

Cold Plates

TUNA TARTARE 25

Dark ginger vinaigrette, chunky avocado mash, spicy mango gel, crispy wonton chips

SMOKED FISH DIP 17

House-smoked fish, sourdough crostini, pickled veggies

WHIPPED RICOTTA 18 (VG) "CREAM CLOUD" TOAST

Hot honey, pistachio, blistered cherry tomatoes, charred sourdough, lemon zest

TUNA POKE NACHOS 27

Wonton chips, raw tuna, sweet & sour soy glaze, spicy aioli, avocado mash, pickled shallots, serrano peppers

SPICY SALMON CRISPY RICE 20 (LN)

Crispy rice, spicy aioli, truffle-shoyu drizzle

Add 1 oz Royal Kaluga Caviar (+100)

Hot Plates

RED JALAPEÑO MAC & CHEESE ARANCINI 17 (LN)

Chipotle secret sauce

CRISPY CHICKEN WINGS (10) 27 (GF)

Choice of: pomegranate bbq · classic buffalo · ginger aioli · honey mustard

BRAISED SHORT RIB & MANCHEGO CROQUETTES 15 (LN)

24 Hours braised short rib, umami caramelized onions, aged Manchego cheese, served with chipotle secret sauce

LE TUB 19

French fries, parmesan & truffle foam, upside aioli

CRISPY CHICKEN TENDERS 23 (GF)

Choice of two sauces: spicy mayo, ginger aioli, pomegranate bbq, curry ketchup, honey mustard, upside aioli

SWEET & SPICY BRUSSELS SPROUTS 20 (GF)

Bacon jam, lemon-zest yogurt

SMOKED WAGYU SIRLOIN BITES 38 (GF)

Crispy potato, horseradish aioli, black garlic air

LOBSTER NUGGETS 42 (LN)

Made with 100% lobster, served with ginger aioli

Add 1 oz Royal Kaluga Caviar (+100)

WAGYU POKE NACHOS 35

Wonton chips, shaved Wagyu sirloin, sweet & sour soy glaze, spicy aioli, avocado mash, pickled shallots, serrano peppers

CUBAN SANDWICH BITES 19

4 Hour braised pork butt, guava mustard dressing, honey baked ham, Swiss cheese, dill pickles

Salads

CAESAR SALAD 16

House made caesar dressing, aged parmesan cheese, spiced sourdough croutons

Add grilled chicken breast (+12)

Add salmon (+15)

AVOCADO CRUNCH SALAD 19 (VG)

Heirloom cherry tomato, avocado pieces, cucumber, red & green grapes, lemongrass vinaigrette, crunchy seeds

Sandwiches & Baos

KOREAN BBQ SHORT RIB BAO BUN 19

Korean BBQ-braised short rib, creamy slaw

UPSIDE BURGER 22 (LN)

4 oz smashed patty, cheddar cheese, upside aioli, served with fries

Make it a double (+5)

WAGYU BURGER 28 (LN)

4 oz smashed Wagyu patty, smoked Gouda, umami caramelized onions, ginger aioli, served with fries

Make it a double (+8)

TRUFFLE GRILLED CHEESE SANDWICH 23 (LN)

Pepper jack & Smoked Gouda, umami caramelized onions, miso butter, served with truffle San Marzano tomato marinara

SALMON BURGER 25

Sesame-lime pickled cucumbers, ginger aioli, arugula

(VG) Vegetarian (GF) Gluten Free (LN) Late Night

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Desserts

KEY LIME PIE SLICE 12 (GF)

(KEY WEST STYLE)

Frozen key lime pie, dipped in dark chocolate & coffee ganache

ICE CREAM SANDWICH 12 (VG) (LN)

Vanilla & raspberry ice cream, rum infused dulce de leche sauce core

HARDCORE CHOCOLATE 16

Soft chocolate ganache, milk chocolate & Bailey's mousse, salted caramel foam



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Late Night

SPICY SALMON CRISPY RICE 20 (LN)

Crispy rice, spicy aioli, truffle–shoyu drizzle

Add 1 oz Royal Kaluga Caviar (+100)

UPSIDE BURGER 22 (LN)

4 oz smashed patty, cheddar cheese, upside aioli, served with fries

Make it a double (+5)

BRAISED SHORT RIB & MANCHEGO CROQUETTES 15 (LN)

24 Hours braised short rib, umami caramelized onions, aged Manchego cheese, served with chipotle secret sauce

LOBSTER NUGGETS 42 (LN)

Made with 100% lobster, served with ginger aioli

Add 1oz Royal Kaluga Caviar (+100)

RED JALAPEÑO MAC & CHEESE ARANCINI 17 (LN)

Chipotle secret sauce

WAGYU BURGER 28 (LN)

4 oz smashed Wagyu patty, smoked Gouda, umami caramelized onions, ginger aioli, served with fries

Make it a double (+8)

TRUFFLE GRILLED CHEESE SANDWICH 23 (LN)

Pepper jack & Smoked Gouda, umami caramelized onions, miso butter, served with truffle San Marzano tomato marinara

KEY LIME PIE SLICE (KEY WEST STYLE) 12 (GF)

Frozen key lime pie, dipped in dark chocolate & coffee ganache

ICE CREAM SANDWICH 12 (VG) (LN)

Vanilla & raspberry ice cream, rum infused dulce de leche sauce core

(VG) Vegetarian (GF) Gluten Free (LN) Late Night

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