

COCKTAILS

THE ACCOUTREMENT	95
elegant blending of beluga gold line vodka, bulldog london dry gin, 1757 vermouth di torino, all delicately infused with creme fraiche, citrus peel, and chives, designed to pair with accompanying siberian caviar for an unrivaled caviar martini experience.	

THE HUNTRESS	37
hibiki harmony blended whisky, kurozato black sugar, housemade shiso bitters	
PANDANUKAMUI	21
akashi white oak blended whisky, elijah craig rmd private single barrel bourbon, pandan, makrut lime, lemon, clarified with dragon crisp tea	
SUNTORY TOKI HIGHBALL	17
suntory toki whisky, effervescence, lemon twist	
A ROSE IS A ROSE...	17
malfy rosa gin, lillet rose, housemade rosehip tonic, effervescence	
DAYBREAK	17
suntory roku gin, soto junmai ginjo sake, housemade melon liqueur, cucumber rice syrup, lime	
SUMMER SOLSTICE	17
grey goose vodka, pineapple sake, ginger, peach, tangerine tea, lemon, effervescence	
COCO ONO	17
producer espadin, blanco tequila, lemongrass ginger infused shochu, coconut, ginger, lime	
TWO IN THE BUSH	17
jalapeño infused blanco tequila, blackberry shrub, lime	
SHOOT TO KILL	17
hendrick's gin, amaro nonino, falernum, strawberry shiso shrub, lemon, egg white vegan alternative available	
KISS OF AMETHYST	17
hibiscus infused vodka, gentian amaro, acai, lavender, berry tea, lemon, egg white vegan alternative available	
BEFORE MIDNIGHT COMES	17
tito's vodka, kahlúa especial, branca menta, dropkick coldbrew, cream <i>enhancement - served in chocolate coffee mug with molecular ice cream +12</i>	

WHISKEY FLIGHTS

IRISH STOPLIGHT	46
Green Spot Single Pot Still	
Yellow Spot 12yr Single Pot Still	
Red Spot 15yr Single Pot Still	
SUNTORY DISTILLERIES	82
Hibiki Harmony	

Yamazaki 12yr Hakushu 12yr	
ELIJAH CRAIG Toasted Barrel RMD Private Single Barrel Barrel Proof	37
RYE Michter's Angel's Envy WhistlePig 12yr Old World	42
SCOTCH ISLANDS Laphroaig 10yr Highland Park 12yr Talisker 10yr	32
NIKKA Nikka From The Barrel Nikka Days Smooth And Delicate Nikka Taketsuru Pure Malt	47
THE KAIYO MIZUNARA The Peated The Rubi The Single	63
MARS IWAI Mars Tradition Sakura Cask Mars Tradition Wine Cask Mars Tradition Chesnut Cask	40

WINE	
BUBBLES	G
ALBERT BICHOT BRUT ROSE	19
Cremant de Bourgogne, France	
G.H. MUMM 'GRAND CORDON' BRUT	24
Champagne NV - Champagne, France	

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%	10
ST. BERNARDUS 'TOKYO WIT' - Belgian Wheat Ale 6%	13
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 'Assorted Flavors' - Hard Kombucha 6%	8
NON ALCOHOLIC	
EASY PREY	11
pandan, makrut lime, coconut, lime, effervescence	
THORNLESS THICKET	11
blackberry shrub, lemon, cream soda	
BECK'S NON ALCOHOLIC LAGER	6
RED BULL OR RED BULL SUGARFREE	6

