



COCKTAILS

JUNGLE BIRD SPRITZ 18
aperol, pineapple, lime,
sparkling wine

BEACHSIDE MIMOSA 17
fresh squeezed oj,
pineapple-ginger shrub,
sparkling wine

PASSION COSMOPOLITAN 18
ketel citroen vodka,
passionfruit, vanilla, lime

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

954 MARGARITA 18
cazadores reposado, spicy
blueberry agave, lime

COLD FASHIONED 17
bulleit rye, cold brew coffee
liqueur, bitters

SEEING STARS (LIMIT 2 PER GUEST) 18
overproof rum blend, tequila 512 blanco, pineapple-ginger shrub, pomegranate grenadine, lime

RAW BAR & SEAFOOD COCKTAILS

SEAFOOD SAMPLER

yellowfin tuna tartare* . 21
lemon aioli, cowboy chip

crab cocktail 49
alaskan king

alaskan king crab,
maine lobster, chilled shrimp,
yellowfin tuna tartare,
oysters

jumbo shrimp 22
spicy cocktail sauce

east & west coast oysters* 24
six east or west coast,
mignonette & cocktail sauce

FOR TWO* 125

chilled 1.5 lb maine lobster
half 26 | whole 50

FOR FOUR* 195

CAVIAR SERVICE

beluga imperial hybrid*
huso huso hybrid sturgeon
250

russian ossetra royal amber*
imported ossetra sturgeon
125

served with traditional accoutrements

SMALL PLATES

chopped salad 15
crisp romaine, radicchio,
frisee, market vegetables,
oregano vinaigrette

salmon toast* 19
scallion cream cheese,
tomato, capers, rye

fresh doughnuts 12
key lime curd,
vanilla chantilly

caesar salad 16
crisp romaine, parmesan,
croutons, white anchovies

crab avocado toast 25
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. 01.21.23



BRUNCH FAVORITES

| | | |
|----------------------------|---|----|
| bourbon apple french toast | cinnamon, pecan granola | 21 |
| lemon-huckleberry pancakes | lemon mascarpone, huckleberry maple, sable crumble | 21 |
| egg white omelet | ratatouille, goat cheese | 19 |
| ham and cheese omelet | leoncini ham, comte cheese | 19 |
| reuben benedict* | pastrami, sauerkraut, rooo island hollandaise | 24 |
| classic benedict* | canadian bacon, hollandaise | 21 |
| breakfast sandwich | bacon, cheddar, kale, fresno chili, pickled red onion, garlic aioli | 19 |
| bacon cheeseburger* | white cheddar, churchill sauce | 26 |
| steak and eggs* | 5oz prime skirt steak, 2 eggs any style | 39 |

STEAKS

| | | | |
|---|----|--|-----|
| 8 oz. filet mignon* | 53 | 22 oz. prime dry aged bone-in ribeye* | 88 |
| 12 oz. filet mignon* | 70 | 32 oz. prime dry aged porterhouse for two* | 125 |
| 14 oz. prime dry aged ny strip* | 68 | 50 oz. prime tomahawk* | 225 |
| 20 oz. prime dry aged bone-in ny strip* | 79 | | |

WAGYU SELECTIONS

| | | |
|-----------------------------|--|-----|
| 5 oz. authentic kobe strip* | hyogo prefecture, japan | 200 |
| 8 oz. filet mignon* | westholme ranch, queensland, australia | 87 |
| 8 oz. ribeye cap* | snake river farms, idaho, usa | 78 |
| 8oz. sanuki strip* | kagawa prefecture, japan | 215 |
| 8 oz. takamori strip* | yamaguchi prefecture, japan | 205 |
| 18 oz. ribeye* | westholme ranch, queensland, australia | 125 |

SAUCES au poivre, red wine, béarnaise 6

SIDES

| | | | | |
|-------------------|--------------------------------|---|--------------------|----|
| toast | sourdough, seven grain, or rye | 4 | breakfast potatoes | 8 |
| croissant | | 5 | whipped potatoes | 12 |
| pain au chocolat | | 6 | grilled asparagus | 14 |
| beeler's bacon | | 8 | bacon mac-n-cheese | 17 |
| breakfast sausage | pork or turkey | 6 | | |
