

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.