

# HUNTRESS

## LUNCH

|                                                                                                                                                                         |           |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>PARKER HOUSE ROLLS</b><br><i>trio of butters</i>                                                                                                                     | <b>10</b> |
| <b>PARMESAN FRIES</b><br><i>truffle, parmesan, herbs, aioli</i>                                                                                                         | <b>15</b> |
| <b>TOMATO BURRATA</b><br><i>heirloom tomato, shallots, verde chili crunch, mint, basil</i>                                                                              | <b>19</b> |
| <b>FARMERS GREEN SALAD</b><br><i>baby gem lettuce, goat cheese, herbs, pickled shallots, sherry vinaigrette</i><br><i>add chicken +10, add salmon +22, add tuna +26</i> | <b>15</b> |
| <b>CHOPPED LITTLE GEM CAESAR</b><br><i>baby gem lettuce, herbed croutons, parmesan, caesar dressing</i><br><i>add chicken +10, add salmon +22, add tuna +26</i>         | <b>16</b> |
| <b>SWEET CORN SOUP</b><br><i>yellow curry, coconut milk, chili oil, potato strings</i>                                                                                  | <b>15</b> |
| <b>SMOKED BACON MAC &amp; CHEESE</b><br><i>mascarpone cheese</i>                                                                                                        | <b>14</b> |
| <b>AHI TUNA STEAK</b><br><i>salad, shaved carrots, cucumber</i>                                                                                                         | <b>35</b> |
| <b>PRIME RIB SANDWICH</b><br><i>herb aioli, baby arugula, pickled peppers, served with fries</i>                                                                        | <b>22</b> |
| <b>HUNTRESS CHEESEBURGER</b><br><i>8oz patty, lettuce, tomato, brioche bun</i><br><i>served with fries, add bacon +5</i>                                                | <b>24</b> |
| <b>KATSU SANDWICH</b><br><i>filet, toasted brioche, mushroom sake sauce</i><br><i>served with fries</i>                                                                 | <b>32</b> |
| <b>STEAK FRITES</b><br><i>8oz bavette, herb butter, port wine demi glace</i>                                                                                            | <b>40</b> |
| <b>MISO SALMON</b><br><i>dashi consomme, seasonal vegetables</i>                                                                                                        | <b>35</b> |
| <b>LOBSTER ROLL</b><br><i>maine lobster, lemon mayo, fine herbs</i><br><i>served with chips</i>                                                                         | <b>44</b> |

## DINNER

### FIRST BITES

|                                                                                                                  |           |                                                                                                                 |           |
|------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------------------------------------------------------------|-----------|
| <b>PARKER HOUSE ROLLS</b><br><i>trio of butters</i>                                                              | <b>12</b> | <b>CHICKPEA FRIES</b><br><i>dill, extra virgin olive oil, whipped feta</i>                                      | <b>15</b> |
| <b>RATATOUILLE SKEWERS</b><br><i>shaved summer squash, eggplant, babaganoush, olive oil</i>                      | <b>15</b> | <b>CALAMARI FRITTO MISTO</b><br><i>calamari, lemon, shaved zucchini, fresno, herbs, smoked tomato aioli</i>     | <b>26</b> |
| <b>WAGYU BITES</b><br><i>sweet onion jam, crème fraîche, caramelized lemon, maldon sea salt</i>                  | <b>18</b> | <b>TOMATO BURRATA</b><br><i>heirloom tomato, shallots, verde chili crunch, mint, basil</i>                      | <b>19</b> |
| <b>LOBSTER TOAST</b><br><i>shrimp, maine lobster, brioche, herb aioli, fresh herbs</i>                           | <b>24</b> | <b>HUNTRESS OYSTERS</b><br><i>3 oysters, chef's selection of accompaniments</i>                                 | <b>12</b> |
| <b>BEEF CARPACCIO TOSTADA</b><br><i>roasted garlic, thinly sliced filet, pecorino, radish, pickled jalapenos</i> | <b>21</b> | <b>NDUJA PRAWNS</b><br><i>charred onion, fried garlic, mint, nduja butter, grilled sourdough</i>                | <b>28</b> |
| <b>TUNA &amp; BONE MARROW</b><br><i>sourdough, capers, olive oil, black garlic purée</i>                         | <b>25</b> | <b>COMTÉ POTATOES</b><br><i>crispy yukon, herbs, comté cheese mousse</i>                                        | <b>14</b> |
| <b>SMOKED CARROTS</b><br><i>whipped labneh, carrot top chimichurri, everything seasoning</i>                     | <b>16</b> | <b>FARMERS GREEN SALAD</b><br><i>baby gem lettuce, goat cheese, herbs, pickled shallots, sherry vinaigrette</i> | <b>18</b> |
| <b>SWEET CORN SOUP</b><br><i>yellow curry, coconut milk, chili oil, potato strings</i>                           | <b>15</b> | <b>LUMI YELLOWTAIL SERRANO</b><br><i>pickled fresno, ginger soy, serrano</i>                                    | <b>24</b> |

