HUNTRESS

BREAD & SPREADS

PARKER HOUSE ROLLS 10
trio of butters

WHIPPED LEBNEH 10
verde chili crunch, sourdough

HAZELNUT ROMESCO 10
roasted hazelnuts, crispy shallots, chili oil, sourdough

CHICKEN LIVER MOUSSE 12
verjus gelée, brown butter crumble, sourdough

FIRST BITES

SWEET CORN SOUP 15
yellow curry, coconut milk, chili oil, potato strings

LOBSTER TOAST 23
Shrimp, maine lobster, brioche, herb aioli, fresh herbs

HUNTRESS OYSTERS 12
3 oysters, chef's selection of accompaniments

WAGYU BITES 16
sweet onion jam, crème fraîche, caramelized lemon,

FOR THE TABLE

TUNA & BONE MARROW 25
sourdough, capers, olive oil, black garlic purée

FARMERS GREEN SALAD 18
baby gem lettuce, goat cheese, herbs, pickled shallots, sherry vinaigrette

NDUJA PRAWNS 25
charred onion, fried garlic, mint, nduja butter, grilled sourdough

LUMI YELLOWTAIL SERRANO 22
pickled fresno, ginger soy, serrano

BRUSSEL SPROUTS SALAD 17
shaved brussel sprouts, apples, pickled mustard seeds, aged white balsamic vinaigrette

BEEF CARPACCIO TOSTADA 18
roasted garlic, thinly sliced filet, pecorino, radish, pickled habaneros

THE HUNT

BACON CHOP 40
oregon forest raised pork,red mojo, chili threads, chives

CITRUS HALF CHICKEN 40
california mary's chicken, green harissa, herb & radish salad

LAMB CHOPS 47
roasted garlic, mint, yogurt, marinated cucumbers

JAPANESE A5 115
4oz satsuma kagoshima

RIBEYE 110
16oz creekstone farms, charred onion, chimichurri

WAGYU NEW YORK STRIP 135
12oz black opal mb 8-9 australian wagyu

HUNTRESS BURGER 28
house blend, aged comté, caramelized onions, port wine demi-glace

BAVETTE FRITES 42
8oz grass fed australian shoestring fries, herb salad, sauce robert

FILET & BONE MARROW 59
roasted bone marrow, port wine demi-glace, herb salad

TOMAHAWK 5.50/oz
35 day in-house dry aged, creekstone farms served with chef's selection of sides

PASTA

SHRIMP & MUSSEL SPAGHETTI 32
mussels, shrimp, calabrian chili, tomato butter, ricotta salata

CHICKEN & DUMPLING AGNOLOTTI 42
truffle agnololotti roasted heirloom carrots, celery, chicken & thyme velouté

FROM THE SEA

MISO SEA BASS 59
floating vegetables, shrimp wonton, dashi consommé

GRILLED SNAPPER 57
for two | fresh herbs, sesame leaves, fried garlic, vietnamese vinagrette

SIDES

COMTÉ POTATOES 14 **MASHED POTATOES 15** **BRAISED GREENS 15** **ROASTED SQUASH 15**

Executive Chef Chris Hutchison | Chef de Cuisine Rick Daniels

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

COCKTAILS

THE HUNTRESS 37
knob creek rmd private barrel select rye, kurozato black sugar, shiso tincture

PANDANUKAMUI 24
elijah craig rmd private single barrel bourbon, blended japanese whisky, pandan, makrut lime, lemon, clarified with genmaicha dragon crisp milk tea

EMBERED 21
patron RMD private barrel reposado, aperitivo, spicy hibiscus, lime, grapefruit, tajin rim

ZERO PROOF

LAVENDER REFRESHER 13
lavender, vanilla, mint, lemon, evian sparkling water

EASY PREY 13
pandan, makrut lime, coconut, lime, evian sparkling water

LAST CINDER 11
hibiscus, spicy hibiscus, lime, grapefruit, lemon-lime soda

DOWN & DIRTY 16
martini with choice of vodka or gin, accompanied by our signature olive brine cocktail air

WINTER SOLSTICE 16
peach vodka, yuzu sake, curacao, ginger, citrus, effervescence

BY LAND & SEA 18
gin, coconut rum, elderflower, accompanied with coconut foam, truffle snow, dill and lime zest

THE REMEDY 25
blended scotch infused with beeswax, ginger,lemon peel, chrysanthemum

SUNTORY TOKI HIGHBALL 18
suntory toki whisky, effervescence, lemon twist

FAR FROM THE TREE 18
vodka, apple pie liqueur, coffee liqueur, cold brew, spiced apple crema

HAZE 18
bourbon, mezcal, orgeat, chipotle pineapple, lime
egg white vegan alternative available

WINE

BUBBLES

ALBERT BICHOT BRUT 22
sparkling rosé - bourgogne, france

G.H. MUMM GRAND CORDON BRUT 25
champagne nv - champagne, france

WHITES

THE FABLEIST 053 15
sauvignon blanc - california

FERNANDO PIGHIN 15
pinot grigio - friuli grave d.o.c.,italy

CAVE DE LUGNY LES CHARMES 17
chardonnay - burgundy, france

LAROCHE 18
sauvignon blanc - languedoc, france

LUMINUS 21
chardonnay - oak knoll, napa, ca

ROSÉ

BIELER PERE & FILS ROSE CUBEE SABINE 16
rosé - provence, france

ALL DAY HAPPY HOUR
Bar specials served all day, every day.

CURATED WHISKEY FLIGHT
Rare pours, expertly chosen.

RED

THE HUNTRESS 17
cabernet sauvignon - paso robles, ca

NAPA CELLARS 21
cabernet sauvignon - napa, ca

FINCA DECERO 17
malbec - mendoza, argentina

CASTELLO DI VOLPAIA 18
sangiovese - chianti classico d.o.c.g., italy

SANFORD 24
pinot noir - sta. rita hills, ca

DAOU 27
"reserve" cabernet sauvignon - paso robles, ca

CORAVIN SELECTIONS

TIGNANELLO BY MARCHESI ANTINORI 55
tuscan blend - tuscany, italy

CAYMUS 42
cabernet sauvignon - napa, ca

OVERTURE BY OPUS ONE 62
red blend - napa, ca

OPUS ONE 97
red blend - napa, ca

SILVER OAK 42
cabernet sauvignon - napa, ca

BEER

DRAFTS

STELLA ARTOIS belgian pilsner 5% 9

ESTRELLA JALISCO mexican pilsner 4.5% 8

HARLAND japanese lager 5% 9

BALLAST POINT GRAPEFRUIT SCULPIN ipa 7% 12

BALLAST POINT SCULPIN CALIFORNIA AMBER amber ale 5.5% 11

ST. BERNARDUS TOKYO WIT 13
belgian wheat ale 6%

MICHELOB ULTRA pale lager 4.2% 8

BOTTLES + CANS

BALLAST POINT SCULPIN 9
rotating flavors 7%

BUD LIGHT lager 4.2% 6

CORONADO BREWING WEEKEND VIBES ipa 6.8% 6

STONE BUENAVEZA mexican lager 4.7% 6

ENEGREN SCHONERTAG hefeweizen 5% 8

SECRET SAFARI san diego pale ale 5% 7

JUNESHINE assorted flavors, hard kombucha 6% 8

MICHELOB ZERO non-alcoholic beer 6

RED BULL original, sugar-free, red, yellow 6