WHITES	G
GUGIAL	14
White Blend - Cotes du Rhone Blanc, France	
ARMIDA	14
Sauvignon Blanc - Russian River, CA	
FERNANDO PIGHIN	15
Pinot Grigio - Friuli Grave D.O.C., Italy	
FAMILLE HUGEL	17
Riesling - Alsace, France	
LAROCHE	17
Sauvignon Blanc - Languedoc, France	
LUMINUS	20
Chardonnay - Oak Knoll, Napa, CA	
ROSÉ	
FLEURS DE PRAIRIE	16
Rosé - Languedoc, France	
REDS	
FINCA DECERO	16
Malbec - Mendoza, Argentina	
CASTELLO DI VOLPAIA	18
Sangiovese - Chianti Classico D.O.C.G., Italy	
DOMINO DE PINGUS “PSI”	23
Tempranillo - Ribera del Duero, Spain	
VIGNOBLE EDMOND LATOUR	19
Red Blend - Vacqueyras, France	
TURLEY “ OLD VINES”	21
Zinfandel - Paso Robles, California	
SANFORD	23
Pinot Noir - Sta. Rita Hills, CA	
DAOU	26
“Reserve” Cabernet Sauvignon - Paso Robles, CA	
THE HUNTRESS	17
Cabernet Sauvignon - Alexander Valley, Sonoma, CA	
NAPA CELLARS	20
Cabernet Sauvignon - Napa, CA	
CORAVIN SELECTIONS	
LA SPINETTA	50
Sangiovese - Tuscany, Italy	
CAYMUS	42
Cabernet Sauvignon - Napa, CA	
OVERTURE BY OPUS ONE	62
Red Blend - Napa, CA	
PRIDE MOUNTAIN	28
Merlot - Napa, CA	

Ask About Our Rare & Reserve Wine Lists

GATHER

FRESH BAKED PARKER HOUSE ROLLS trio of butters	9
CRAB & CORN DIP dungeness crab and miso corn espuma, yukon gold potato chips	18
SALMON BITES norwegian cured salmon, liliput capers & rye cream, everything seasoning, fresh dill	13
OYSTERS ON THE HALF SHELL	22 / 44
HAMACHI CRUDO hamachi, puffed grains, avocado mousse, calamansi vinaigrette	24
XO GLAZED PRAWNS radish, citrus, thai basil	25
SHORT RIB EN CROUTE braised short rib, crispy leeks, zhoug aioli	15
GLAZED PORK BELLY lemongrass, sesame leaf, pickeled watermelon radish, micro sorghum popcorn	16
STEAK TARTARE TACO dry aged beef, sundried tomato tapenade, confit egg yolk, serrano chili	15
ROASTED BONE MARROW brioche, pepita gremolata, mole glaze	17

THE VICEROY

chef’s signature selection of local chilled shellfish & seafood

115

TABLESIDE CAVIAR SERVICE

OSETRA RESERVE 1 oz. 155

FORAGE

LOBSTER CURRY SOUP panang style curry, poached lobster tail, truffle caviar	22
LITTLE GEM CAESAR baby gem lettuce, chicken tuile, parmesan, caesar dressing	18
FARMERS MARKET CRUDITE tahini avocado mousse, allepo chili	14

SAVOR

KOJI HALIBUT squash salad, basil, cilantro, vietnamese dressing, miso	53	CRAB AGNOLOTTI nduja corn, dungenous crab, bread crumbs, pressed mayer lemon, ricotta	45
LEMONGRASS SALMON trout roe, sorrel, ginger beurre blanc	39	WHOLE ROASTED DUCK FOR TWO 14 day dry aged duck three ways, duck neck sausage, crispy wings, huckleberry jus	135
MARY’S TRUFFLE CHICKEN truffle mousse, charred corn soubise, chicken demi jus	44		

THE HUNT

CLASSIC CUTS

PRIME FLAT IRON

creekstone farms

8oz41

FILET MIGNON

6oz518oz56

AGED

ANGUS NEW YORK

28 days aged, 1855 ranch

12oz59

ANGUS BONE IN RIBEYE

28 days aged, creekstone farms

18oz89

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

16oz79

PRIME TOMAHAWK

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

6.75/oz

WAGYU

AUSTRALIAN

new york strip, black opal

12oz142

JAPANESE A5 CENTER CUT

satsuma kagoshima

4oz115

STEAK ACCOMPANIMENTS

colossal prawns25

maine lobster tail21

bone marrow butter6

black truffle butter6

GET SAUCY

4 each15 all sauces

sauce béarnaise

argentinian chimichurri

atomic creamy horseradish

armagnac peppercorn sauce

ENHANCE

WHIPPED YUKON POTATO PUREÉ	14	CONFIT MAITAKE MUSHROOMS	15
“THOUSAND LAYER” POTATO	15	SPICY BRAISED NAPA CABBAGE	12
GNOCCHI MAC AND CHEESE add lobster +26	15	SPROUTING CAULIFLOWER	16

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
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.