### SIGNATURE PLATES

|                                                                                                                       |           |                                                                                                                            |           |
|-----------------------------------------------------------------------------------------------------------------------|-----------|----------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>CITRUS HALF CHICKEN</b><br><i>green harissa, herb &amp; radish salad</i>                                           | <b>44</b> | <b>FILET MIGNON</b><br><i>roasted bone marrow, red wine demi</i>                                                           | <b>58</b> |
| <b>CORN &amp; TOMATO AGNOLOTTI</b><br><i>ricotta, fire roasted corn, cherry tomato, thyme butter, basil, parmesan</i> | <b>30</b> | <b>BAVETTE FRITES</b><br><i>shoestring fries, herb salad, sauce robert</i>                                                 | <b>45</b> |
| <b>SHORT RIB CAPALLETTI</b><br><i>cabernet braised short rib, charred squash, parmesan reggiano</i>                   | <b>34</b> | <b>LAMB CHOPS</b><br><i>roasted garlic, mint, yogurt, marinated cucumbers</i>                                              | <b>55</b> |
| <b>SHRIMP &amp; MUSSEL SPAGHETTI</b><br><i>mussels, shrimp, calabrian chili, tomato butter, ricotta salada</i>        | <b>36</b> | <b>HUNTRESS BURGER</b><br><i>8oz house blend, aged comté, shredded lettuce, pickles, roasted garlic aioli, brioche bun</i> | <b>28</b> |
| <b>SCALLOP &amp; PORK BELLY</b><br><i>sweet corn purée, mizuna, roasted corn, chili oil</i>                           | <b>48</b> | <b>MISO SEA BASS</b><br><i>floating vegetables, shrimp wonton, dashi consommé</i>                                          | <b>65</b> |
| <b>BACON CHOP</b><br><i>red mojo, chili threads, chives</i>                                                           | <b>44</b> |                                                                                                                            |           |

### THE HUNT

|                                                                                 |                                                                                  |
|---------------------------------------------------------------------------------|----------------------------------------------------------------------------------|
| <b>RIBEYE 110</b><br><i>16 oz, creekstone farms, charred onion, chimichurri</i> | <b>WAGYU NEW YORK STRIP 135</b><br><i>12 oz, australian wagyu, herb emulsion</i> |
| <b>TOMAHAWK 5.50/OZ</b><br><i>35 day dry aged, creekstone farms</i>             | <b>JAPANESE A5 CENER CUT 115</b><br><i>4 oz, satsuma kagoshima</i>               |

## COCKTAILS

|                                                                                                                                                                         |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>COMIC CON FEATURE - INVISI-TINI 16</b><br><i>malibu rum, clarified pineapple, lime, coconut, topped with a blue pineapple cloud</i><br><i>enjoy as a mocktail 12</i> |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

|                                                                                                                                                                                                                                                                                                     |           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>THE ACCOUTREMENT 95</b><br><i>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</i> | <b>37</b> |
| <b>THE HUNTRESS</b><br><i>knob creek rmd private barrel select rye, kurozato black sugar, shiso tincture</i>                                                                                                                                                                                        | <b>24</b> |
| <b>PANDANUKAMUI</b><br><i>elijah craig rmd private single barrel bourbon, blended japanese whisky, pandan, makrut lime, lemon, clarified with genmaicha dragon crisp milk tea</i>                                                                                                                   |           |

|                                                                                                                                                                                                     |           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>WOLF IN THE WOODS 25</b><br><i>rye whiskey, gin, amaro, sweet vermouth, douglas fir bitters, maple</i>                                                                                           | <b>20</b> |
| <b>SUMMER SOLSTICE</b><br><i>vodka, lychee sake, lychee liqueur, ginger, lemon, ef- fervescence</i>                                                                                                 | <b>18</b> |
| <b>RESPITE</b><br><i>gin, junmai ginjo sake, elderflower, lime, shiso mint champagne cordial, effervescence</i>                                                                                     | <b>25</b> |
| <b>THE REMEDY</b><br><i>blended scotch infused with beeswax, ginger, lemon peel, chrysanthemum</i>                                                                                                  | <b>20</b> |
| <b>EMBERED</b><br><i>silver tequila, aperitivo, hibiscus, togarashi, lime, grapefruit, tajin rim</i>                                                                                                | <b>19</b> |
| <b>THE BLONDE</b><br><i>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</i> |           |

|                                                                                                                |           |
|----------------------------------------------------------------------------------------------------------------|-----------|
| <b>SUNTORY TOKI HIGHBALL 18</b><br><i>suntory toki whisky, effervescence, lemon twist</i>                      | <b>20</b> |
| <b>HAZE</b><br><i>bourbon, mezcal, orgeat, chipotle pineapple, lime, egg white vegan alternative available</i> |           |
| <b>ZERO PROOF</b>                                                                                              |           |
| <b>LAVENDER REFRESHER 13</b><br><i>lavender, vanilla, mint, lemon, evian sparkling water</i>                   |           |
| <b>EASY PREY 13</b><br><i>pandan, makrut lime, coconut, lime, evian sparkling water</i>                        |           |
| <b>LAST CINDER 11</b><br><i>hibiscus, togarashi, lime, grapefruit, lemon-lime soda</i>                         |           |

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