

SUGARCANE

creative modern american fare

FIRSTS

Vanilla Bean Beignets 🍷 (5 piece)	vanilla bean, hazelnut ganache	15
Key Lime Donuts 🍷	kaffir lime sugar, meringue	15
Bacon Wrapped Dates	linguiça, manchego, dijon mustard aioli	15
Goat Cheese Croquettes 🍷	guava jam	15
Flaky Guava & Cheese Pastry (3 piece) 🍷		15
Burrata 🍷🍷	chargrilled asparagus, roasted red pepper balsamic	20
Homemade Empanadas (2 piece)	hand-cut steak, oaxaca cheese, potatoes	16
Grilled Brussels Sprouts	crispy kale, toban chili, green goddess dressing	15

SALADS

House Salad 🍷	baby gem, watercress, romaine, radish, baby carrot, persian cucumber, red onion, parsley, dill, plantain chips, apple honey-mustard dressing	18
Caesar*	romaine, fried anchovies, fried capers, croutons, parmesan cheese, horseradish caesar dressing	19
Wedge	iceberg, tomatoes, lardons, red onion, blue cheese, sherry vinaigrette, ranch dressing	18
Sesame Noodle 🍷	arugula, napa cabbage, avocado, mango, red bell pepper, toasted peanuts, ginger, thai basil, sesame peanut dressing	19

add to any salad: chicken +9 shrimp +10 salmon* +13 skirt steak* +14

MAINS

Breakfast Platter*	two eggs any style, breakfast potatoes, sourdough toast, choice of applewood bacon or breakfast sausage	21		
Breakfast Sandwich	scrambled eggs, bacon, cheddar cheese, tomato, arugula, roasted garlic aioli, brioche, fries <i>add skirt steak* +14</i>	21		
Brioche French Toast 🍷	vanilla crème, fresh berries, maple syrup	21		
Avocado Toast 🍷	roasted cherry tomatoes, cucumber, watermelon radish, feta, chili crisp, sourdough toast	19		
<i>add smoked salmon* +8 egg* +4 bacon +3</i>				
Buttermilk Waffle 🍷	vanilla crème, fresh berries <i>add fried chicken +10</i>	18		
Buttermilk Pancakes 🍷	maple syrup, whipped butter	18		
<i>add chocolate chips +3 blueberries +3 banana +3</i>				
The Full Elvis 🍷	whole buttermilk waffle, pbj, caramelized banana, chantilly cream, all the trimmings	21		
Duck & Waffle*	crispy leg confit, fried duck egg, mustard maple syrup	29		
Huevos Rancheros* 🍷	sunny side up eggs, pork beans, smashed avocado, chipotle aioli	21		
Mushroom Benedict* 🍷	seasonal mushrooms, yakitori butter, poached eggs, truffle hollandaise, sourdough toast	22		
Cuban Benedict*	roasted pork, smoked ham, swiss cheese, pickles, caramelized onions, mojo garlic, smoked paprika hollandaise, poached eggs, sourdough toast	24		
Fat Boy Hash* 🍷	sunny side up eggs, bacon jam, potato pancake, truffled hollandaise	22		
Korean Fried Chicken Sandwich	gochujang, cucumber carrot slaw, brioche bun, fries	21		
Grilled Jerk Chicken Sandwich	caramelized pineapple, citrus marinated slaw, brioche bun, plantain chips	21		
Cuban Roast Pork Sandwich	smoked ham, swiss cheese, pickles, caramelized onions, mojo garlic, fries	22		
Le Classic Double Burger*	two beef patties, american cheese, pickles, lettuce, tomato, onion, thousand island dressing, brioche bun, fries	25		
<i>bacon +3 egg* +3 wild mushrooms +6 foie gras* +19 upgrade fries to truffle fries +5</i>				
Grilled Salmon*	avocado, tomatoes, pickled onions, passion fruit ají amarillo sauce	32		
Beer Battered Fish & Chips	atlantic cod, malt vinegar, tartar sauce	33		
Make Your Own Omelette 🍷	breakfast potatoes, choose up to 4:	21		
<i>bacon</i>	<i>cheddar</i>	<i>jalapeño</i>	<i>broccoli</i>	<i>onion</i>
<i>ham</i>	<i>swiss</i>	<i>tomato</i>	<i>mushroom</i>	<i>red pepper</i>
<i>sausage</i>	<i>american</i>	<i>spinach</i>	<i>asparagus</i>	

