

SUGARCANE

creative modern american fare

FIRSTS

Goat Cheese Croquettes 🍷	guava jam	15
Bacon Wrapped Dates	linguiça, 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	16
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
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

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 🌱	smoked garlic whipped potatoes, fine herbs, olive oil	55
Grilled Salmon *	avocado, tomatoes, pickled onions, passion fruit ají amarillo sauce	32
Beer Battered Fish & Chips	atlantic cod, malt vinegar, tartar sauce	33
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	31
add foie gras* +19		
Le Classic Double Burger *	two beef patties, american cheese, pickles, lettuce, tomato, onion, thousand island dressing, brioche bun, fries	25
bacon +3 egg* +3 wild mushrooms +6 foie gras* +19 upgrade fries to truffle fries +5		
New Zealand Lamb Chops * 🌱	baba ghanoush, pomegranate, toasted almonds, mint chimichurri	42
16 Oz Ribeye * 🌱		71
Skirt Steak * 🌱		35
Meatopia (serves 2) *	bone in 16oz prime NY strip, 6-hour braised beef short ribs, roasted bone marrow	160

choice of sauce: chimichurri 🌱🍷🌱 truffle demi 🌱 peppercorn

add to any steak dish: 1 half lobster +45 whole lobster +70

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, 6 mussels, 1/2 chilled lobster, 1 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
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, tograshi, ponzu, tograshi 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

Truffle Fries 🍷		15
Sweet Corn 🍷🌱	chipotle mayo, cotija cheese, lime salt	14
Fries 🍷🌱		8
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.

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

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

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

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