

FIRSTS

Vanilla Bean Beignets 🍷 (5 piece)	vanilla bean, hazelnut ganache	15
Bacon Wrapped Dates	linguiça, manchego, dijon mustard aioli	15
Goat Cheese Croquettes 🍷	guava jam	15
Flaky Guava & Cheese Pastry (3 piece) 🍷		15
Homemade Empanadas (2 piece)	hand-cut steak, oaxaca cheese, potatoes, pico de gallo	17

SALADS

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

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

MAINS

Breakfast Platter*	two eggs any style, breakfast potatoes, sourdough toast, choice of applewood bacon or breakfast sausage	22
Breakfast Sandwich	scrambled eggs, bacon, cheddar cheese, tomato, arugula, roasted garlic aioli, brioche bun, fries add skirt steak* +17	22
Brioche French Toast 🍷	vanilla crème, fresh berries, maple syrup	21
Avocado Toast 🍷	roasted cherry tomatoes, cucumber, watermelon radish, feta, chili crisp, sourdough toast add smoked salmon* +8 egg* +4 bacon +3	19
Buttermilk Waffle 🍷	vanilla crème, fresh berries add fried chicken +10	18
Buttermilk Pancakes 🍷	maple syrup, whipped butter add chocolate chips +3 blueberries +3 banana +3	18
Duck & Waffle*	crispy leg confit, fried duck egg, mustard maple syrup	29
Huevos Rancheros* 🍷	sunny side up eggs, pork beans, smashed avocado, chipotle aioli	21
Mushroom Benedict* 🍷	seasonal mushrooms, yakitori butter, poached eggs, truffle hollandaise, sourdough toast	22
Cuban Benedict*	roasted pork, smoked ham, swiss cheese, pickles, caramelized onions, mojo garlic, smoked paprika hollandaise, poached eggs, sourdough toast	24
Grilled Jerk Chicken Sandwich	caramelized pineapple, citrus marinated slaw, brioche bun, plantain chips	22
Cuban Roast Pork Sandwich	smoked ham, swiss cheese, pickles, caramelized onions, mojo garlic, baguette, fries	22
Le Classic Double Burger*	two beef patties, american cheese, pickles, lettuce, tomato, onion, add bacon +3 egg* +4 wild mushrooms +6 foie gras* +19 upgrade to truffle fries +5	25
French Dip*	australian grass fed wagyu, horseradish onions, red wine au jus, baguette, fries upgrade to truffle fries +5	39
Grilled Salmon*	avocado, tomatoes, pickled onions, passion fruit ají amarillo	32
Beer Battered Fish & Chips	atlantic cod, malt vinegar, tartar sauce	35
7 oz Prime Skirt Steak* 🍷	chimichurri	35

SUSHI & RAW BAR beginning at 11 am

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 half 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
Poke Bowl*	bigeye tuna, wakame, oshinko, cucumber, spicy ponzu	23
Bigeye Tuna Tartare*	yuzu kosho, shallots, truffle oil, crispy wonton	23
Hamachi ‘Pizza’*	heirloom tomato, onion, chives, cilantro, yuzu aioli, spicy ponzu	26
Yellowtail Tataki*	blistered heirloom tomato, 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
Torched Strip Roll*	salmon, avocado, lemon, chives, sesame seeds, torched salmon, poke sauce	24
Sugarcane Roll*	bigeye tuna, salmon, white fish, avocado, pickled daikon, crispy shallot, torched hamachi, truffle 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, avocado, shiso, togarashi, sukiyaki, spicy mayo	27

SIDES

Fries 🍷	upgrade to truffle fries +5	8
Farm Fresh Egg* 🍷 🍷		4 each
Mixed Berries 🍷 🍷		9
Breakfast Potatoes 🍷		8
Smoked Applewood Bacon		8
Breakfast Sausage	chicken or pork	8
Mac N Cheese 🍷	smoked gouda, gruyère, chives add truffles +8 lardons +8 ½ lobster +45	15
Sweet Corn 🍷 🍷	chipotle mayo, cotija cheese, lime salt	14
Sautéed Broccoli 🍷 🍷	confit shallot	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

The Bloody Bull 21

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

Bottled Water 10

Saratoga

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, 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

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

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), Lincourt “Steel” 16 / 64

santa rita hills, california 2023

Pinot Grigio, Ruffino, “Lumina” 15 / 60

delle venezie, italy 2022

Sauvignon Blanc, Dashwood 15 / 60

marlborough, new zealand 2025

Sauvignon Blanc, Domaine Cherrier 21 / 84

sancerre, france 2023

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