DINNER

SUGARCANE

modern american fare

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

FIRSTS

Goat Cheese Croquettes guava jam 15
Bacon Wrapped Dates linguiça, manchego, dijon mustard aioli 16
Tortilla Soup organic shredded chicken, avocado, black bean, corn, cilantro, chili pepper 14
Burrata GF chargrilled asparagus, roasted red pepper balsamic 21
Homemade Empanadas (2 piece) hand-cut steak, oaxaca cheese, potato, pico de gallo 19
Grilled Spanish Octopus ají panca 20
Crispy Hot Cauliflower nashville spice, scallion, house sauce, dill pickle, brioche 23

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

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
Spicy Tuna Crispy Rice* avocado, spicy mayo, eel sauce 22
Torched Salmon Crispy Rice* crispy shallot, jalapeño, togarashi, ponzu, sriracha, spicy mayo 22
Seasonal Oysters* GF half dozen or dozen 32/58
Shrimp Cocktail GF (5 piece) 26
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

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 GF fennel, kalamata olive, sherry vinaigrette 55
Tagliatelle Bolognese beef, pancetta, red wine, shaved parmesan 29
Organic Half Brick Chicken GF fingerling potato, seasonal mushrooms, truffle, fines herbs 38
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 26
add smoked applewood bacon +4 farm fresh egg +4 seasonal mushrooms +6 upgrade to truffle fries +6*
French Dip Au Jus* australian grass-fed wagyu, horseradish, sautéed onion, baguette, fries 39
upgrade to truffle fries +6
Australian Lamb Chops* GF baba ghanoush, pomegranate, roasted almond, mint chimichurri 42
16 Oz Angus Ribeye* GF truffle demi 71
6-Hour Braised Short Rib GF peppercorn sauce, fines herbs 55
7 Oz Prime Flat Iron Steak* GF chimichurri 37

SIDES

Fries V *upgrade to truffle fries +6* 8
Sweet Corn GF cotija cheese, lime salt, chipotle mayo 14
Roasted Brussels Sprouts crispy kale, toban chili, green goddess dressing 15
Sautéed Broccoli GF shallot butter 14
Whipped Potatoes GF house smoked garlic, extra virgin olive oil, fines herbs 15
Mac n Cheese smoked gouda, gruyère, chive *add truffle +8 lardon +8 ½ lobster +45* 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.*

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
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 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