

# HUNTRESS

## BREAD & SPREADS

<b>PARKER HOUSE ROLLS</b> .....	<b>11</b>
<i>trio of butter</i>	
<b>WHIPPED LABNEH</b> .....	<b>10</b>
<i>verde chili crunch, sourdough</i>	
<b>HAZELNUT ROMESCO</b> .....	<b>10</b>
<i>roasted hazelnuts, crispy shallots, chili oil, sourdough</i>	
<b>CHICKEN LIVER MOUSSE</b> .....	<b>12</b>
<i>verjus gelée, brown butter crumble, sourdough</i>	

## FIRST BITES

<b>LOBSTER CURRY SOUP</b> .....	<b>16</b>
<i>panang style curry, poached lobster, truffle caviar</i>	
<b>LOBSTER BITES</b> .....	<b>23</b>
<i>shrimp, maine lobster, brioche, herb aioli, fresh herbs</i>	
<b>HUNTRESS OYSTERS</b> .....	<b>13</b>
<i>3 oysters, chef's selection of accompaniments</i>	
<b>WAGYU STEAK PUFFS</b> .....	<b>18</b>
<i>sweet onion jam, crème fraîche, caramelized lemon</i>	

## FOR THE TABLE

<b>TUNA TARTAR &amp; BONE MARROW</b> .....	<b>25</b>	<b>LUMI YELLOWTAIL SERRANO</b> .....	<b>24</b>
<i>sourdough, capers, olive oil, black garlic purée</i>		<i>pickled fresno, ginger soy, serrano</i>	
<b>CAESAR SALAD</b> .....	<b>18</b>	<b>BRUSSEL SPROUTS SALAD</b> .....	<b>18</b>
<i>baby gem lettuce, garlic herb crostini, parmesan, caesar dressing</i>		<i>shaved brussels sprouts, apples, pickled mustard seeds, aged white balsamic vinaigrette</i>	
<b>NDUJA PRAWNS</b> .....	<b>27</b>	<b>BEEF CARPACCIO TOSTADA</b> .....	<b>20</b>
<i>charred onion, fried garlic, mint, nduja butter, grilled sourdough</i>		<i>roasted garlic, thinly sliced filet, pecorino, radish, pickled habaneros</i>	

## THE HUNT

<b>NEW YORK STRIP</b> .....	<b>64</b>
<i>12oz 1855 wet aged, herb salad, sauce robert</i>	
<b>RIBEYE</b> .....	<b>99</b>
<i>14oz creekstone farms, charred onion, chimichurri</i>	
<b>WAGYU NEW YORK STRIP</b> .....	<b>135</b>
<i>12oz black opal mb 8-9, australian wagyu</i>	
<b>PORTERHOUSE</b> .....	<b>158</b>
<i>Allen brother chefs, served with chef's selection of sides</i>	

**35 DAYS DRY AGED TOMAHAWK**..... **5.50/oz**  
*in-house dry aged Creekstone Farms, served with chef's selection of sides*

<b>THE CHEESEBURGER</b> .....	<b>25</b>
<i>house blend, aged comté, caramelized onions, port wine demi-glace</i>	
<b>CITRUS HALF CHICKEN</b> .....	<b>42</b>
<i>california mary's chicken, green harissa, herb &amp; radish salad</i>	
<b>BACON CHOP</b> .....	<b>44</b>
<i>oregon forest raised pork, red mojo, chili threads, chives</i>	
<b>BAVETTE FRITES</b> .....	<b>44</b>
<i>8oz grass fed australian beef, shoestring fries, herb salad, sauce robert</i>	
<b>LAMB CHOPS</b> .....	<b>52</b>
<i>roasted garlic, mint, yogurt, marinated cucumbers</i>	
<b>FILET &amp; BONE MARROW</b> .....	<b>64</b>
<i>roasted bone marrow, port wine demi-glace, herb salad</i>	

## SIDES

<b>CHEESY POTATOES</b> .....	<b>16</b>
<b>MASHED POTATOES</b> .....	<b>16</b>
<b>BRAISED GREENS</b> .....	<b>16</b>
<b>ROASTED SQUASH</b> .....	<b>16</b>

## ENHANCEMENTS

<b>+3 GRILLED SHRIMP</b> .....	<b>19</b>
<b>DUNGENESS CRAB</b> .....	<b>20</b>
<b>ROASTED BONE MARROW</b> .....	<b>20</b>
<b>CAVIAR BUMP</b> .....	<b>35</b>
<b>TRUFFLE BUTTER</b> .....	<b>6</b>
<b>BONE MARROW BUTTER</b> .....	<b>6</b>

**TASTING MENU**..... **129**  
*An indulgent, multi course experience showcasing the best of Huntress*

## PASTA

<b>SHRIMP &amp; MUSSEL SPAGHETTI</b> .....	<b>34</b>
<i>mussels, shrimp, calabrian chili, tomato butter, ricotta salata</i>	
<b>MUSHROOM &amp; RICOTTA AGNOLOTTI</b> .....	<b>37</b>
<i>wild mushroom, parmsan, truffle jus</i>	

