



COCKTAILS

SEASIDE FIZZ MARTINI 18
*Ketel one vodka, elderflower
 liqueur, chardonnay, egg white,
 lemon juice, agave*

954 MARGARITA 18
*Cazadores reposado tequila,
 spicy blueberry agave, lime*

BLOODY MARY 17
*Tito's vodka, house bloody mary
 mix, pickles*

STRAWBERRY SANGRIA 17
*Dry rosé, lillet rosé, hibiscus
 syrup, lemon juice, aperol*

MIMOSA-RITA 18
*Cimarrón tequila, lime juice,
 agave, orange juice, prosecco*

BASIL SMASH 17
*Ketel one vodka, elderflower
 liqueur, lemon juice, simple
 syrup, fresh basil*

BEACHSIDE MIMOSA 17
*Prosecco, freshly squeezed oj,
 pineapple-ginger shrub*

**GRAPEFRUIT
 ROSEMARY SPRITZ 17**
*Ford's gin, grapefruit juice,
 pineapple juice, rosemary,
 prosecco, grapefruit bitters*

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

king crab 49
 spicy mayonnaise

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

SEAFOOD SAMPLER

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

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

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

crab avocado toast 25
 crab, lemon, cucumber, dill

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. 08.15.23



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

STEAKS

add two eggs, breakfast potatoes and toast for \$12

8 oz. filet mignon*	56	22 oz. prime dry aged bone-in ribeye* . . .	92
12 oz. filet mignon*	76	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

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

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		
