

SUGARCANE

creative modern american fare

FIRSTS

Goat Cheese Croquettes 🍷 guava jam	15
Bacon Wrapped Dates linguíça, manchego, dijon mustard aioli	15
Tortilla Soup organic shredded chicken, avocado, black beans, corn, cilantro, chili pepper	14
Burrata 🍷🍷 chargrilled asparagus, roasted red pepper balsamic	20
Homemade Empanadas (2 piece) hand-cut steak, oaxaca cheese, potatoes, pico de gallo	17
Pig Ear Papaya Salad micro cilantro, sweet chili, jalapeño, pad thai sauce	18
Crispy Eggplant Parmigiana 🍷 tomato basil compote	18
Beef Carpaccio* 🍷 pickled mushrooms, capers, shallots, truffle emulsion	25
Grilled Spanish Octopus ají panca	20
Steamed Mussels 🍷 white wine, garlic, fresno chili	18

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 +12 salmon* +19 5oz prime skirt steak* +17

MAINS

Duck & Waffle* crispy leg confit, fried duck egg, mustard maple syrup	29
Lobster & Shrimp Tamale poblano chili, roasted corn, oaxaca cheese	29
Whole Branzino A La Plancha 🍷 fine herbs, olive oil	40
Grilled Salmon* avocado, tomatoes, pickled onions, passion fruit ají amarillo	32
Beer Battered Fish & Chips atlantic cod, malt vinegar, tartar sauce	35
Tagliatelle Bolognese beef cheek, pancetta, red wine, shaved parmesan	29
Brick Chicken organic half chicken, cumin, green harissa, jalapeño	32
Duck Fried Rice* shredded duck confit, fried duck egg, sweet soy <i>add foie gras* +19</i>	31
Le Classic Double Burger* two beef patties, american cheese, pickles, lettuce, tomato, onion, thousand island dressing, brioche bun, fries	25
<i>add bacon +3 egg* +3 wild mushrooms +6 foie gras* +19 upgrade to truffle fries +5</i>	
New Zealand Lamb Chops* 🍷 baba ghanoush, pomegranate, toasted almonds, mint chimichurri	42
16 Oz Ribeye* 🍷 truffle demi, petite salad	71
7 oz Prime Skirt Steak* 🍷 chimichurri, petite salad	35
6 Hour Braised Short Rib peppercorn sauce, million dollar potatoes, fine herbs	55

SUSHI & RAW BAR

Seasonal Oysters* 🍷 half dozen or dozen	31/57
Shrimp Cocktail (5 piece) 🍷	25
Shellfish Tower* 🍷	
Small (For 2-3 people) 6 oysters, 6 shrimp, 1/2 chilled lobster, 1/2 lb opilio crab legs	120
Large (For 4-6 people) 12 oysters, 12 shrimp, 1 whole chilled lobster, 1 lb opilio crab legs	225
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, chives, 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 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 🍷 <i>upgrade to truffle fries +5</i>	8
Sweet Corn 🍷🍷 chipotle mayo, cotija cheese, lime salt	14
Roasted Brussels Sprouts crispy kale, toban chili, green goddess dressing	15
Sautéed Broccoli 🍷🍷 confit shallot	14
Garlic Whipped Potatoes 🍷🍷 smoked garlic, olive oil	14
Roasted Carrots 🍷🍷 whipped goat cheese, pistachio, maple sherry	15
Wild Mushrooms 🍷 sweet soy, garlic, crispy shallot	15
Mac N Cheese 🍷 smoked gouda, gruyère, chives <i>add truffles +8 bacon lardons +8 ½ lobster +45</i>	15

🍷 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.

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

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

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

Bottled Water

Saratoga 10

still & sparkling water

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

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 bot-

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, 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