



COCKTAILS

954 SPRITZ 17
*aperol, montenegro,
 giffard crème de pêche,
 lemon, cava*

BLOODY MARY 17
*tito's vodka,
 house mix, celery*

NEGRONI BIANCO 17
*hendricks gin,
 italicus, dolin blanc,
 lemon bitters*

BASQUE PUNCH 17
*tito's, lillet, campari, txakoli
 rose, chinola*

BERRY RYE TAI 17
*milam & greene rye, pierre
 ferrand curaçao, berry infused
 giffard orgeat, lime*

ALOHA OAXACA 17
*ilegal, aperol, lime, pineapple,
 agave, cucumber syrup*

PRESSED JUICE LE CELERY ~ LE CARROT ~ LE GREEN ~ LE BEET

SEAFOOD PLATTER

FOR TWO* 100

FOR FOUR* 150
 alaskan king crab,
 maine lobster, chilled shrimp,
 oysters, tuna tartare

SHELLFISH SAMPLER

CREATE YOUR OWN
 SHELLFISH PLATTER*

RAW BAR & SEAFOOD COCKTAILS

yellowfin tuna tartare* 20
 lemon aioli, cowboy chip

jumbo shrimp 21
 spicy cocktail sauce

crab cocktail 36
 alaskan king

chilled 1.5 lb maine lobster
 half 26 | whole 50

east & west coast oysters*
 six east or west coast,
 mignonette & cocktail sauce
 (half dozen) 24

CAVIAR SERVICE

beluga imperial hybrid*
 huso huso hybrid sturgeon
 250

russian ossetra royal amber*
 imported ossetra sturgeon
 125

SMALL PLATES

fresh doughnuts..... 12
 key lime curd,
 vanilla chantilly

chopped salad..... 14
 crisp romaine, radicchio,
 frisee, market vegetables,
 oregano vinaigrette

salmon toast..... 18
 scallion cream cheese,
 tomato, capers, rye

pastry basket..... 16
 assortment of
 breakfast pastries

caesar salad..... 14
 crisp romaine, parmesan,
 croutons, white anchovies

charred octopus..... 17
 yam-miso,
 mango chimi churri

foie gras "parfait"..... 19
 foie gras mousse,
 blueberry jam,
 zucchini bread muffins

crab and avocado
 toast..... 24
 king crab, lemon,
 cucumber, dill

seasonal fruit..... 12

*Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions. 01.06.22



BRUNCH FAVORITES

bourbon apple french toast	cinnamon, pecan granola	21
lemon-huckleberry pancakes	lemon mascarpone, huckleberry maple, sable crumble	21
954 omelet	smoked tomato jam, charred corn, cypress grove midnight moon	21
reuben benedict	pastrami, sauerkraut, 1000 island hollandaise	24
classic benedict	nueske canadian bacon, hollandaise	19
classic bacon, egg and cheese	croissant, nueske bacon, comte	19
truffle cheeseburger	house blend burger, roasted mushrooms, truffle mornay	26
lobster, shrimp and grits	speckle grits, brandy lobster cream, salsa verde	38
steak and eggs	6oz wagyu flat iron, 2 eggs any style	36

STEAKS

8 oz. filet mignon*	50	20 oz. prime dry aged bone-in ny strip*	70
12 oz. filet mignon*	68	22 oz. prime dry aged bone-in ribeye*	78
14 oz. prime dry aged ny strip*	66	32 oz. prime dry aged porterhouse for two*	120

SAUCES au poivre, red wine, béarnaise 4

WAGYU SELECTIONS

8 oz. filet mignon* westholme ranch, queensland, australia	85
8 oz. ribeye cap* snake river farms, idaho, usa	75
8oz. motobu gyu strip* okinawa prefecture, japan	195
8 oz. takamori "drunken" ribeye* yamaguchi prefecture	205
5 oz. authentic kobe strip* hyogo prefecture, japan	200
18 oz. ribeye* westholme ranch, queensland, australia	120

SIDES

toast	sourdough, seven grain, or rye	4	breakfast potatoes	8
croissant		5	cheesy grits	8
pain au chocolat		6	whipped potatoes	12
nueske bacon		6	grilled asparagus	12
breakfast sausage	pork or turkey	6	bacon mac-n-cheese	14
