CHILLED NOSH

THE MELROSE ROLL*......................................22
   crab, hamachi, lemon & truffle (riceless)
CHEF’S PRESSES ROLL*..................................28
   spicy tuna, salmon, wasabi cream & caviar
SPICY TUNA CRISPY RICE*...............................26
   chili mayo & eel sauce
TRUFFLE SALMON CRUDO*...............................22
   crystalized soy, citrus
HAMACHI PONZU SASAMI*.................................19
   white ponzu vinaigrette, serrano

WARM NOMS

KURO EDAMAME...........................................12
   serrano chili & sesame oil
THE MIYAZAKI ROLL......................................28
   A5 japanese wagyu, truffle, shrimp, chili aioli
LOBSTER ESCARGOT........................................29
   herb butter & puff pastry
SHOW CRAB SCAMPI........................................36
   (5) buttery, herby, and deliciously rich
VIN SCULLY FRIES........................................21
   cheddar, jalapeños, bacon, chives & ranch dressing

MELROSE PIZZA

ONE SIZE = 14" = FEEDS 2-3 PATRONS
WE POLITELY DECLINE INGREDIENT SUBSTITUTIONS

CLASSIC
   pepperoni, mozzarella & parmesan, oregano, fresh basil
   28

OZZY’S
   filet mignon, arugula, sweet onion, truffle oil, balsamic glaze
   34

RICK’S
   sausage & jalapeño, sharp cheddar, sweet onions, jalapeño ranch
   32

VEGAN
   dairy free cheese, tomato sauce, mixed vegetables
   27

CAULIFLOWER DYNAMITE
   16

WILD ROASTED ASPARAGUS
   16

LOADED BAKED POTATO
   14

CHILI GARLIC BROCCOLINI
   16

ONION RING TEMPURA
   17

WOK FRIED RICE

WASABI VEGGIE & GINGER...............................18
FROSTY WAGYU TRUFFLE.................................26

MAC & CHEESE

CLASSIQUE.............................................19
ATLANTIC LOBSTER & CHIVE...........................32

THE SPECIALTIES

PASTAZA PIZZA...........................................34
   spicy rigatoni, chili flake & parmesan
MEL’S SHRIMP SCAMPI..................................36
   fresh pecorino roman & herbs
‘BIG & SPICY’ CHICKEN PARM...........................42
   topped with fresh mozzarella & unique tomato sauce
WHITE FISH PICKLE....................................36
   lemon beurre blanc & sauteed spinach | limited
THE MISO SEA BASE....................................44
   crispy kale, umami miso vinaigrette
KALE & COCONUT CHICKEN.............................26
   avocado, carrot, roasted peanut vinaigrette

CHOPPED SALADS

CAESAR SALAD........................................13/24
   shaved parmesan, cornbread croutons
CHOPPED WEDGE SALAD...............................13/24
   bacon, tomato, bleu cheese & champagne vinaigrette

STEAKS & BURGER

TOKYO CHEESEBURGER*.................................22
   white cheddar, pickle, wasabi & gochujang aioli
FILET CLASSIQUE*......................................69
   USDA prime, served a la carte
BONE-IN NEW YORK STRIP*............................85
   served with classic bernaise
SHEP’S HAWAIIAN RIBEYE*............................69
   ginger marinade, a house favorite!
A5 JAPANESE WAGYU*.................................46/02
   served sliced, white truffle butter - 6oz min
THE KING’S PORTERHOUSE.............................225
   Northern California dairy beef, (serves 2-3)

RARE & DRY-AGED CUTS
EXCLUSIVE SELECTIONS | LIMITED AVAILABILITY
inquire your server

CELEBRATION

CHOCOLATE SILK PIE.................................Dutch Chocolate
   JoJo’s Strawberry.................................24
   Cotton Candy Cloud..............................17

A 5% surcharge will be added to all guest checks to defray the increased cost of wages & benefits. Thank you for supporting our staff.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu. We do not guarantee steaks cooked medium well or above.
We would like to see that you make it home safely. If you do not have a designated driver we would be happy to help make arrangements.

