



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

SEAFOOD SAMPLER

yellowfin tuna tartare\* . 21  
lemon aioli, cowboy chip

alaskan king crab . . . . . 49  
spicy mayonnaise

jumbo shrimp . . . . . 22  
spicy cocktail sauce

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

chilled 1.5 lb maine lobster  
half 26 | whole 50

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, red onion,  
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. 05.06.23



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## BRUNCH FAVORITES

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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
steak and eggs*	5oz prime skirt steak, 2 eggs any style	39

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## STEAKS

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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		

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## WAGYU SELECTIONS

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

SAUCES au poivre, red wine, béarnaise 6

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## SIDES

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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		

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