



AQUEOUS

MIMOSAS

CAVA avinyo cava brut reserva, penedes, spain, 2022	25
VEUVE CLICQUOT enjoy veuve clicquot-ponsardin yellow label, NV choose from watermelon, pineapple, pomegranate NAD+ or blood orange	50 or bottomless 150

BLOODY MARYS

A TOUCH OF SPICE tito's vodka horseradish spiked tomato juice olive pickled asparagus tajin rim	18
SMOKE & DAGGER ilegal mezcal spicy tomato sangrita lime olive smoked salt	20
DESERT ROSE casamigos blanco tequila spicy tomato sangria lime olive celery salt	28

COCKTAILS

LUXE BLOSSOM chambord liqueur prosecco raspberry simple syrup club soda	24
SPICY SAILOR bombay sapphire gin spicy blood orange simple syrup lime juice	24
KENTUCK MULE maker's mark bourbon orange juice lime juice ginger beer	26
KYOTO GOLD woodford reserve bourbon yuzu simple syrup orange bitters	26
LEMON-LAVENDER MARTINI tito's vodka lavender simple syrup lemon juice	24

RAW BAR

HAMACHI CRUDO * DF GF jalapeño cilantro yuzu shoyu sriracha	38
OYSTERS ON THE HALF SHELL * DF GF classic mignonette	30
JUMBO CHILLED SHRIMP DF GF orange serrano horseradish cocktail sauce	48
ORA KING SALMON CRUDO * DF GF feta panna cotta cucumber meyer lemon crispy capers extra virgin olive oil	38
SEAFOOD PLATTER * DF GF maine lobster crab oysters bay scallop shrimp ahi tuna tartare accompaniments	85

STARTERS

SEASONAL FRUIT VN chef's selection	18
GRANOLA & YOGURT GF V house-made granola local honey fresh berries	16
GREEN DETOX BOWL GF VN coconut milk tropical fruit citrus super greens	24
ACAÍ BOWL GF V granola greek yogurt fresh fruit	20
DEVEILED ORGANIC EGGS caviar fine herbs cured egg yolk	34
MILLIONAIRE'S BACON nueske bacon chili-spiced brown sugar glaze lemon zest flatbread herb salad	35

SALADS

<i>Add Grilled Chicken +15, Shrimp or Salmon +25, Beef Tenderloin +38</i>	
LITTLE GEM CAESAR radicchio focaccia croutons parmigiano-reggiano crispy prosciutto	35
NICOISE SALAD seared ahi tuna heirloom tomatoes snow peas kalamata olives organic eggs baby arugula red onion lemon-thyme vinaigrette	48

SUSHI

PIRIKARA MAGURO MAKI * DF GF spicy tuna green chili yuzu tobiko	38
ALASKAN KING CRAB MAKI * DF GF king crab avocado tobiko	55
ISE EBI TEMPURA ROLL lobster dorado fish tempura sun-dried tomato pesto crème fraîche chives sweet shoyu	58

ZERO-PROOF COCKTAILS

HIGHLAND BRAMBLE bare na whiskey blueberry-honey simple syrup lime juice soda water	18
MINT ROSADA bare na tequila agave raspberry simple syrup lime juice lemon juice orange juice mint	18

SEASONAL SMOOTHIES

<i>Enhancements: Chocolate or Vanilla Protein (Choice of: Plant-Based or Whey) +3 Kava +5 Sea Moss Gel +3 Collagen +3</i>	
STRAWBERRY GLOW-UP V strawberries banana almond milk medjool dates collagen powder sea moss gel coconut cream	18(20oz.)/14(12oz.)
NUTTY BANANA VN almond butter raw cacao almond milk coconut yogurt banana medjool dates	18(20oz.)/14(12oz.)
HEALTH-ADE KOMBUCHA ginger-lemon cayenne cleanse pink lady apple blood orange carrot-ginger berry lemonade bubbly rose pomegranate-blueberry	14

BEER

POPULAR BEER bud light coors light miller lite blue moon michelob ultra stella artois yuengling	7
ZERO-PROOF BEER heineken 0.0 o'doul's	7
CRAFT BEER bell's two hearted ipa helltown dogfish head 60 min ipa	8

WATER

750ML Acqua Panna Natural Mineral	
8750ML S.Pellegrino Sparkling	8

JUICES

orange apple grapefruit cranberry	4
freshly squeezed orange juice	8

BLISSFUL BRUNCH

CAST IRON PANCAKE V macerated berries vermont maple syrup	20
CRÈME BRÛLÉE FRENCH TOAST fresh berries organic brandy maple syrup	20
BRUNCH FAVORITES	
BURRATA & TOMATO TOAST V sourdough burrata sun-dried tomato pesto basil	28
AQUEOUS OMELET GF chef's daily market inspiration	26
GREEN EGGS V basil pesto brioche tender greens	20
AVOCADO TOAST V multigrain avocado arugula poached egg parmigiano-reggiano	20
LOBSTER & CAVIAR butter-poached lobster ossetra caviar poached eggs english muffin citrus hollandaise	65
PETITE FILET* & EGGS grilled filet cheddar-chive potato cake	55

SIGNATURE

TUNA POKE BOWL * GF sushi rice furikake mango tosaka nori edamame cucumber avocado kimchi aioli	48
LOBSTER MAC & CHEESE radiatori cheddar bechamel chives	35
CHICKEN CHASHU RAMEN creamy chicken broth soft egg corn shimeji mushrooms bamboo shoot scallions	40

HAPPILY EVER EPILOGUES

MISO KABOCHA CRÈME BRÛLÉE caramelized kyoto sweet miso kabocha curd	21
MOLTEN BASQUE CHEESECAKE gooey sea-salt caramel center pretzel crunch spiced berry cream	25
CHOCOLATE TWIST GF VN dark chocolate-coconut crumble vanilla chantilly pomegranate-berry sauce	24
MATCHA BINGSU matcha mochi shaved milk ice red bean paste green tea ice cream matcha cookies	24
KABOCHA BINGSU kinako mochi cheesecake shaved milk ice pumpkin gelato red bean paste sablé cookies	24

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

*This item is 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.