

# 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, cazadores blanco tequila, lemongrass ginger infused shochu, coconut, ginger, lime

## TWO IN THE BUSH 17

jalapeño infused herradura 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  
*enhancement - served in chocolate coffee mug with molecular ice cream +12*

# WHISKEY FLIGHTS

## IRISH STOPLIGHT 75

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 37

Toasted Barrel  
RMD Private Single Barrel  
Barrel Proof

## RYE 42

Michter's  
Angel's Envy  
WhistlePig 12yr Old World

## SCOTCH ISLANDS 32

Laphroaig 10yr  
Highland Park 12yr  
Talisker 10yr

## NIKKA 47

Nikka From The Barrel  
Nikka Days Smooth And Delicate  
Nikka Taketsuru Pure Malt

## THE KAIYO MIZUNARA 63

The Peated  
The Rubi  
The Single

## MARS IWAI 40

Mars Tradition Sakura Cask  
Mars Tradition Wine Cask  
Mars Tradition Chesnut Cask

# WINE *Ask About Our Rare & Reserve Wine Lists*

## 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

**GUIGAL** 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  
**VIGNOLE 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  
**OPUS ONE 2017** 75  
Red Blend - Napa, CA  
**PRIDE MOUNTAIN** 28  
Merlot - Napa, CA

# GATHER

<b>FRESH BAKED PARKER HOUSE ROLLS</b> trio of butters	10
<b>CRAB &amp; CORN DIP</b> dungeness crab and miso corn espuma, yukon gold potato chips	18
<b>SALMON BITES</b> norwegian cured salmon, liliput capers & rye cream, everything seasoning, fresh dill	13
<b>OYSTERS ON THE HALF SHELL</b>	22 / 44
<b>HAMACHI CRUDO</b> hamachi, puffed grains, avocado mousse, calamansi vinaigrette	24
<b>XO GLAZED PRAWNS</b> radish, citrus, thai basil	25
<b>SHORT RIB EN CROUTE</b> braised short rib, crispy leeks, zhoug aioli	15
<b>GLAZED PORK BELLY</b> lemongrass, sesame leaf, pickled watermelon radish, micro sorghum popcorn	16
<b>STEAK TARTARE TACO</b> dry aged beef, sundried tomato tapenade, confit egg yolk, serrano chili	15
<b>ROASTED BONE MARROW</b> brioche, pepita gremolata, mole glaze	17

## FROM SEA TO SHORE SEAFOOD PLATTER

daily selection of sixteen chilled shellfish & seafood bites, crafted by our chef & local fisherman

115

## TABLESIDE CAVIAR SERVICE

OSETRA RESERVE 1 oz. 155

# FORAGE

<b>LOBSTER CURRY SOUP</b> panang style curry, poached lobster tail, truffle caviar	22
<b>LITTLE GEM CAESAR</b> baby gem lettuce, chicken tuile, parmesan, caesar dressing	16
<b>FARMERS MARKET CRUDITE</b> tahini avocado mousse, aleppo chili	14

# SAVOR

<b>KOJI HALIBUT</b> squash salad, basil, cilantro, vietnamese dressing, miso	53
<b>DRY AGED TUNA AU POIVRE VERT</b> local sustainably caught dry-aged tuna, green peppercorn sauce	54
<b>MARY'S TRUFFLE CHICKEN</b> truffle mousse, charred corn soubise, chicken demi jus	44

<b>CRAB AGNOLOTTI</b> nduja, corn, dungenous crab, bread crumbs, pressed meyer lemon, ricotta	45
<b>WHOLE ROASTED DUCK FOR TWO</b> 14 day dry aged duck three ways, duck neck sausage, crispy wings, huckleberry jus	135

# THE HUNT

## CLASSIC CUTS

<b>PRIME FLAT IRON</b> creekstone farms	8oz	41
<b>FILET MIGNON</b>	6oz 53	8oz 56
<b>AGED</b>		
<b>ANGUS NEW YORK</b> 28 days aged, 1855 ranch	12oz	59
<b>ANGUS BONELESS RIBEYE</b> 28 days aged, creekstone farms	16oz	84

## 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> 28 days dry aged, creekstone farms	16oz	79
<b>PRIME TOMAHAWK</b> 35 days dry aged, creekstone farms served with chef's selection of sides	6.75/oz	

## WAGYU

<b>AUSTRALIAN</b> new york strip, black opal	12oz	142
<b>JAPANESE A5 CENTER CUT</b> satsuma kagoshima	4oz	115

## STEAK ACCOMPANIMENTS

colossal prawns	25	bone marrow butter	6
maine lobster tail	21	black truffle butter	6

## GET SAUCY 4 each 15 all sauces

sauce béarnaise	atomic creamy horseradish
argentinian chimichurri	armagnac peppercorn sauce

# ENHANCE

<b>WHIPPED YUKON POTATO PUREÉ</b>	14	<b>CONFIT MAITAKE MUSHROOMS</b>	15
<b>"THOUSAND LAYER" POTATO</b>	15	<b>SPICY BRAISED NAPA CABBAGE</b>	12
<b>GNOCCHI MAC AND CHEESE</b> add lobster +26	15	<b>SPROUTING CAULIFLOWER</b>	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.