SUGARCANE

modern american fare

BRUNCH

BOTTOMLESS MIMOSA

$26 per person 2-hour limit

FIRSTS

Vanilla Bean Beignets (5 piece) hazelnut ganache 15

Bacon Wrapped Dates linguiça, manchego, dijon mustard aioli 16

Goat Cheese Croquettes guava jam 15

Homemade Empanadas (2 piece) hand-cut steak, potato, oaxaca cheese, pico de gallo 19

Burrata (GF) chargrilled asparagus, roasted red pepper balsamic 21

Flaky Guava & Cheese Pastry (3 piece) 15

BRUNCH FAVORITES

Breakfast Platter* two farm fresh eggs, breakfast potatoes, sourdough toast, choice of smoked applewood bacon or breakfast sausage *chicken or pork* 23

Avocado Toast roasted cherry tomato, cucumber, watermelon radish, feta, chili crisp, sourdough toast 20
add farm fresh egg +4 smoked salmon* +8*
smoked applewood bacon +4

Brioche French Toast vanilla crème, fresh berries, caramelized banana, maple syrup 23

Buttermilk Pancakes maple syrup, whipped butter
add blueberry +3 banana + 3 chocolate chip +3 16

Buttermilk Waffle vanilla crème, fresh berries
add fried chicken +9 19
add full elvis (pbj, caramelized banana, chantilly cream all the trimmings) +3

ADDITIONAL MAINS

Cuban Benedict* farm fresh poached eggs, roasted pork, smoked ham, swiss cheese, pickle, caramelized onion, mojo garlic, smoked paprika hollandaise, sourdough toast 25

Mushroom Benedict* farm fresh poached eggs, seasonal mushroom, yakitori butter, truffle hollandaise, sourdough toast 23

Huevos Rancheros* (GF) farm fresh sunny side up eggs, pork beans, smashed avocado, chipotle aioli 22

Duck & Waffle* crispy leg confit, fried duck egg, mustard maple syrup 29

7 Oz Prime Flat Iron Steak* (GF) chimichurri 37

SANDWICHES

Breakfast Sandwich farm fresh scrambled eggs, smoked applewood bacon, cheddar cheese, tomato, arugula, roasted garlic aioli, brioche bun, fries 23

Grilled Jerk Chicken Sandwich caramelized pineapple, citrus marinated slaw, brioche bun, plantain chips 23

Le Classic Double Burger* two beef patties, american cheese, pickle, lettuce, tomato, onion, thousand island dressing, brioche bun, fries 26

French Dip Au Jus* australian grass-fed wagyu, horseradish, sautéed onion, baguette, fries 39

ADD TO ANY SANDWICH

smoked applewood bacon +4
farm fresh egg +4*
seasonal mushrooms +6
upgrade to truffle fries +6

SNACKS

Edamame (V) 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 12

SALADS

House baby gem, arugula, romaine, radish, heirloom carrot, persian cucumber, onion, parsley, dill, plantain chip, apple honey-mustard dressing 19

Southwestern Caesar* romaine, avocado, onion, charred corn, jalapeño, parmesan, cilantro, tortilla crisp, caesar dressing 20

Wedge iceberg, tomato, lardon, onion, blue cheese, sherry vinaigrette, ranch dressing 19

Sesame Noodle avocado, arugula, mango, napa cabbage, red bell pepper, roasted peanut, thai basil, spicy sesame peanut dressing 20

ADD TO ANY SALAD

chicken +9 *shrimp +18* *salmon* +19*

SUSHI & RAW beginning at 11 am

Spicy Tuna Crispy Rice* avocado, spicy mayo, eel sauce 22

Torched Salmon Crispy Rice* crispy shallot, jalapeño, togarashi, ponzu, sriracha, spicy mayo 22

Crunchy Tuna Roll* avocado, chili tempura flakes, sweet chili 23

California Roll* dungeness crab, cucumber, avocado, tobiko 21

Torched Hamachi Roll* bigeye tuna, salmon, avocado, pickled daikon, crispy shallot, truffle soy 27

High Roller poached lobster, chili butter, yuzu aioli 30

Strip Roll* salmon, avocado, cucumber, masago, eel sauce, ponzu aioli 25

Surf & Turf Roll* seared wagyu, shrimp tempura, avocado, shiso, togarashi, sukiyaki, spicy mayo 28

Seasonal Oysters* (GF) half dozen or dozen 32/58

Shrimp Cocktail (GF) (5 piece) 26

Poke Bowl* bigeye tuna, wakame, oshinko, cucumber, spicy ponzu 24

Shrimp Ceviche* avocado, mango, celery, passion fruit, cucumber, red onion, jalapeño, ají amarillo, cassava chip 26

Bigeye Tuna Tartare* yuzu kosho, shallot, truffle oil, crispy wonton 24

Hamachi 'Pizza'* heirloom tomato, onion, chive, cilantro, yuzu aioli, spicy ponzu 27

SIDES

Fries (V)	8
Farm Fresh Egg* (GF)	4 *each*
Mixed Berries (V) (GF)	10
Breakfast Potatoes (V)	9
Smoked Applewood Bacon	9
Breakfast Sausage *chicken or pork*	9
Smoked Pecanwood Ham (GF)	9
Artisanal Sourdough Toast (V)	5
Mac n Cheese smoked gouda, gruyère, chive *add truffle +8 lardon +8 ½ lobster +45*	14
Sweet Corn (GF) cotija cheese, lime salt, chipotle mayo	14
Sautéed Broccoli (GF) shallot butter	14

vegetarian (GF) *gluten free* (V) *vegan*

**Consuming raw or undercooked meat, poultry, shellfish, seafood or egg 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

Saratoga Bottled Water 10
still or sparkling

OUR SIGNATURE LIBATIONS 18

One In A Melon
premium jalapeño-infused tequila, freshly pressed watermelon juice, dry vermouth, fresh lime juice

Cantarito
el mexicano blanco tequila, penumbra mezcal, grapefruit syrup, tamarind, fresh lime

Mexican Lemon Drop
premium tequila, luxardo maraschino, fresh lemon juice, organic agave, tajín

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

Spice Of Love
premium vodka, passion fruit purée, mango purée, fresh jalapeño

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

The Pineapple Express
premium bourbon, sweet vermouth, fresh pineapple, organic agave, fresh lemon juice, angostura bitters

My Passion Is Old Fashioned
premium whiskey, lillet blanc, passion fruit syrup, fresh lemon juice, angostura bitters

Banana Rum Old Fashioned
premium rum infused with banana, angostura bitters, maple

Lychee Mojito
premium rum, muddled lime, lychee juice, mint

Painkiller
pusser's rum, pineapple, coconut, orange syrup

Creamsicle
premium rum, orange, coconut cream, orange bitters, fresh lemon juice

Deja Brew
ron cartavio black barrel rum, espresso, baileys espresso cream, abuelita's chocolate

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

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 Roblin "Enclos De Maimbray" 21 / 82
sancerre, france 2025

ROSÉ

Fleurs De Prairie, Rosé 17 / 68
languedoc, france 2025

RED

Zinfandel/Cabernet Sauvignon/Petite Sirah/Syrah, The Prisoner 25/100
napa, california 2023

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 2024

Pinot Noir, The Four Graces 21 / 84
willamette valley, oregon 2024