SUSHI & RAW BAR beginning at 11 am

Seasonal Oysters* 🍷	half dozen or dozen	31/57
Shrimp Cocktail (5 piece) 🍷		25
Shellfish Tower* 🍷		
Small (For 2-3 People)	6 oysters, 6 shrimp, 6 mussels, 1 half chilled lobster, 1/2 lb opilio crab legs	120
Large (For 4-6 people)	12 oysters, 12 shrimp, 12 mussels, 1 whole chilled lobster, 1 lb opilio crab legs	225
Poke Bowl*	bigeye tuna, wakame, oshinko, cucumber, spicy ponzu	23
Bigeye Tuna Tartare*	yuzu kosho, shallots, truffle oil, crispy wonton	23
Shrimp Ceviche*	avocado, mango, celery, cucumber, red onion, jalapeño, passion fruit ají amarillo, cassava chips	22
Hamachi ‘Pizza’*	heirloom tomato, red onion, chive, cilantro, yuzu aioli, spicy ponzu	26
Yellowtail Tataki*	blistered heirloom cherry tomatoes, roasted jalapeño, micro shiso, truffle ponzu	26
Spicy Tuna Crispy Rice*	avocado, spicy mayo, eel sauce	21
Torched Salmon Crispy Rice*	crispy shallot, jalapeño, togarashi, ponzu, sriracha, spicy mayo	21
Higher Roller Roll	canadian lobster, chili butter, yuzu aioli	29
Strip Roll*	salmon, shrimp, avocado, spicy ponzu aioli, eel sauce	24
Sugarcane Roll*	bigeye tuna, yellowtail, salmon, marinated ikura, yuzu kosho soy	26
Crunchy Tuna Roll*	avocado, chili tempura flakes, sweet chili	22
California Roll*	dungeness crab, cucumber, avocado, tobiko	18
Surf & Turf Roll*	seared wagyu, shrimp tempura, shiso, avocado, sukiyaki	27

SIDES

Fries 🍷🍷	8 upgrade fries to truffle fries +5	Breakfast Potatoes 🍷🍷	8
Farm Fresh Egg* 🍷🍷	4 each	Smoked Applewood Bacon	8
Mixed Berries 🍷🍷🍷	9	Breakfast Sausage	8 chicken or pork 🍷 vegetarian 🍷🍷 gluten free 🍷🍷🍷 vegan

*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness. A discretionary gratuity of 18% will be added to parties of 6 or more.

Wake Me Up 10
vanilla cold brew, almond milk, coconut milk,
vanilla whipped cream

The Bloody Bull 21
premium vodka, homemade bloody mary mix,
beef broth, celery, pepperoncini, glazed pepper bacon

OUR SIGNATURE LIBATIONS 17

One In A Melon
premium jalapeño-infused tequila, freshly pressed
watermelon juice, dry vermouth, fresh lime juice

Strawberry Balsamic
premium vodka, lime juice, maple syrup, balsamic,
fresh strawberries

Spice Of Love
premium vodka, passion fruit purée, mango purée,
fresh jalapeño

The Pineapple Express
premium bourbon, sweet vermouth, fresh pineapple,
organic agave, lemon juice, angostura bitters

Mexican Lemon Drop
premium tequila, luxardo maraschino, fresh lemon
juice, tajín, organic agave

