

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.

SYLVAN SAGE 17

tito's vodka, producer espadin, elderflower, herbal liqueur, cucumber, lemon, lime

THE HUNTRESS 37

hibiki harmony blended whisky, kurozato black sugar, housemade shiso bitters

WOLF IN THE WOODS 25

whistlepig piggyback rye, botanist gin, brucato amaro, carpano antica, douglas fir bitters, maple

PANDANUKAMUI 21

akash 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

RESPITE 18

gin, junmai ginjo sake, elderflower, lime, shiso mint champagne cordial, effervescence

SUMMER SOLSTICE 18

vodka, lychee sake, lychee liqueur, ginger, lemon, effervescence

EMBERED 18

patron silver, aperol, hibiscus, togorashi, lime, grapefruit

HAZE 18

bourbon, mezcal, orgeat, chipotle pineapple, lime, egg white vegan alternative available

THE BLONDE 19

eu de vie and vodka infused with an original coffee blend from **RUSTIC ROOT** and brown butter, cacao liqueur, coffee infused coconut oil, black walnut bitters, egg white

WHISKEY FLIGHTS

WHISTLEPIG 53

WhistlePig Piggyback Bourbon
WhistlePig 10 Year Old Rye
WhistlePig 12 Year Old World Rye

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

CORONADO BREWING 'WEEKEND VIBES' - IPA 6.8% 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

LAST CINDER 11

hibiscus, togorashi, lime, grapefruit, lemon-lime soda

STELLA ARTOIS LIBERTE 6

RED BULL OR RED BULL SUGARFREE 6

WHITES G

GUIGAL 14

White Blend - Cotes du Rhone Blanc, France

THE FABLEIST 053 15

Sauvignon Blanc - California

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 15

BIELER PERE & FILS ROSE CUBEE SABINE

Rosé - Coteaux D'aix En Provence, France

REDS 16

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

OPUS ONE *inquire for vintage* 75

Red Blend - Napa, CA

PRIDE MOUNTAIN 28

Merlot - Napa, CA

GATHER

- FRESH BAKED PARKER HOUSE ROLLS** 10
trio of butters
- CRAB & SQUASH DIP** 18
dungeness crab, miso kabocha squash espuma, yukon gold potato chips
- JAPANESE A5 BITES** 16
sweet onion jam, crème fraîche, black garlic maldon sea salt
- OYSTERS ON THE HALF SHELL** 22 / 44

LŪMi **YELLOWTAIL SERRANO** 25
yellowtail, serrano, pickled fresno, ginger soy

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- NDUJA GLAZED PRAWNS** 25
lemon, charred onions, fried garlic, nduja herb butter, mint grilled sourdough
- SHORT RIB EN CROUTE** 15
braised short rib, crispy leeks, zhoug aioli
- STEAK TARTARE TACO** 15
dry aged beef, sundried tomato tapenade, confit egg yolk, serrano chili
- ROASTED BONE MARROW** 17
brioche, pepita gremolata, mole glaze

FROM SEA TO SHORE SEAFOOD PLATTER

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

95

TABLESIDE CAVIAR SERVICE

OSETRA RESERVE 1 oz. 155

FORAGE

- LOBSTER CURRY SOUP** 22
panang style curry, poached lobster tail, truffle caviar
- LITTLE GEM CAESAR** 16
baby gem lettuce, flax seed tuile, parmesan, caesar dressing

SAVOR

- SCALLOPS & PORK BELLY** 48
roasted apple and squash puree, mizuna, apple gastrique
- DRY AGED TUNA & FRITES** 54
local sustainably caught dry-aged tuna, green peppercorn sauce
- MARY'S CHICKEN** 44
pistachio mousse, sunchoke soubise, chicken demi jus

- TRUFFLE AGNOLOTTI** 59
ricotta, fire roasted sweet corn, thyme butter sauce, parmesano reggiano,
- WHOLE ROASTED DUCK FOR TWO** 135
14 day dry aged duck three ways, duck neck sausage, crispy wings, huckleberry jus

THE HUNT

CLASSIC CUTS

- BAVETTE** 8oz 41
- FILET MIGNON** 6oz 53 8oz 56
- AGED**
- ANGUS NEW YORK** 12oz 59
28 days aged, 1855 ranch
- ANGUS BONELESS RIBEYE** 16oz 84
28 days aged, creekstone farms

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** 16oz 79
28 days dry aged, creekstone farms
- PRIME TOMAHAWK** 5.50/oz
35 days dry aged, creekstone farms served with chef's selection of sides

WAGYU

- AUSTRALIAN** 12oz 142
new york strip, black opal
- JAPANESE A5 CENTER CUT** 4oz 115
satsuma kagoshima

STEAK ACCOMPANIMENTS

- colossal prawns 25 kizami butter 4
- maine lobster tail 21 nduja butter 4
- fire roasted bone marrow 9 black truffle butter 6

GET SAUCY 4 each 15 all sauces

- sauce béarnaise atomic creamy horseradish
- argentinian chimichurri armagnac peppercorn sauce

ENHANCE

- WHIPPED YUKON POTATO PUREÉ** 14
- COMTÉ CHEESE CRISPY POTATOES** 15
- GNOCCHI MAC AND CHEESE** add lobster +26 15
- CONFIT MAITAKE MUSHROOMS** 15
- SMOKED CARROTS** 15
- GRILLED RAPINI** 15

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.