

SUGARCANE®

RAW BAR GRILL

LAS VEGAS

brunch menu

snacks & apps

warm cinnamon & sugar churros 🌿
mexican hot chocolate / 14

flaky guava & cheese pastry 🌿
served warm / 16 for three

key lime donuts 🌿
kaffir lime sugar, meringue / 13

homemade empanadas
hand-cut steak, potatoes, oaxacan
cheese, achiote sauce / 15 for two

goat cheese croquettes 🌿
guava jam / 14

bacon wrapped dates
linguiça, manchego / 17

crispy polenta 🌿
truffle mayonnaise / 14

bbq-spiced crispy pig ears / 12

bottomless mimosas / 25* per person

*unlimited mimosas for a maximum of two hours

the bloody bull / 20

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

brunch, lunch & more

breakfast platter* two eggs any style, breakfast potatoes, sourdough toast, choice of applewood bacon or breakfast sausage / 19

brioche french toast 🌿 vanilla cream, fresh berries, maple syrup / 19

avocado toast* 🌿 charred corn, crumbled goat cheese, two sunny side up eggs, sourdough toast / 19

buttermilk waffle 🌿 vanilla crème, fresh berries / 16
add fried chicken +10

buttermilk pancakes 🌿 maple syrup, whipped butter / 16
add chocolate chips +3 blueberries +3 banana +3

the full elvis 🌿 whole buttermilk waffle, pbj, caramelized banana, chantilly cream, all the trimmings / 20

duck & waffle* crispy leg confit, fried duck egg, mustard maple syrup / 26

huevos rancheros* 🌿 sunny side up eggs, pork beans, smashed avocado, chipotle aioli / 20

truffled toad in the hole* 🌿 sunny side up egg, melted brie, black truffle, honey, brioche / 20

mushroom benedict* 🌿 seasonal mushrooms, yakitori butter, poached eggs, truffle hollandaise, sourdough / 21

cuban benedict* roasted pork, smoked ham, swiss cheese, pickles, caramelized onion, mojo, smoked paprika hollandaise, poached eggs, sourdough / 23

fat boy hash* sunny side up eggs, bacon jam, potato pancake, truffled hollandaise / 21

pig ear & papaya 'pad thai' / 17

fried chicken sandwich buttermilk marinated chicken breast, homemade slaw, butter pickles, red hot sauce / 19

cuban roast pork sandwich swiss cheese, pickles, onions, mojo garlic / 21

le classic double burger two beef patties, american cheese, thousand island, pickles, french fries / 20

beef short ribs* traditional korean-style cut, kimchi pickles, pickled fresno chilies / 26

asparagus bonito flakes, sweet soy / 14

sweet corn 🌿 chipotle mayo, cotija cheese, lime salt / 13

chicken thigh gem lettuce wrap, red onion, sweet soy / 17

salmon peruana passion fruit, aji amarillo, avocado, cherry tomatoes, pickled red onions, grilled in corn husk / 31

lobster & shrimp tamale poblano chile, roasted corn, oaxaca cheese / 22

salads

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

caesar salad baby gem lettuce, horseradish caesar dressing, fried anchovies & capers / 18

wedge salad 🌿 blue cheese, tomato, bacon, red onion, sherry vinaigrette, ranch dressing / 16

tuna nicoise salad 🌿 seared big eye tuna, romaine, green beans, tomato, potato, soft boiled egg, sherry mustard vinaigrette / 32

sides

farm fresh egg* 🌿 / 4 each

breakfast potatoes 🌿 / 8

smoked applewood bacon / 8

breakfast sausage
chicken or pork / 8

mixed berries 🌿 / 7

french fries / 8

brussels sprouts 🌿
sweet soy, aged balsamic,
orange segments / 14

raw bar & more

yellowfin tuna tartare* avocado purée, sesame rice cracker / 22

shrimp ceviche* mango, celery, cucumber, red onion, passion fruit aji amarillo, cassava chip / 21

poke bowl* tuna, wakame, oshinko, cucumber, spicy ponzu / 22

hamachi 'pizza'* yuzu aioli, heirloom tomato, red onion, chive, cilantro, spicy ponzu / 25

