | 16oz | 75 |
|---------------------------------------------------------------|------|----|

|                                                                                                   |         |
|---------------------------------------------------------------------------------------------------|---------|
| <b>PRIME TOMAHAWK</b><br>35 days dry aged, creekstone farms served with chef’s selection of sides | 6.50/oz |
|---------------------------------------------------------------------------------------------------|---------|

WAGYU

|                                                 |      |     |
|-------------------------------------------------|------|-----|
| <b>AUSTRALIAN</b><br>new york strip, black opal | 12oz | 135 |
|-------------------------------------------------|------|-----|

|                                                    |     |     |
|----------------------------------------------------|-----|-----|
| <b>JAPANESE A5 CENTER CUT</b><br>satsuma kagoshima | 4oz | 110 |
|----------------------------------------------------|-----|-----|

|                                                                                           |       |
|-------------------------------------------------------------------------------------------|-------|
| <b>JAPANESE A5 BUTCHER CUT</b><br>satsuma kagoshima served with chef’s selection of sides | 23/oz |
|-------------------------------------------------------------------------------------------|-------|

|                                                                                             |    |
|---------------------------------------------------------------------------------------------|----|
| <b>BRAISED WAGYU BEEF CHEEK</b><br>parsnip puree, roasted turnips, pea shoots, red wine jus | 48 |
|---------------------------------------------------------------------------------------------|----|

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

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

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