

Brunch Cocktails

MINI ESPRESSO MARTINI 9

Vanilla Vodka, Kahlua, Espresso

CLASSIC BLOODY MARY 19

Absolut Vodka, House-Made “Bloody Mud”, Tomato Juice

BLOODY MARIA 19

Cazadores Blanco, Clamato, House-Made “Bloody Mud”
Tajín, Cocktail Shrimp

MIMOSA 18

Luca Paretti Prosecco, Fresh Squeezed Orange Juice

BELLINI 18

Luca Paretti Prosecco, White Peach

DETOX RETOX 20

Código Blanco Tequila, Matcha, Fresh Cucumber, Mint, Lime

STRAWBERRY SPRITZ 21

Strawberry-Infused Aperol, Housemade Strawberry Shrub
Chandon Brut Sparkling Wine

CATCH FILTHY MARTINI 21

Belvedere Vodka, House-Made Filthy Brine, Blue Cheese Olives

PORNSTAR MARTINI 19

Grey Goose Vodka, Passionfruit, Vanilla, Pineapple, Lemon

LYCHEE SAKETINI 20

Belvedere Vodka, Nigori Sake, Lychee, Yuzu, Orange Blossom

FRESNO PALOMA 20

Patrón Reposado, Grapefruit, Fresno Chile, Mint

MANGO MEZCALITA 18

Del Maguey Mezcal, Código Blanco, Licor 43, Mango
Tangerine, Lemon, Tajín

KALI MARGARITA 19

Jalepeño-Infused Dobel Diamante Tequila, Grand Marnier
Campari, Passionfruit, Yuzu

CLARIFIED PIÑA COLADA 21

Santa Teresa 1796, Cocchi Americano, Pineapple
Coconut Milk, Whey

MIMOSA BOTTLE SERVICE

CHOICE OF

LUCA PARETTI 65

VEUVE CLICQUOT YELLOW LABEL 95

BILLECART-SALMON ‘LE RESERVE’ NV 150

SERVED WITH

Fresh Squeezed Orange Juice & Peach Purée



ZERO PROOF

WATERMELON MOJITO

Seedlip “Grove 42”, Mint, Lime

14

LYCHEE MARTINI

Lychee, Pressed Coconut Water
Lemon, Orange Blossom

14

TOASTED ALMOND COFFEE

Califia Farms Almond Milk, Vanilla
Roasted Almonds, Espresso

10

GREEN JUICE

Kale, Celery, Parsley, Apple
Pineapple, Orange

9

FRESH JUICES

Orange, Pineapple, Grapefruit

7

THE EYE-OPENER

Ginger, Lemon
Orange, Cayenne

6

MAKRUT LIME SPRITZ

Lime Leaf, Lemon, Grapefruit
Topo Chico

14

ESPRESSO MARTINI

Lyre’s Coffee Originale
Salted Vanilla, Coconut Water

15

ATHLETIC “UPSIDE DAWN”