## FROM THE SEA

<b>MISO SEA BASS</b> .....	<b>61</b>
<i>floating vegetables, shrimp wonton, dashi consommé</i>	
<b>GRILLED SNAPPER</b> .....	<b>57</b>
<i>for two   fresh herbs, sesame leaves, fried garlic, vietnamese vinaigrette</i>	

**Executive Chef Chris Hutchison**

# HUNTRESS

## COCKTAILS

**PANDANUKAMUI**.....26  
*elijah craig rmd private single barrel bourbon, blended japanese whisky, pandan, makrut lime, lemon, clarified with genmaicha dragon crisp milk tea*

**THE HUNTRESS**.....39  
*knob creek rmd private barrel select rye, kurozato black sugar, shiso tincture*

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

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

**HAZE**.....19  
*bourbon, mezcal, orgeat, chipotle pineapple, lime egg white vegan alternative available*

**SUNTORY TOKI HIGHBALL**.....17  
*suntory toki whisky, effervescence, lemon twist*

**DOWN & DIRTY**.....17  
*martini with choice of vodka or gin, accompanied by our signature olive brine cocktail air*

**WINTER SOLSTICE**.....17  
*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*

**FAR FROM THE TREE**.....21  
*vodka, apple pie liqueur, coffee liqueur, cold brew, spiced apple crema*

## ZERO PROOF

**LAST CINDER**.....13  
*hibiscus, spicy hibiscus, lime, grapefruit, lemon-lime soda*

**EASY PREY**.....14  
*pandan, makrut lime, coconut, lime, evian sparkling water*

**LAVENDER REFRESHER**.....14  
*lavender, vanilla, mint, lemon, evian sparkling water*

## WINE

### BUBBLES

**ALBERT BICHOT BRUT**.....20  
*sparkling rosé - bourgogne, france*

**G.H. MUMM GRAND CORDON BRUT**.....26  
*champagne nv - champagne, france*

### WHITES

**THE FABLEIST 053**.....14  
*sauvignon blanc - california*

**FERNANDO PIGHIN**.....14  
*pinot grigio - friuli grave d.o.c., italy*

**CAVE DE LUGNY LES CHARMES**.....17  
*chardonnay - burgundy, france*

**LAROCHE**.....18  
*sauvignon blanc - languedoc, france*

**LUMINUS**.....22  
*chardonnay - oak knoll, napa, ca*

### ROSÉ

**BIELER PERE & FILS ROSE CUBEE SABINE**.....15  
*rosé - provence, france*

## ALL DAY HAPPY HOUR!

BAR SPECIALS SERVED ALL DAY, EVERY DAY.

## CURATED WHISKEY FLIGHT

RARE POURS, EXPERTLY CHOSEN.

### RED

**THE HUNTRESS**.....18  
*cabernet sauvignon - paso robles, ca*

**FINCA DECERO**.....17  
*malbec - mendoza, argentina*

**CASTELLO DI VOLPAIA**.....17  
*sangiovese - chianti classico d.o.c.g., italy*

**NAPA CELLARS**.....22  
*cabernet sauvignon - napa, ca*

**SANFORD**.....25  
*pinot noir - sta. rita hills, ca*

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

### CORAVIN SELECTIONS

**SILVER OAK**.....42  
*cabernet sauvignon - napa, ca*

**CAYMUS**.....45  
*cabernet sauvignon - napa, ca*

**TIGNANELLO BY MARCHESI ANTINORI**.....55  
*tuscan blend - tuscan, italy*

**OVERTURE BY OPUS ONE**.....62  
*red blend - napa, ca*

**OPUS ONE**.....97  
*red blend - napa, ca*

## BEER

### DRAFTS

**STELLA ARTOIS**.....9  
*belgian pilsner 5%*

**ESTRELLA JALISCO**.....9  
*mexican pilsner 4.5%*

**MICHELOB ULTRA**.....9  
*pale lager 4.2%*

**BALLAST POINT SCULPIN CALIFORNIA AMBER**.....11  
*amber ale 5.5%*

**BALLAST POINT GRAPEFRUIT SCULPIN**.....12  
*ipa 7%*

**ST. BERNARDUS TOKYO WIT**.....13  
*belgian wheat ale 6%*

### BOTTLES & CANS

**STONE BUENAWEZA**.....7  
*mexican lager 4.7%*

**BUD LIGHT**.....7  
*lager 4.2%*

**JUNESHINE**.....7  
*hard kombucha 6%*

**CORONADO BREWING WEEKEND VIBES**.....7  
*ipa 6.8%*

**ENEGREN SCHONERTAG**.....7  
*hefeweizen 5%*

**SECRET SAFARI**.....8  
*san diego pale ale 5%*

**BALLAST POINT SCULPIN**.....9  
*rotating flavors 7%*

**MICHELOB ZERO**.....7  
*non-alcoholic beer*

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