**World’s Coldest Martini**

Frozen vodka martini with dry vermouth and citrus bitters—simply irresistible

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**$10 House Martinis**

Five to six daily at the bar

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**CABERNET & CABERNET BLENDS**

- **AUSTIN HOPE**
  - Paso Robles
  - $18.00

- **LEVITATION**
  - California
  - $22.00

- **MT. VEEDER**
  - Napa Valley
  - $25.00

- **PAPILLON BY ORIN SWIFT**
  - Napa Valley
  - $129.00

- **QUINTESSA**
  - Rutherford
  - $455.00

- **OPUS ONE**
  - Oakville
  - $695.00

- **THE MEXICAN**
  - A vivacious blend of tequila, fresh lime, Grand Marnier and Limoncello foam—not your average margarita

- **THE SPICY MEXICAN**
  - A playful dance of premium tequila, crisp cucumber, fresh lime and fiery jalapeño to spice things up

- **GOLD RUSH**
  - An exquisite blend of bourbon, fresh lemon, earthy rosemary, and soothing honey, served on the rocks

- **CLASSIC ESPRESSO**
  - Indulge in the ultimate after-dinner luxury with robust espresso, Kahlua and smooth Bailey’s

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**SPARKLING & CHAMPAGNE**

- **JEIO BISOL**
  - Prosecco, Italy
  - $16.00

- **COTE MAS**
  - Sparkling Rosé, France
  - $18.00

- **LALLIER BRUT**
  - Ay, France
  - $24.00

- **PERRIER JOUET**
  - Champagne, France
  - $125.00

- **KRUG GRAND CUVEE**
  - Reims, France
  - $485.00

- **DOM PERRINON**
  - Champagne, France
  - $545.00

- **PINOT NOIR**
  - Outer Bound
  - $20.00

- **VINCENT GIRARDIN**
  - Santenay, Burgundy
  - $24.00

- **BELLE GLOS ‘LAS ALTURAS’**
  - Santa Lucia Highlands
  - $110.00

- **KOSTA BROWNE ‘RITA’S CROWN’**
  - Sonoma Coast
  - $275.00

- **SANFORD & BENEDICT**
  - Santa Rita Hills
  - $95.00

- **THE MEXICAN**
  - A vivacious blend of tequila, fresh lime, Grand Marnier and Limoncello foam—not your average margarita

- **THE SPICY MEXICAN**
  - A playful dance of premium tequila, crisp cucumber, fresh lime and fiery jalapeño to spice things up

- **GOLD RUSH**
  - An exquisite blend of bourbon, fresh lemon, earthy rosemary, and soothing honey, served on the rocks

- **CLASSIC ESPRESSO**
  - Indulge in the ultimate after-dinner luxury with robust espresso, Kahlua and smooth Bailey’s

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**Cocktails**

**BLEU & GOLD**

A harmonious blend of fine vodka, rich bleu cheese salt and house-made bleu cheese olives—a luxurious affair

**FRENCH 76**

Elegant and effervescent—premium vodka, sparkling prosecco and tangy lemon juice—a chic and refreshing sensation

**BOGART’S GINLET**

Infused vodka, zesty lime, and fragrant basil unite in this flirtatious and sophisticated cocktail

**MANHATTAN**

Smooth and classic, a distinguished blend of bourbon and rye whiskey, vermouth, bitters and a cherry

**PALOMA BLANCA**

Seductive and captivating, mezzal’s smoky notes intertwine with agave’s sweetness and fresh grapefruit’s zest

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**Chardonnay**

- **ANTICA**
  - Napa Valley
  - $18.00

- **J.M BOILLOT VILLAGES**
  - Macon, France
  - $24.00

- **MOILLARD**
  - Chablis, France
  - $65.00

- **BOUCHARD ‘LES CLOS’**
  - Burgundy, France
  - $175.00

- **LATOUR PULIGNY MONTRACHET**
  - Burgundy, France
  - $285.00

- **DOM PERIGNON**
  - Champagne, France
  - $545.00

**More White Wine & Rosé**

- **DUCKHORN SAUVIGNON BLANC**
  - Napa Valley
  - $18.00

- **VILLEBOIS**
  - Sancerre, France
  - $22.00

- **JERMANN PINOT GRIGIO**
  - Fruili-Venezia Giulia, Italy
  - $16.00

- **DOM. WACHAU GRUNER VETLIND**
  - Wachau, Austria
  - $65.00

- **RUMOR ROSE**
  - Provence, France
  - $18.00

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**Sparkling & Champagne**

- **JEIO BISOL**
  - Prosecco, Italy
  - $16.00

- **COTE MAS**
  - Sparkling Rosé, France
  - $18.00

- **LALLIER BRUT**
  - Ay, France
  - $24.00

- **PERRIER JOUET**
  - Champagne, France
  - $125.00

- **DOM PERRINON**
  - Champagne, France
  - $545.00

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**Signature Drinks**

**The Mexican**

Lemon Gin and elderflower are brought to life with bubbly prosecco in this refreshing spritz

**The Spicy Mexican**

A playful dance of premium tequila, crisp cucumber, fresh lime and fiery jalapeño to spice things up

**Gold Rush**

An exquisite blend of bourbon, fresh lemon, earthy rosemary, and soothing honey, served on the rocks

**Classic Espresso**

Indulge in the ultimate after-dinner luxury with robust espresso, Kahlua and smooth Bailey’s