

SUGARCANE

modern american fare

BRUNCH



BOTTOMLESS MIMOSAS

\$26 per person 2-hour limit

FIRSTS

- Vanilla Bean Beignets** 🍷 (5 piece) hazelnut ganache 15
- Bacon Wrapped Dates** linguíça, manchego, dijon mustard aioli 15
- Goat Cheese Croquettes** 🍷 guava jam 15
- Homemade Empanadas** (2 piece) hand-cut steak, potato, oaxaca cheese, pico de gallo 18
- Burrata** 🍷 🍃 chargrilled asparagus, roasted red pepper balsamic 20
- Flaky Guava & Cheese Pastry** 🍷 (3 piece) 15

BRUNCH FAVORITES

- Breakfast Platter***two farm fresh eggs, breakfast potatoes, sourdough toast, choice of smoked applewood bacon or breakfast sausage, *chicken or pork* 22
- Avocado Toast** 🍷 roasted cherry tomato, cucumber, watermelon radish, feta, chili crisp, sourdough toast 19
add farm fresh egg +4 smoked salmon* +8*
smoked applewood bacon +3
- Brioche French Toast** 🍷 vanilla crème, fresh berries, caramelized banana, maple syrup 22
- Buttermilk Pancakes** 🍷 maple syrup, whipped butter 18
add blueberry +3 banana + 3 chocolate chip +3
- Buttermilk Waffle** 🍷 vanilla crème, fresh berries 18
add fried chicken +10
add full elvis (pbj, caramelized banana, chantilly cream all the trimmings) +3

ADDITIONAL MAINS

- Cuban Benedict*** farm fresh poached eggs, roasted pork, smoked ham, swiss cheese, pickle, caramelized onion, mojo garlic, smoked paprika hollandaise, sourdough toast 24
- Mushroom Benedict*** 🍷 farm fresh poached eggs, seasonal mushroom, yakitori butter, truffle hollandaise sourdough toast 22
- Huevos Rancheros*** 🍃 farm fresh sunny side up eggs, pork beans, smashed avocado, chipotle aioli 21
- Duck & Waffle*** crispy leg confit, fried duck egg, mustard maple syrup 29
- 7 Oz Prime Flat Iron Steak** 🍃 chimichurri 36

SANDWICHES

- Breakfast Sandwich** farm fresh scrambled eggs, smoked applewood bacon, cheddar cheese, tomato, arugula, roasted garlic aioli, brioche bun, fries 22
- Grilled Jerk Chicken Sandwich** caramelized pineapple, citrus marinated slaw, brioche bun, plantain chips 22
- Le Classic Double Burger*** two beef patties, american cheese, pickle, lettuce, tomato, onion, thousand island dressing, brioche bun, fries 25
- French Dip Au Jus*** australian grass-fed wagyu, horseradish, sautéed onion, baguette, fries 39

ADD TO ANY SANDWICH

- smoked applewood bacon +3*
- farm fresh egg* +4*
- seasonal mushroom +6*
- upgrade to truffle fries +5*

SNACKS

- Edamame** 🍃 housemade tajín, seared lime 10
- Lobster & Caviar Bite** teeny tiny lobster roll topped with caviar 19
- Pig Ear Papaya Salad** sweet chili, jalapeño, pad thai sauce 11

SALADS

- House Salad** 🍷 baby gem, arugula, romaine, radish, heirloom carrot, persian cucumber, onion, parsley, dill, plantain chip, apple honey-mustard dressing 18
- Southwestern Caesar*** romaine, avocado, onion, charred corn, jalapeño, parmesan, cilantro, tortilla crisp, caesar dressing 19
- Wedge** iceberg, tomato, lardon, onion, blue cheese, sherry vinaigrette, ranch dressing 18
- Spicy Sesame Noodle** 🍷 avocado, arugula, mango, napa cabbage, red bell pepper, roasted peanuts, thai basil, sesame peanut dressing 19

