

BAR SNACKS

Sweet Italian Sausage and Roasted Pepper Flatbread , Applewood grilled flatbread, whole milk mozzarella cheese, fresh lemon ricotta, crushed red chilies, Parmigiano Reggiano, basil.....	16
* Seven Flavor Prime Tenderloin Bites , lemongrass, ginger, garlic, 5 spice, sesame, orange. Thai basil, scallions, bean sprouts, lime	17
Mole Fries , braised wagyu beef oxtail, Mole Negro, Oaxaca cheese, Mexican crema, scallions, toasted sesame seeds, cotija cheese	15
* USDA Prime Dry Aged Beef Cheeseburger , 10oz. dry aged beef brisket, telaggio cheese, caramelized onions, herbed mayo, lettuce, tomato, pickle, house baked sweet roll	19
Beer Battered Artichoke Hearts , herb aioli	14
Applewood Grilled Pork Chop Stack , pork porterhouse chops, herb chimichurri butter, lemon, olive oil, chives	16
Blackened Wagyu Beef Flatbread , American Wagyu sirloin, cilantro lime crema, pico de gallo, caramelized onion, chipotle sauce, cilantro	17
Chicken Liver Mousse , shallots, cream, Cognac, pinot noir grape aspic, pickled shallots, Saskatoon berry reduction, golden raisin jam	12
Fried Ricotta Gnocchi , roasted onion cream, white truffle oil.....	14
Spicy Habanero Butter Shrimp , sweet baby shrimp, garlic, butter, white wine, habanero sauce, sliced ciabatta bread	18
Tempura Fried Kurobuta Bacon , maple sambal dipping sauce	15
Wagyu Beef Fat Truffle Fries , Parmigiano Reggiano, black truffle aioli	14
Deviled Eggs , truffled bacon.....	12
Country Style Pork Pâté , Kurobuta pork, bacon, chicken liver, black truffles, cornichons, pickled shallots, Guinness stone ground mustard	12
* Ahi Poke with Mango , sashimi grade Ahi, ripe mango, tomato, avocado, scallion, red onion and ogo mixed with sesame soy vinaigrette. Served with wasabi tobiko and togarashi crackers	17
* USDA Prime Beef Bacon Cheeseburger , 10oz. ground prime chuck & short rib burger, Beecher's cheddar, Kurobuta bacon, house baked bun, drive-in sauce, lettuce, tomato, pickle and sliced red onion <i>(There is a \$2 charge to split the burgers, we can only split the burger one time)</i>	18
Charcuterie Plate , daily selection of house cured meats, cornichons, Saskatoon berry reduction, pickled shallots, Guinness mustard, mesquite grilled crostini	26
* Steak Frites , red wine marinated American Wagyu hanger steak, crispy beef fat fries, roasted garlic aioli.....	25

The full dining room menu is available upon request
during regular dining room hours.

Kitchen concludes service 30 minutes before closing.

A 3% surcharge will be added to each guest check.

This is not a gratuity for services rendered by employees.

A 20% Service Charge will be added for parties of 6 or more

* Some menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood's and meats, having never been frozen, may be hazardous to your health.