Non-Alcoholic Beer

10

WINE BY THE GLASS

BUBBLES

LUCA PARETTI 16
Prosecco, Italy

LANGLOIS-CHATEAU CRÉMANT DE LOIRE 21
Rosé, Loire Valley, France

VEUVE CLICQUOT YELLOW LABEL 37
Champagne, France

KRUG GRANDE CUVÉE 96
Champagne, France

WHITES

LA PLAYA 15
Sauvignon Blanc, Curico Valley, Chile

LE MONDE 19
Pinot Grigio, Friuli, Italy

GUNDERLOCH 'JEAN BAPTISTE' 20
Riesling, Rheinhessen, Germany

SANFORD 26
Chardonnay, Sta. Rita Hills, Santa Barbara, California

DOMAINE LAROCHE 'ST. MARTIN' 28
Chablis, Burgundy, France

DOMAINE GÉRARD & HUBERT THIROT 30
Sancerre, Loire Valley, France

ROSÉ

RUMOR 22
Côtes De Provence, France

REDS

ERNESTO CATENA 'PADRILLOS' 16
Malbec, Mendoza, Argentina

SUBSTANCE 'ELEMENTAL' 20
Cabernet Sauvignon, Columbia Valley, Washington

LA RIOJA ALTA VIÑA ALBERDI RESERVA 24
Tempranillo, Rioja, Spain

CASTELLO DI VOLPAIA 26
Chianti, Tuscany, Italy

VINCENT GIRARDIN 'CUVEE SAINT-VINCENT' 28
Pinot Noir, Burgundy, France

CLOS DU VAL 37
Cabernet Sauvignon, Napa Valley, California

BEER

PERONI
Pale Lager, Italy
10

MODELO NEGRA
Dark Lager, Mexico
9

BROOKLYN LAGER
Amber Lager, New York
9

LONE PINT YELLOW ROSE
Smash IPA, Texas
10

SAKE

TOZAI "SNOW MAIDEN" 20
Junmai Nigori

HEAVENSAKE 26
Junmai Ginjo

SOTO 28
Junmai Daiginjo

BRUNCH MENU

95 per person

AT THE CATCH BOAT

Signature Cold

TUNA POKE*

Peach Purée, Toasted Coconut
Crispy Shallot, Sesame, Chili Oil

HAMACHI TARTARE*

Spicy Mayo, Avocado Purée, Tobiko

HEART OF PALM CEVICHE

Lemongrass Ponzu (V, GF)

Raw Bar

OYSTERS*

SHRIMP COCKTAIL*

Sushi

SALMON AVOCADO ROLL*

SPICY TUNA ROLL*

SPICY YELLOWTAIL ROLL*

VEGETABLE KING ROLL

NIGIRI SELECTION*

THE BAKERY

Daily Selection of Pastries, Assorted Fruit Preserves

Breakfast Classics

CRISPY CHICKEN & WAFFLES

Hot Honey, Black Pepper Gravy

HOMESTEAD ORGANIC EGGS*

Made-to-Order Omelettes, Poached & Scrambled Eggs (GF)

SHAKSHUKA

Baked Eggs, Spiced Mediterranean Ragu (GF)

SMOKED SALMON*

Everything Bagels, Cream Cheese, Tomato
Cucumber, Onion, Capers

GREEK YOGURT PARFAIT

Fresh Seasonal Fruits, House-Made Granola (GF)

on the side

BREAKFAST POTATOES

BACON & SMOKED SAUSAGE (GF)

Salad

CAESAR SALAD

Baby Romaine Hearts, Parmesan, Warm Focaccia Croutons

CHOPPED SALAD

Fire Roasted Bell Peppers, Cucumbers
Castelvetro Olives Chickpeas, Greek Dressing (GF)

SPINACH SALAD

Strawberries, Red Onion, Ricotta Salata, Pomegranate Vinaigrette

SEASONAL HUMMUS

Crispy Za'atar Pita (V, GF)

CHARCUTERIE

Chef's Selection of Cured Meats & Aged Cheeses

Robata Grilled Skewers

SHISHITO PEPPERS

Amazu Ponzu (V)

LEMON SHRIMP*

Chili Rub, Kabayaki (GF)

WASABI-MISO SALMON*

Ginger Soy Glaze

ORGANIC CHICKEN*

Ginger Soy Glaze

BEEF KOFTA*

Moroccan Spiced, Citrus Yogurt

Carving Station

HERB-ROASTED RIBEYE

Creamy Horseradish (GF)

JALAPEÑO & CHEDDAR SAUSAGE

Chimichurri (GF)

ROASTED LAMB

Au Jus (GF)

Caviar Cart

OSSETRA CAVIAR

CRISPY RICE CRACKER

ACCOUTREMENTS

Crème Fraîche, Chives

(GF)

SIDES

SMOKED BEEF BRISKET HASH

Baby Sweet Potato, Onion, Jalapeño, Sage

GOAT CHEESE POLENTA

Tomato Coulis, Thyme, Rosemary (GF)

SPICY GIGLI PASTA

Calabrian Chile Cream, Aged Pecorino

DESSERTS

VISIT CHEF'S CURATED SWEETS STATION

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CATCH IS REQUIRED TO INFORM OUR GUESTS THAT CONSUMING ANY RAW OR UNDERCOOKED MEAT, SHELLFISH, POULTRY, FISH, EGGS OR ANY OTHER FOOD COOKED TO ORDER MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.