My Passion Is Old Fashioned
premium whiskey, lillet blanc, passion fruit syrup,
fresh lemon, angostura bitters

Cool As A Cucumber
premium vodka, fresh cucumber & grapefruit juice,
organic agave, fresh lemon juice

Purple Rain
empress indigo gin, fresh pressed pear juice,
organic agave, pamplemousse, fresh lime juice

OUR RUM COCKTAILS 17

Banana Rum Old Fashioned
premium rum infused
with banana, angostura bitters, maple

Reserva Mai Tai
premium rum, orgeat, silver rum,
fresh lime juice

Deja Brew
espresso, ron cartavio black barrel rum,
baileys espresso cream, abuelita’s chocolate

Painkiller
pusser’s rum, pineapple, coconut,
orange syrup

Rumsicle
premium rum, orange, coconut cream,
orange bitters, fresh lemon juice

Lychee Mojito
premium rum, muddled lime, lychee juice,
mint, fresh lychee

OUR FROZEN COCKTAILS 17

Espresso Martini
brugal 1888 aged rum, coffee liqueur,
fresh brewed espresso syrup

Piña Colada
brugal añejo superior, fresh crushed pineapple,
pineapple juice, coconut cream,
pineapple whipped cream

Bottled Water
Saratoga 10
still & sparkling water

CAN | BOTTLED BEER 11

Ace Pineapple Cider
hard cider, canada 5% abv

Clausthaler
non alcoholic, germany

805 By Firestone
american blond ale, california 4.7% abv

Crafthaus Brewery “Czech Plz”
pilsner, nevada 5% abv

DRAFT BEER 11

Able Baker Brewing Co “Atomic Duck”
ipa, nevada 7% abv

Big Dogs, “Peace, Love & Hoppiness”
american pale ale, nevada 6% abv

Stone Buenaveza
mexican style lager, california 4.7% abv

Lovelady Brewing “Love Juice”
hazy ipa, nevada 5.7% abv

Kona Big Wave
golden ale, hawaii 4.4% abv

Las Vegas Brewing Co “Vegas Light”
lager, nevada 4.2% abv

Elysian, “Space Dust”
imperial ipa, washington 8.2% abv

Golden Road Brewing “Mango Cart”
wheat ale, california 4% abv

Sake

Dewazakura Dewasansan “Green Ridge”
Junmai Daiginjo 16 / 96
refreshing, tart green apple

Hakutsuru Junmai Daiginjo 17 / 40
smooth, ripe melon, grapefruit zest, pear,
elderflower

Murai “Warrior’s Fury” Nigori Genshu
15 / 35
vanilla, coconut, currant, cream

Wine

all wines by the glass are available by the bottle

SPARKLING

Gambino, Prosecco 14/56
treviso, italy

Lucien Albrecht 19 / 76
brut rosé, cremant d’ alsace, france

WHITE

Chardonnay, Trefethen Family Vineyards,
Oak Knoll District 20 / 80
napa valley, california 2022

Chardonnay (Unoaked), Mer Soleil
“Silver” 16 / 64
monterey, california 2022

Pinot Grigio, Ruffino, “Lumina” 15 / 60
delle venezie, italy 2022

Sauvignon Blanc, Dashwood 15 / 60
marlborough, new zealand 2023

Sauvignon Blanc, Domaine Cherrier 21 / 84
sancerre, france 2023

ROSÉ

Fleurs De Prairie, Rosé 17 / 68
languedoc, france 2024

RED

Cabernet Sauvignon, Serial 19 / 76
paso robles, california 2020

Cabernet Sauvignon, Roth Estate,
Alexander Valley 23 / 92
sonoma, california 2022

Malbec, Nieto Senetiner 16 / 64
mendoza, argentina 2024

Pinot Noir, Cherry Pie 17 / 68
central coast, california 2022

Pinot Noir, The Four Graces 21 / 84
willamette valley, oregon 2023