hokkaido scallop* 🌿 yuzu marinated apple, black truffle, lime, jalapeño / 21

yellowtail tataki* roasted jalapeño, blistered heirloom cherry tomatoes, micro shiso, truffle ponzu / 25

salmon tiradito* 🌿
orange, aji amarillo, beet infused
pickled fennel / 20

big eye tuna tiradito*
beet ponzu, truffle oil, serrano
peppers / 21

shellfish towers*

small (for 2-3 ppl) / 120
6 oysters, 6 shrimp, 6 mussels,
½ lobster, ½lb opilio crab

large (for 4-6 ppl) / 225
12 oysters, 12 shrimp, 12 mussels,
1lb chilled lobster, 1lb opilio crab

raw bar

selection of seasonal oysters* 🌿
half dozen / 30
cheaper by the dozen / 56

shrimp cocktail 🌿 three pieces / 11

crispy rice / 20

spicy tuna* avocado, spicy mayo, eel sauce

hamachi* japanese spice, chives, truffle oil

torched salmon* togarashi, spicy mayo, crispy shallots, ponzu, sriracha

roasted beet 🌿 chives, japanese spice, yuzu aioli, ponzu

A selection of iconic dishes from our acclaimed sister restaurant in London, Duck & Waffle.

*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness.

🌿 vegetarian 🌿 gluten free 🌿 vegan

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cocktails

our rum cocktails / 16

rum 'n' bramble

premium rum, yuzu, dry vermouth, agave, blackberry purée, cardamom bitter, fresh basil

banana rum old fashioned

premium rum infused with banana, angostura bitters, maple

reserva mai tai

diplomatico exclusiva reserva 80, orgeat, dark rum

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, lemon, coconut cream, orange bitters

our signature libations / 16

one in a melon

jalapeño-infused tequila, freshly pressed watermelon juice, dry vermouth, lime juice

strawberry balsamic

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

garden essence

premium gin, lemon, peppercorn syrup, fresh basil, black pepper

spice of love

premium vodka, passion fruit purée, mango purée, fresh jalapeño

the pineapple express

premium bourbon, sweet vermouth, fresh pineapple, agave, lemon juice, bitters

mexican lemon drop

premium tequila, luxardo maraschino, lemon, sugar tajin

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, agave, lemon

the big apple

jameson irish whiskey, freshly pressed apple puree, cinnamon, lillet red, lemon, bitters

bottled water

panna still water / 10

pellagrino sparkling water / 10

wine

all wines by the glass are available by the bottle

sparkling

avissi, prosecco, veneto, italy 14/56

lucien albrecht, brut rose, cremant d' alsace, france 18/72

white

chardonnay, nielson, monterey, california, 2022 15/60

pinot grigio, ruffino, "lumina", delle venezie, italy, 2022 14/56

sauvignon blanc, whitehaven, marlborough, new zealand 2023 14/56

red

cabernet sauvignon, serial, paso robles, california, 2020 18/72

malbec, nieto senetiner "camila", mendoza, argentina 2022 15/60

pinot noir, sea sun, central coast, california, 2021 16/64

rosé

fleurs de prairie, rosé, languedoc, france 2022 16/64

beers

can / bottled beer / 10

crisp and refreshing

ace pineapple, 5%, hard cider, california

clausthaler, non alcoholic, germany

kona big wave, golden ale 4.4%, hawaii

crafthaus czech pilsner, 5%, nevada

draft beer / 10

mojave brewing, "mangolorian", mango ipa, 6.7%, nevada

big dogs, "peace, love & hoppiness", american pale ale, 6%, nevada

stone buenaveza, mexican style lager, 4.7%, california

hop valley, hazy ipa, 7%, oregon

805 by firestone, american blond ale, 4.7%, california

sugarcane's rosie by tenaya creek, light beer, 4.6%, nevada

elysian, "space dust", imperial ipa, 8.2%, washington

four peaks the joy bus wow wheat, orange peel, arizona

