



AQUEOUS  
BRUNCH

## RAW BAR

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**HAMACHI CRUDO\*** DF GF 38

jalapeño | cilantro | yuzu shoyu | sriracha

**ORA KING SALMON CRUDO\*** DF GF 38

feta panna cotta | cucumber | meyer lemon | crispy capers | evoo

**JUMBO CHILLED SHRIMP** DF GF 48

orange | serrano | horseradish | cocktail sauce

**OYSTERS ON THE HALF SHELL\*** DF GF 30

classic mignonette

**SEAFOOD PLATTER\*** DF GF 85

maine lobster | crab | oysters | bay scallop | shrimp | ahi tuna tartare accompaniments

## STARTERS

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**SEASONAL FRUIT** VN 18

chef's selection

**GRANOLA & YOGURT** GF V 16

house-made granola | local honey | fresh berries

**GREEN DETOX BOWL** GF VN 24

coconut milk | tropical fruit | citrus | super greens

**ACAÍ BOWL** GF V 20

acaí | granola | greek yogurt | fresh fruit

**DEVILED ORGANIC EGGS** 34

caviar | fine herbs | cured egg yolk

**MILLIONAIRE'S BACON** 30

chili-encrusted Nueske bacon | spiced brown sugar glaze | lemon zest

## SALADS

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*Add Grilled Chicken +15, Shrimp or Salmon +25, Beef Tenderloin +38*

**LITTLE GEM CAESAR** 35

radicchio | focaccia croutons | parmigiano-reggiano  
crispy prosciutto

**NICOISE SALAD** 48

seared ahi tuna | heirloom tomatoes | snow peas | kalamata olives  
organic eggs | baby arugula | red onion | mustard vinaigrette

## BLISSFUL BRUNCH

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**CAST IRON PANCAKE** V 20

macerated berries | vermont maple syrup

**FRENCH TOAST** V 20

prickly pear berry compote | whipped cream

## BRUNCH FAVORITES

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**BURRATA & TOMATO TOAST** V 28

sourdough | burrata | sun-dried tomato pesto | basil

**AQUEOUS OMELET** GF 26

chef's daily market inspiration

**GREEN EGGS** V 20

basil pesto | brioche | tender greens

**AVOCADO TOAST** V 20

multigrain | avocado | arugula | sunny egg

**BUTTER-POACHED LOBSTER & OSSETRA CAVIAR** 65

poached eggs | english muffin | citrus hollandaise

**PETITE FILET\* & EGGS** 55

grilled filet | cheddar-chive potato cake

## SIGNATURE

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**TUNA POKE BOWL\*** GF 48

sushi rice | furikake | mango | tosaka nori | edamame  
cucumber | avocado | kimchi aioli

**LOBSTER MAC & CHEESE** 35

radiatore | cheddar bechamel | chives

**CHICKEN CHASHU RAMEN** 40

creamy chicken broth | soft egg | corn | shimeji mushrooms  
bamboo shoot | scallions

## SUSHI

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**PIRIKARA MAGURO MAKI** \* DF GF 38

spicy tuna | green chili | yuzu tobiko

**ALASKAN KING CRAB MAKI** \* DF GF 55

king crab | avocado | tobiko

**ISE EBI TEMPURA ROLL** 58

lobster | dorado fish tempura | sun-dried tomato pesto  
crème fraîche | chives | sweet shoyu

GF: GLUTEN-FREE | DF: DAIRY-FREE | V: VEGETARIAN | VN: VEGAN

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain ingredients that classify as the major nine allergens: eggs, milk, wheat, soy, shellfish, fish, peanuts, tree nuts, and sesame. Please notify your server of food allergies or dietary restrictions. Parties of 8 or more will have a 20% gratuity added to the final check. \*\*Menu items and prices are subject to change.

## MIMOSAS

### CAVA 25

avinyo cava brut reserva, penedes, spain, 2022

### VEUVE CLICQUOT 50 or bottomless 150

enjoy veuve clicquot-ponsardin yellow label, NV

## BLOODY MARYS

### A TOUCH OF SPICE 18

tito's vodka | horseradish spiked tomato juice | olive | pickled asparagus | tajin rim

### SMOKE & DAGGER 20

illegal mezcal | spicy tomato sangrita | lime | olive | smoked salt

### DESERT ROSE 28

casamigos blanco tequila | spicy tomato sangria | lime | olive | celery salt

## COCKTAILS

### LUXE BLOSSOM 24

chambord liqueur | prosecco | raspberry simple syrup | club soda

### KYOTO GOLD 26

woodford reserve bourbon | yuzu simple syrup | orange bitters

### SPICY SAILOR 24

bombay sapphire gin | spicy blood orange simple syrup | lime juice

### LEMON-LAVENDER MARTINI 24

tito's vodka | lavender simple syrup | lemon juice

### KENTUCK MULE 26

maker's mark bourbon | orange juice | lime juice | ginger beer

## ZERO-PROOF COCKTAILS

### HIGHLAND BRAMBLE 18

bare na whiskey | blueberry-honey simple syrup  
lime juice | soda water

### MINT ROSADA 18

bare na tequila | agave | raspberry simple syrup | lime juice  
lemon juice | orange juice | mint

## BEER

### POPULAR BEER 7

bud light | coors light | miller lite | blue moon | michelob ultra | stella artois | yuengling

### ZERO-PROOF BEER 7

heineken 0.0 | o'doul's

### CRAFT BEER 8

bell's two hearted ipa | dogfish head 60 min ipa | helltown

## WATER

750ML Acqua Panna Natural Mineral

750ML S.Pellegrino Sparkling 8

## JUICES

orange | apple | grapefruit | cranberry 4  
freshly squeezed orange juice 8

## SEASONAL SMOOTHIES

*Enhancements: Chocolate or Vanilla Protein (Choice of: Plant-Based or Whey) +3 | Kava +5 | Sea Moss Gel +3 | Collagen +3*

### STRAWBERRY GLOW-UP <sup>V</sup> 18(20oz.)/14(12oz.)

strawberries | avocado | banana | almond milk | medjool dates | collagen powder  
sea moss gel | coconut cream

### NUTTY BANANA <sup>VN</sup> 18(20oz.)/14(12oz.)

almond butter | raw cacao | almond milk | coconut yogurt | banana | medjool dates

## HEALTH-ADE KOMBUCHA

ginger-lemon | cayenne cleanse | pink lady apple | blood orange carrot-ginger  
berry lemonade | bubbly rose | pomegranate-blueberry 14

## MILK

white 4  
chocolate 4.50

## COFFEE

americano | cappuccino | latte 6

## TEA

english breakfast | matcha green | lavender mint | chamomile | earl grey  
blueberry hibiscus | jade cloud | chai 4

## SOFT DRINKS

dr pepper | coke | diet coke | root beer | fanta orange | sprite | ginger ale | lemonade | iced tea 4

## HAPPILY EVER EPILOGUES

### MISO KABOCHA CRÈME BRÛLÉE <sup>GF</sup> 21

caramelized kyoto sweet miso kabocha curd

### MATCHA BINGSU 24

matcha mochi | shaved milk ice | red bean paste | green tea ice cream  
matcha cookies

### MOLTEN BASQUE CHEESECAKE 25

gooey sea-salt caramel center | pretzel crunch | spiced berry cream

### KABOCHA BINGSU 24

kinako mochi | cheesecake | shaved milk ice | pumpkin gelato | red bean paste  
sablé cookies

### CHOCOLATE TWIST <sup>GF VN</sup> 24

dark chocolate-coconut crumble | vanilla chantilly | pomegranate-berry sauce