



COCKTAIL

M E N U



◆ SIGNATURE

No Comment \$17

Toki, Hakutsuru Draft, Lemon Juice, Ginger Vegan Foam, Lavender Bitters

No. 2 \$16

sBotanist Gin, Lillet Blanc, Cointreau, Lemon Juice

Old Cubano \$18

Mt. Gay Black Barrel Rum, Lime juice, Mint, Champagne Float

Espresso Martini \$22

El Tesoro Reposado or Vapid Vodka, Black Hjerter Coffee Liqueur, Liqueur 43, Espresso

Kiss and Tell \$17

Remy 1738, Cointreau Noir, Orgeat, Lemon Juice, Rosemary

Soft Spoken \$20

Ocho Plata Tequila, Apricot Giffard, Agave, Cointreau Noir, Lillet Blanc, Cranberry, Cinnamon, Ginger Smoke

Milk Punch

(contains whey)

Bedside Story \$24

Wray & Nephew, Luxardo Liqueur, Coconut Cream, Orange Juice, Lime Juice



NO COMMENT

DINNER

M E N U

❖ STARTERS

- Hamachi Sashimi** \$24
yellowtail, yuzu, ponzu
- Salmon Sashimi** \$22
mango habanero, soy mustard
- Wagyu A5 Bites** \$50
sturgeon caviar, gold flakes, citrus soy
- Pork Belly Crispy Rice** \$22
sweet chili glaze, furikake, nori, sriracha aioli
- Beef Tartare** \$32
wagyu beef, quail egg, caviar, potato nest
- Mediterranean Board** \$18
hummus, mast-o-moosir, mutabel, heirloom seasonal vegetables
- Marbled Potatoes** \$14
garlic herbs, fresno chilis, shishito peppers
- Marinated Olives & Artisanal Cheeses** \$16
chef's choice

❖ SALADS

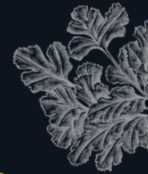
- Classic Caesar** \$18
romaine, parmesan, anchovy
- Tabbouleh** \$18
bulgar, tomato, red onion, parsley, cilantro, pomegranate, almonds
- Mushroom & Spinach** \$22
spinach, mushroom medley, dashi, soy yuzu
- Brussels Sprouts** \$19
chickpea, jalapeño, basil citrus, cabbage slaw
- Roasted Vegetable Barley** \$18
eggplant, corn, bell pepper, tomato, kale, red onion, harissa yogurt, charred onion vinaigrette
- No Comment...** \$18
mango, green apple, cucumber, tomato, parsley, jalapeño, honey drizzle

❖ FROM THE GRILL

- Chicken Meatball** \$8
- Filet Mignon** \$10
- Short Ribs** \$9
- Bacon & Asparagus** \$9
- Salmon/Scallop/Shrimp** \$15
- Peewee Potatoes** \$6
- Grilled Vegetables** \$8



NO COMMENT





NO COMMENT



NOTE FROM CHEF TOMAHAWK

The tomahawk steak is essentially a ribeye beef steak with the extra-long, French trimmed bone. Cut contains eye of ribeye and ribeye cap which gives it a buttery and rich flavor.



❖ MAINS

41 Day Dry-Aged Tomahawk Steak \$185
yellowtail, yuzu, ponzu

Half Rotisserie Chicken \$32
Mary's free-range organic chicken, jalapeño mashed potatoes, spicy mushrooms, pan jus

The Kabob Skewer
forbidden fried rice, roasted tomato & jalapeño, robatayaki glaze

Jidori Chicken \$32

Snake River Farm Wagyu \$38

Rack of Lamb \$70
red wine reduction, choice of 2 sides

Filet Mignon \$75
green peppercorn sauce, choice of 1 side

Pan Roasted Scallops \$32
couscous, baby carrots, lobster sauce

Fried Branzino \$55
forbidden rice, chimichurri, sweat and sour, ponzu

Pan Roasted Wild Scottish Salmon \$32
baby heirloom carrots, parsley puree, cipollini onion, harissa

Miso Glazed Black Cod \$36
forbidden fried rice, charred seasonal greens

❖ SIDES

Jalapeno Mash \$8

Heirloom Carrots, Pineapple \$8

Roasted Brussels Sprouts \$9
goat cheese, pomegranate reduction, almonds

Forbidden Fried Rice, Pork Belly \$10

Mushroom Medley, Smoked Soy \$8

Lobster Mac n' Cheese \$15

House Made Parmesan Fries \$9
roasted garlic & sriracha aioli

❖ DESSERT

"Happy Box" Beignets \$20
house made ice cream, assortment of artisanal sauces, whipped cream

Tea Time \$22
house made macarons, ice cream, flourless chocolate cake, assortment of artisanal sauces

Profiteroles \$26
vanilla pastry cream, seasonal berries, powdered sugar

