

# SUGARCANE®

• RAW BAR GRILL •

## SNACKS FOR THE TABLE

**goat cheese croquettes**  
guava jam / 14

**pig ear pad thai**  
papaya salad / 15

**brussels sprouts**  
orange, sweet soy / 14

**edamame**  
fresh soy beans, sea salt / 7

**vanilla bean beignets**  
hazelnut ganache / 16

**flaky guava & cheese pastry** / 15

**bacon wrapped dates**  
linguiça, manchego / 17

**crispy beef empanada**  
cilantro aioli / 14 for two



## BRUNCH

**avocado toast\*** charred corn, crumbled goat cheese, sunny side up egg / 19

**braised beef benedict\*** poached eggs, rustic country bread, sherry hollandaise / 20

**"fat boy" hash\*** sunny side up eggs, bacon jam, potato hash brown, truffle hollandaise / 19

**buttermilk waffle** berries, vanilla crème / 16

**huevos rancheros\*** sunny side up eggs, red beans, guacamole, chipotle aioli / 18

**truffled toad in the hole\*** brioche, sunny side up egg, melted robiola, truffle oil, honey, black truffle / 18

**crispy smashed potato\*** rustic herb oil, roasted pepper purée, sunny side up egg / 16

### duck & waffle\*

crispy leg confit, duck egg, mustard maple / 25

## BRUNCH SIDES

**farm fresh egg\*** / 3 ea **mixed berries** / 5

**smoked bacon** / 6 **french fries** / 6

**housemade sausage** / 6

### bottomless mimosas

25

## CEVICHE & CRUDOS

**hokkaido scallop\***  
compressed apple, black truffle, lime, jalapeño / 18

**yellowfin tuna tartare\***  
yuzu kosho, avocado purée, sesame rice cracker / 21

**west coast snapper ceviche\***  
ají amarillo, sweet potato, crispy maiz cancha / 17

**shrimp ceviche\*** jumbo shrimp, mango, celery, cucumber, red onion, passion fruit ají, cassava chip / 20

**hamachi crudo\***  
serrano onion relish, sea asparagus, japanese chili lime & soy / 17

**salmon poke bowl\***  
hijiki seaweed, sesame, rice, soy / 22

**smoked salmon pizza**  
lemon dill cream cheese, everything bagel spice / 17

## LUNCH

### SALADS

**crunchy market salad** castelfranco lettuce, shaved broccoli, watermelon radish, tomato, yuzu vinaigrette / 14

**wedge salad** blue cheese, tomato, bacon, onions / 16

**kale & apple caesar salad** chopped celery, walnuts, parmesan / 16

**heirloom tomato & burrata salad** olive caper vinaigrette / 16

**farm fresh green salad** shaved vegetables, crumbled goat cheese / 15

*add to any salad* chicken +9 salmon +13 skirt steak\* +14

### SANDWICHES

**mini maine lobster rolls** old bay spice, dill, housemade potato chips / 24

**free range chicken salad sandwich** brioche, almonds, grapes, watercress, potato chips / 19

**cuban roast pork sandwich** mojo garlic, onions, french fries / 20

**double cheeseburger\*** two beef patties, american cheese, thousand island, french fries / 19

### OPEN FIRE GRILL

**steak frites\*** 7oz. grilled flank steak, market greens, mirepoix demi glaze / 26

**chicken breast** yakitori sauce / 16

**beef short ribs\*** traditional korean-style cut, kimchi pickles / 23

**shrimp** sweet garlic, smoked paprika, charred bread / 20

**australian lamb chops\*** pomegranate, za'atar yogurt / 28

**asparagus** lemon aioli, mint gremolata / 14

**sweet corn** spicy mayo, cotija cheese, lime, salt / 13

## RAW BAR

### OYSTERS

**daily selection of east and west coast oysters\*** half / 29 dozen / 55

### IN THE SHELL

**king crab leg** alaska / mkt

**hard shell lobster** maine / mkt

**jumbo shrimp cocktail** three pieces / 10

**snow crab cocktail** / 15

**shellfish tower\*** / 100

**sugarcane seafood tower\*** / 175

### caviar\*

russian beluga/sterlet with traditional accompaniments / 150

\*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness.