



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,
house pickles

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

yellowfin tuna tartare* . 21
lemon aioli, cowboy chip

jumbo shrimp 22
spicy cocktail sauce

chilled 1.5 lb maine lobster
half 26 | whole 50

crab cocktail 49
alaskan king

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

SEAFOOD SAMPLER

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

FOR TWO* 125

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

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

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

avocado toast 15
soft egg, tomato, cucumber,
citrus vinaigrette
+\$10 add jumbo lump crab

fresh doughnuts 12
key lime curd,
vanilla chantilly

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. 03.06.23



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, 1000 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
lobster and brioche maine lobster, wilted spinach, sauce americaine poached egg	36
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		
