

JUST RAW

king crab leg alaska / mkt

hard shell lobster maine / mkt

snow crab cluster / mkt

middle neck clams* washington / 4

shrimp cocktail three pieces / 10

snow crab cocktail / 15

oysters*

daily selection of east and west coast oysters

half / 29 dozen / 55

shellfish tower / 100

SUGARCANE tower / 175

caviar*

russian beluga/sterlet with traditional accompaniments / 150

add bubbles: **perrier jouet**, grand brut 375ml / 70



yellow fin tuna tartare* japanese chili lime, avacado purée, puffed rice cracker / 19

hamachi crudo* serrano onion relish, sea asparagus, japanese chili lime, soy / 15

salmon poke bowl* hijiki seaweed, sesame, rice, soy / 18

hokkaido scallop* compressed apple, black truffle, lime, jalapeño / 17

west coast snapper ceviche* peruvian yellow pepper sauce, sweet potato, puffed corn / 15

crispy rice* kimchi slaw, yellowtail / 16

BUBBLES & WINE

bottomless mimosas / 25

available when dining only / limited to two hours

flavors: orange, pineapple, grapefruit, cranberry, strawberry, peach, mango

cava, miquel pons, catalonia, spain / 11

cremant rose gerard bertrand "de limoux" france / 14

sauvignon blanc whitehaven marlborough, new zealand / 12

malbec dona paula "los cardos" mendoza, argentina / 12

ask your server for full wine list

BRUNCH EVERY DAY

vanilla bean beignets hazelnut ganache / 14

flaky guava & cheese pastry / 11

avocado toast charred corn, crumbled goat cheese, sunny side up egg / 18

braised beef benedict poached eggs, rustic country bread, sherry hollandaise / 19

fat boy hash sunny side up eggs, bacon jam, potato hash brown, truffle hollandaise / 18

duck & waffle crispy leg confit, duck egg, mustard maple / 24

buttermilk waffle berries, vanilla crème / 15

huevos rancheros sunny side up eggs, red beans, guacamole, chipotle aioli / 17

truffled toad in the hole brioche, sunny side up egg, melted robiola, truffle oil, honey, black truffle / 16

crispy smashed potato rustic herb oil, roasted pepper purée, sunny side up egg / 14

BRUNCH SIDES

farm fresh egg / 3 each

smoked bacon / 6

french fries / 6

mixed berries / 5

housemade sausage / 6

JUICE & SODA

fresh squeezed / 5

beet / carrot / apple / grapefruit / orange / pineapple



house blends / 7

ginger / beet / carrot

pineapple / fresh passionfruit / cardamom

pineapple / apple / lemon

orange / grapefruit / carrot / rosemary honey



homemade soda syrups with fever tree soda / 6

coconut, mango, strawberry, passion fruit

COFFEE & TEA

espresso / 4 **cappuccino** / 5 **café latte** / 5 **coffee** / 4 **tea** / 4

chamomile citrus • organic earl grey • organic green dragon • marrakesh mint • organic breakfast

Chef Partner Timon Balloo
Executive Chef Rodney Ignacio

LUNCH

farm fresh green salad shaved vegetables, crumbled goat cheese / 14

wedge salad blue cheese, tomato, bacon, onions / 15

kale & fuji apple salad walnut anchovy vinaigrette, parmesan cheese / 15

heirloom tomato & burrata salad olive caper vinaigrette / 15

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

free range chicken salad sandwich brioche, almonds, grapes, watercress, potato chips / 17

cuban roast pork sandwich mojo garlic, onions, french fries / 18

double cheeseburger* two beef patties, american cheese, thousand island sauce, french fries / 18

steak frites* 7oz. grilled flank steak, market greens, mirepoix demi glaze / 25

SHARED PLATES

crispy beef empanada cilantro aioli / 12 (two per order)

edamame fresh soy beans, tajin / 7

goat cheese croquettes guava jam / 13

brussels sprouts orange, sweet soy / 12

bacon wrapped dates portuguese sausage, aged spanish cheese / 16

pig ear pad thai papaya salad / 14

OPEN FIRE GRILL

chicken breast yakitori sauce / 14

beef short ribs korean style / 21

shrimp sweet garlic, smoked paprika, charred bread / 19

australian grilled lamb chops pomegranate, za'atar yogurt / 27

asparagus lemon aioli, mint gremolata / 13

sweet corn spicy mayo, cotija cheese, lime salt / 11

Please alert your server of any food allergies, as not all ingredients are listed on the menu.

*These items are served raw or undercooked. The Southern Nevada Health District requires that we inform you of the following: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

BRUNCH