

Brunch Cocktails

MINI ESPRESSO MARTINI 8

Vanilla Vodka, Kahlua, Espresso

CLASSIC BLOODY MARY 18

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

BLOODY MARIA 18

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

MIMOSA 17

Luca Paretti Prosecco, Fresh Squeezed Orange Juice

BELLINI 17

Luca Paretti Prosecco, White Peach

DETOX RETOX 19

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

STRAWBERRY SPRITZ 20

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

CATCH FILTHY MARTINI 20

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

PORNSTAR MARTINI 18

Grey Goose Vodka, Passionfruit, Vanilla, Pineapple, Lemon

LYCHEE SAKETINI 19

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

FRESNO PALOMA 19

Patrón Reposado, Grapefruit, Fresno Chile, Mint

MANGO MEZCALITA 17

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

KALI MARGARITA 18

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

CLARIFIED PIÑA COLADA 20

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 15
Prosecco, Italy

LANGLOIS-CHATEAU CRÉMANT DE LOIRE 20
Rosé, Loire Valley, France

VEUVE CLICQUOT YELLOW LABEL 36
Champagne, France

KRUG GRANDE CUVÉE 95
Champagne, France

WHITES

LA PLAYA 14
Sauvignon Blanc, Curico Valley, Chile

GUNDERLOCH 'JEAN BAPTISTE' 19
Riesling, Rheinhessen, Germany

LE MONDE 18
Pinot Grigio, Friuli, Italy

SANFORD 25
Chardonnay, Sta. Rita Hills, Santa Barbara, California

DOMAINE LAROCHE 'ST. MARTIN' 27
Chablis, Burgundy, France

DOMAINE GÉRARD & HUBERT THIROT 29
Sancerre, Loire Valley, France

ROSÉ

RUMOR 21
Côtes De Provence, France

REDS

ERNESTO CATENA 'PADRILLOS' 15
Malbec, Mendoza, Argentina

SUBSTANCE 'ELEMENTAL' 19
Cabernet Sauvignon, Columbia Valley, Washington

LA RIOJA ALTA VIÑA ALBERDI RESERVA 23
Tempranillo, Rioja, Spain

CASTELLO DI VOLPAIA 25
Chianti, Tuscany, Italy

VINCENT GIRARDIN 'CUVÉE SAINT-VINCENT' 27
Pinot Noir, Burgundy, France

CLOS DU VAL 36
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" 19
Junmai Nigori

HEAVENSAKE 25
Junmai Ginjo

SOTO 27
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 CONES*

Spicy Mayo, Avocado Purée, Tobiko

MUSHROOM 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*

Breakfast Classics

CRISPY CHICKEN & WAFFLES

Hot Honey, Gochujang

GREEK YOGURT PARFAIT

Fresh Seasonal Fruits, House-Made Granola (GF)

HOMESTEAD ORGANIC EGGS*

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

CHILAQUILES

Salsa Roja, Queso Fresco, Crema, Cilantro, Crisp Tortilla (GF)

SMOKED SALMON*

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

THE BAKERY

Daily Selection of Pastries, Assorted Fruit Preserves

on the side

BREAKFAST POTATOES

BACON & CHICKEN SAUSAGE (GF)

Salad

CAESAR SALAD

Baby Romaine Hearts, Parmesan
Warm Focaccia Croutons

CHOPPED SALAD

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

MEZZE TRIO

Hummus, Babaganoush, Tzatziki
Vegetable Crudités, Crispy Za'atar Pita

Robata Grilled Skewers

LEMON SHRIMP*

Chili Rub, Kabayaki **(GF)**

ORGANIC CHICKEN*

Ginger Soy Glaze

SHISHITO PEPPERS

Amazu Ponzu **(V)**

GRASS-FED NY STRIP*

Chimichurri **(GF)**

BEEF KOFTA*

Moroccan Spiced, Citrus Yogurt

WASABI-MISO SALMON*

Ginger Soy Glaze

Caviar Cart

OSSETRA CAVIAR

HOUSE-MADE CHIPS

ACCOUTREMENTS

Crème Fraîche, Chives

SIDES

GRILLED CORN ESQUITES

Cilantro, Cotija Cheese
Crema, Scallions

SMOKED BRISKET HASH

Beef Brisket, Onion, Jalapeño, Sage

MOLCAJETE

Fire Roasted Tomato, Nopales
Cilantro, Avocado **(GF)**

CHARCUTERIE

Chef's Selection of Cured Meats
& Aged Cheeses

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.