

## SUGARCANE

creative modern american fare

## FIRSTS

<b>Vanilla Bean Beignets</b> 🍷 (5 piece) vanilla bean, hazelnut ganache	15
<b>Key Lime Donuts</b> 🍷 kaffir lime sugar, meringue	15
<b>Bacon Wrapped Dates</b> linguíça, manchego, dijon mustard aioli	15
<b>Goat Cheese Croquettes</b> 🍷 guava jam	15
<b>Flaky Guava &amp; Cheese Pastry (3 piece)</b> 🍷	15
<b>Burrata</b> 🍷🌱 chargrilled asparagus, roasted red pepper balsamic	20
<b>Homemade Empanadas (2 piece)</b> hand-cut steak, oaxaca cheese, potatoes, pico de gallo	17

## SALADS

<b>House Salad</b> 🍷 baby gem, watercress, romaine, radish, baby carrot, persian cucumber, red onion, parsley, dill, plantain chips, apple honey-mustard dressing	18
<b>Sugarcane Caesar</b> * romaine, avocado, red onion, charred corn, jalapeño, parmesan, cilantro, tortilla chips, caesar dressing	19
<b>Wedge</b> iceberg, tomatoes, lardons, red onion, blue cheese, sherry vinaigrette, ranch dressing	18
<b>Sesame Noodle</b> 🍷 arugula, napa cabbage, avocado, mango, red bell pepper, toasted peanuts, ginger, thai basil, sesame peanut dressing	19

add to any salad: chicken +9 shrimp +12 salmon\* +19 5oz prime skirt steak\* +17

## MAINS

<b>Breakfast Platter</b> * two eggs any style, breakfast potatoes, sourdough toast, choice of applewood bacon or breakfast sausage	22
<b>Breakfast Sandwich</b> scrambled eggs, bacon, cheddar cheese, tomato, arugula, roasted garlic aioli, brioche bun, fries <i>add skirt steak* +14</i>	22
<b>Brioche French Toast</b> 🍷 vanilla crème, fresh berries, maple syrup	21
<b>Avocado Toast</b> 🍷 roasted cherry tomatoes, cucumber, watermelon radish, feta, chili crisp, sourdough toast <i>add smoked salmon* +8 egg* +4 bacon +3</i>	19
<b>Buttermilk Waffle</b> 🍷 vanilla crème, fresh berries <i>add fried chicken +10</i>	18
<b>Buttermilk Pancakes</b> 🍷 maple syrup, whipped butter <i>add chocolate chips +3 blueberries +3 banana +3</i>	18
<b>The Full Elvis</b> 🍷 whole buttermilk waffle, pbj, caramelized banana, chantilly cream, all the trimmings	21
<b>Duck &amp; Waffle</b> * crispy leg confit, fried duck egg, mustard maple syrup	29
<b>Huevos Rancheros</b> * 🌱 sunny side up eggs, pork beans, smashed avocado, chipotle aioli	21
<b>Mushroom Benedict</b> * 🍷 seasonal mushrooms, yakitori butter, poached eggs, truffle hollandaise, sourdough toast	22
<b>Cuban Benedict</b> * roasted pork, smoked ham, swiss cheese, pickles, caramelized onions, mojo garlic, smoked paprika hollandaise, poached eggs, sourdough toast	24
<b>Fat Boy Hash</b> * 🌱 sunny side up eggs, bacon jam, potato pancake, truffled hollandaise	22
<b>Korean Fried Chicken Sandwich</b> gochujang, cucumber carrot slaw, brioche bun, fries	22
<b>Grilled Jerk Chicken Sandwich</b> caramelized pineapple, citrus marinated slaw, brioche bun, plantain chips	22
<b>Cuban Roast Pork Sandwich</b> smoked ham, swiss cheese, pickles, caramelized onions, mojo garlic, fries	22
<b>Le Classic Double Burger</b> * two beef patties, american cheese, pickles, lettuce, tomato, onion, thousand island dressing, brioche bun, fries <i>add bacon +3 egg* +3 wild mushrooms +6 foie gras* +19 upgrade to truffle fries +5</i>	25
<b>Grilled Salmon</b> * avocado, tomatoes, pickled onions, passion fruit ají amarillo	32
<b>Beer Battered Fish &amp; Chips</b> atlantic cod, malt vinegar, tartar sauce	35
<b>7 oz Prime Skirt Steak</b> * 🌱 chimichurri, petite salad	35

SUSHI & RAW BAR beginning at 11 am

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

## SIDES

<b>Fries</b> 🌱 <i>upgrade to truffle fries +5</i>	8
<b>Farm Fresh Egg</b> * 🍷🌱	4 each
<b>Mixed Berries</b> 🌱🌱	9
<b>Sweet Corn</b> 🍷🌱 chipotle mayo, cotija cheese, lime salt	14
<b>Breakfast Potatoes</b> 🌱	8
<b>Smoked Applewood Bacon</b>	8
<b>Breakfast Sausage</b> chicken or pork	8
<b>Mac N Cheese</b> 🍷 smoked gouda, gruyère, chives <i>add truffles +8 bacon lardons +8 ½ lobster +45</i>	15
<b>Grilled Brussels Sprouts</b> crispy kale, toban chili, green goddess dressing	15
<b>Sautéed Broccoli</b> 🍷🌱 confit shallot	14

**Wake Me Up 10**

vanilla cold brew, almond milk,  
coconut milk, vanilla whipped cream

**Organic Green Juice 10**

apple, celery, cucumber, kale, collards, lemon

**The Bloody Bull 21**

premium vodka, homemade bloody mary mix,  
beef broth, celery, pepperoncini, glazed pepper bacon

**Bottled Water****Saratoga 10**

still & sparkling water

**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, 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 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, lemon juice, cranberry syrup,  
coconut, white cane n/a spirit

**Blackberry Bramble Fizz**

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

**Mango Mule Margarita**

mango, peach, ginger juice, 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**

craft lager, las vegas 5%

**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

**Michelob Ultra**

light lager, u.s.a 4.2% abv

**Elysian, "Space Dust"**

imperial ipa, washington 8.2% abv

**Bad Beat Brewing "Hefeweizen"**

wheat ale, nevada 4% abv

**805 By Firestone**

american blond ale, california 4.7% 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****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 2023

**Chardonnay (Unoaked), Mer Soleil "Silver" 16 / 64**

monterey, california 2023

**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 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 2023