

SUGARCANE

modern american fare



SNACKS

Edamame 	housemade tajín, seared lime	10
Lobster & Caviar Bite	teeny tiny lobster roll topped with caviar	19
Pig Ear Papaya Salad	sweet chili, jalapeño, pad thai sauce	11

FIRSTS

Goat Cheese Croquettes 	guava jam	15
Bacon Wrapped Dates	linguiça, manchego, dijon mustard aioli	15
Tortilla Soup	organic shredded chicken, avocado, black bean, corn, cilantro, chili pepper	14
Burrata  	chargrilled asparagus, roasted red pepper balsamic	20
Homemade Empanadas (2 piece)	hand-cut steak, oaxaca cheese, potato, pico de gallo	18
Grilled Spanish Octopus	aji panca	20
Crispy Hot Cauliflower 	nashville spice, scallion, house sauce, dill pickle, brioche	23

SALADS

House Salad 	baby gem, arugula, romaine, radish, heirloom carrot, persian cucumber, onion, parsley, dill, plantain chip, apple honey-mustard dressing	18
Southwestern Caesar*	romaine, avocado, onion, charred corn, jalapeño, parmesan, cilantro, tortilla crisp, caesar dressing	19
Wedge	iceberg, tomato, lardon, onion, blue cheese, sherry vinaigrette, ranch dressing	18
Spicy Sesame Noodle 	avocado, arugula, mango, napa cabbage, red bell pepper, roasted peanuts, thai basil, sesame peanut dressing	19

ADD TO ANY SALAD

chicken + 9 shrimp +12 salmon* +19

SUSHI & RAW

Crunchy Tuna Roll*	avocado, chili tempura flakes, sweet chili	
California Roll*	dungeness crab, cucumber, avocado, tobiko	
Torched Hamachi Roll*	bigeye tuna, salmon, avocado, pickled daikon, crispy shallot, truffle soy	
High Roller	poached lobster, chili butter, yuzu aioli	
Strip Roll*	salmon, avocado, cucumber, masago, eel sauce, ponzu aioli	
Surf & Turf Roll*	seared wagyu, shrimp tempura, avocado, shiso, togarashi, sukiyaki, spicy mayo	
Spicy Tuna Crispy Rice*	avocado, spicy mayo, eel sauce	21
Torched Salmon Crispy Rice*	crispy shallot, jalapeño, togarashi, ponzu, sriracha, spicy mayo	21
Seasonal Oysters* 	half dozen or dozen	31/57
Shrimp Cocktail (5 piece) 		25
Shrimp Ceviche*	avocado, mango, celery, passion fruit, cucumber, red onion, jalapeño, ají amarillo, cassava chip	22
Bigeye Tuna Tartare*	yuzu kosho, shallot, truffle oil, crispy wonton	23
Hamachi ‘Pizza’*	heirloom tomato, onion, chive, cilantro, yuzu aioli, spicy ponzu	26

MAINS

Duck & Waffle*	crispy leg confit, fried duck egg, mustard maple syrup	29
Lobster & Shrimp Tamale	poblano chili, roasted corn, oaxaca cheese	30
Grilled Faroe Island Salmon*	avocado, tomato, pickled onion, passion fruit ají amarillo	32
Beer-Battered Fish & Chips	atlantic cod, malt vinegar, tartar sauce	35
Whole Grilled Branzino 	fennel, kalamata olive, sherry vinaigrette	55
Tagliatelle Bolognese	beef, pancetta, red wine, shaved parmesan	29
Organic Half Brick Chicken 	fingerling potato, seasonal mushroom, truffle, fines herbs	33
Duck Fried Rice*	shredded leg confit, fried duck egg, sweet soy	31
Le Classic Double Burger*	two beef patties, american cheese, pickle, lettuce, tomato, onion, thousand island dressing, brioche bun, fries	25
add smoked applewood bacon +3 farm fresh egg* +4 seasonal mushroom +6 upgrade to truffle fries +5		
French Dip Au Jus*	australian grass-fed wagyu, horseradish, sautéed onion, baguette, fries	39
upgrade to truffle fries +5		
Australian Lamb Chops* 	baba ghanoush, pomegranate, roasted almonds, mint chimichurri	42
16 Oz Angus Ribeye* 	truffle demi	71
6-Hour Braised Short Rib 	peppercorn sauce, fines herbs	55
7 Oz Prime Flat Iron Steak 	chimichurri	36

SIDES

Fries 	upgrade to truffle fries +5	8
Sweet Corn  	cotija cheese, lime salt, chipotle mayo	14
Roasted Brussels Sprouts	crispy kale, toban chili, green goddess dressing	15
Sautéed Broccoli  	shallot butter	14
Whipped Potatoes  	house smoked garlic, extra virgin olive oil, fines herbs	14
Mac n Cheese 	smoked gouda, gruyère, chive add truffle +8 lardon +8 ½ lobster +45	15

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 strawberry

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

blackberry, 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

SARATAOGA BOTTLED WATER 10

still or sparkling

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

805 By Firestone

american blonde 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

Avissi, Prosecco 14/56

veneto, 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), Lincourt “Steel” 16 / 64

santa rita hills, california 2024

Pinot Grigio, Ruffino, “Lumina” 15 / 60

delle venezie, italy 2024

Sauvignon Blanc, Dashwood 15 / 60

marlborough, new zealand 2025

Sauvignon Blanc, Domaine Cherrier 21 / 84

sancerre, france 2024

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