ADD TO ANY SALAD

- chicken +9*
- shrimp +12*
- salmon* +19*

SUSHI & RAW beginning at 11 am

- Spicy Tuna Crispy Rice*** avocado, spicy mayo, eel sauce 21
- Torched Salmon Crispy Rice*** crispy shallot, jalapeño, togarashi, ponzu, sriracha, spicy mayo 21
- Crunchy Tuna Roll*** avocado, chili tempura flakes, sweet chili 22
- California Roll*** dungeness crab, cucumber, avocado, tobiko 20
- Torched Hamachi Roll*** bigeye tuna, salmon, avocado, pickled daikon, crispy shallot, truffle soy 26
- High Roller** poached lobster, chili butter, yuzu aioli 29
- Strip Roll*** salmon, avocado, cucumber, masago, eel sauce, ponzu aioli 24
- Surf & Turf Roll*** seared wagyu, shrimp tempura, avocado, shiso, togarashi, sukiyaki, spicy mayo 27
- Seasonal Oysters*** 🍃 half dozen or dozen 31/57
- Shrimp Cocktail** (5 piece) 🍃 25
- Poke Bowl*** bigeye tuna, wakame, oshinko, cucumber, spicy ponzu 23
- Shrimp Ceviche*** avocado, mango, celery, passion fruit, cucumber, red onion, jalapeño, ají amarillo, cassava chip 22
- Bigeye Tuna Tartare*** yuzu kosho, shallot, truffle oil, crispy wonton 23
- Hamachi ‘Pizza’*** heirloom tomato, onion, chive, cilantro, yuzu aioli, spicy ponzu 26

SIDES

- Fries** 🍷 8
- Farm Fresh Egg*** 🍷 🍃 4 each
- Mixed Berries** 🍷 🍃 9
- Breakfast Potatoes** 🍷 8
- Smoked Applewood Bacon** 8
- Breakfast Sausage** *chicken or pork* 8
- Artisanal Sourdough Toast** 5
- Mac n Cheese** 🍷 smoked gouda, gruyère, chive 15
add truffle +8 lardon +8 ½ lobster +45
- Sweet Corn** 🍷 🍃 cotija cheese, lime salt, chipotle mayo 14
- Sautéed Broccoli** 🍷 🍃 shallot butter 14

🍷 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

Organic Green Juice 10
apple, celery, cucumber, kale, collards, lemon

OUR SIGNATURE LIBATIONS 18

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, fresh lemon juice, angostura bitters

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

My Passion Is Old Fashioned
premium whiskey, lillet blanc, passion fruit syrup,
fresh lemon juice, 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 18

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

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

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

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

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

OUR FROZEN COCKTAILS 18

Frosé
brugal rum, rose wine, grapefruit, blackberry

Piña Colada
brugal 1888 aged rum, fresh crushed pineapple,
pineapple juice, coconut cream, pineapple whipped cream

MOCKTAILS 15

Coconut Pear Cosmo
fresh pear juice, fresh lemon juice, coconut
white cane n/a spirit, cranberry syrup

Blackberry Bramble Fizz
blackberries, mint, blackberry syrup,
pink london n/a spirit, sparkling water

Mango Mule Margarita
mango, peach, ginger juice, fresh lemon juice,
agave blanco n/a spirit, peppercorn syrup

CAN | BOTTLED BEER 11

Ace Pineapple Cider
hard cider, canada 5% abv

Clausthaler
non alcoholic, germany

Big Dogs
lager, nevada 5% abv

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

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

Saratoga Bottled Water 10
still or sparkling

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

Michelob Ultra
light lager, missouri 4.2% abv

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

Bad Beat Brewing “Hefeweizen”
wheat ale, nevada 4% abv

SAKE

Dewazakura Dewasansan “Green Ridge”
Junmai Gingo 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

Avissi, Prosecco 14/56
veneto, italy

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

WHITE

Chardonnay, Trefethen Family Vineyards,
Oak Knoll District 20 / 80
napa valley, california 2023

Chardonnay (Unoaked), Lincourt “Steel” 16 / 64
santa rita hills, california 2024

Pinot Grigio, Ruffino, “Lumina” 15 / 60
delle venezie, italy 2024

Sauvignon Blanc, Dashwood 15 / 60
marlborough, new zealand 2025

Sauvignon Blanc, Domaine Cherrier 21 / 84
sancerre, france 2024

ROSÉ

Fleurs De Prairie, Rosé 17 / 68
languedoc, france 2025

RED

Cabernet Sauvignon, Serial 19 / 76
paso robles, california 2021

Cabernet Sauvignon, Roth Estate,
Alexander Valley 23 / 92
sonoma, california 2023

Malbec, Nieto Senetiner 16 / 64
mendoza, argentina 2024

Pinot Noir, Cherry Pie 17 / 68
central coast, california 2023

Pinot Noir, The Four Graces 21 / 84
willamette valley, oregon 2024