

BOTTOMLESS MIMOSAS 26 PER PERSON

unlimited mimosas for a maximum of two hours

Warm Cinnamon & Sugar Churros 15 🍷
mexican hot chocolate

Bacon Wrapped Dates 18
linguiça, manchego, dijón mustard aioli

Goat Cheese Croquettes 15 🍷
guava jam

Flaky Guava & Cheese Pastry 3 For 17

Curry Shrimp Tempura 19
japanese curry aioli, watercress

Key Lime Donuts 14 🍷
kaffir lime sugar, meringue

Homemade Empanadas 2 For 16
hand-cut steak, potatoes, oaxacan cheese, achiote sauce

Crispy Polenta 15 🍷
truffle mayonnaise, parmesan cheese

SNACKS & APPS

SUSHI ROLLS

Salmon Poke* 24 steamed shrimp, avocado, spicy ponzu aioli, eel sauce

Chirashi* 26 tuna, yellowtail, salmon, marinated ikura, yuzu kosho soy

Crunchy Tuna* 22 avocado, chili tempura flakes, sweet chili

California* 18 dungeness crab, cucumber, avocado, tobiko

Lobster Butter* 29 yuzu aioli, canadian lobster, sambal butter soy dip

Surf & Turf* 27 seared wagyu, shrimp tempura, shiso, avocado, sukiyaki

SHELLFISH TOWERS* 🍷

Small (For 2-3 ppl) 120
6 oysters, 6 shrimp, 6 mussels, ½ lobster, ½lb opilio crab

Large (For 4-6 ppl) 225
12 oysters, 12 shrimp, 12 mussels, 1lb chilled lobster, 1lb opilio crab

CRISPY RICE 21

Spicy Tuna* avocado, spicy mayo, eel sauce

Hamachi* truffle oil, togarashi, sriracha

Torched Salmon* togarashi, ponzu, sriracha, spicy mayo, crispy shallot, jalapeño

Roasted Beet 🍷 chives, japanese spice, yuzu aioli, ponzu

BRUNCH, LUNCH & MORE

Breakfast Platter* 19 two eggs any style, breakfast potatoes, sourdough toast, choice of applewood bacon or breakfast sausage

Brioche French Toast 19 🍷 vanilla cream, fresh berries, maple syrup

Avocado Toast* 19 🍷 charred corn, crumbled goat cheese, two sunny side up eggs, sourdough toast

Buttermilk Waffle 18 🍷 vanilla crème, fresh berries add fried chicken +10

Buttermilk Pancakes 16 🍷 maple syrup, whipped butter add chocolate chips +3 blueberries +3 banana +3

The Full Elvis 21 🍷 whole buttermilk waffle, pbj, caramelized banana, chantilly cream, all the trimmings

Duck & Waffle* 27 crispy leg confit, fried duck egg, mustard maple syrup

Huevos Rancheros* 21 🍷 sunny side up eggs, pork beans, smashed avocado, chipotle aioli

Truffled Toad In The Hole* 21 🍷 sunny side up egg, melted brie, black truffle, honey, brioche

Mushroom Benedict* 22 🍷 seasonal mushrooms, yakitori butter, poached eggs, truffle hollandaise, sourdough

SALADS

add to any salad chicken +9 shrimp +10 salmon +13 skirt steak +14

Caesar Salad* 19 romaine, horseradish caesar dressing, fried anchovies & capers, croutons, parmesan cheese

Wedge Salad 18 🍷 blue cheese, tomatoes, bacon, red onions, sherry vinaigrette, ranch dressing

Tuna Nicoise Salad* 33 🍷 seared big eye tuna, romaine, green beans, tomatoes, fingerling potatoes, soft boiled egg, kalamata olives, shallots, house vinaigrette

🍷 vegetarian 🍷 gluten free 🍷 vegan

*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness. A discretionary gratuity of 18% will be added to parties of 6 or more.

Cuban Benedict* 24 roasted pork, smoked ham, swiss cheese, pickles, caramelized onions, mojo garlic, smoked paprika hollandaise, poached eggs, sourdough

Fat Boy Hash* 22 sunny side up eggs, bacon jam, potato pancake, truffled hollandaise

Pig Ear & Papaya Salad 18 pad thai sauce, sweet chili, jalapeño, micro cilantro

Fried Chicken Sandwich 21 buttermilk marinated chicken breast, homemade slaw, butter pickles, redhot sauce, french fries upgrade french fries to truffle fries +5

Cuban Roast Pork Sandwich 22 smoked ham, swiss cheese, pickles, onions, mojo garlic, french fries upgrade french fries to truffle fries +5

Le Classic Double Burger* 25 two beef patties, american cheese, thousand island, pickles, lettuce, tomato, onion, french fries add foie gras* +19 bacon +3 egg* +3 mushroom +6 upgrade french fries to truffle fries +5

Beef Short Ribs* 27 traditional korean-style cut, kimchi pickles, pickled fresno chilies

Chicken Thigh 18 bibb lettuce, red onion, sweet soy

Salmon Peruana* 32 passion fruit, aji amarillo, avocado, tomatoes, pickled red onions, grilled in corn husk

Lobster & Shrimp Tamale 23 poblano chile, roasted corn, oaxaca cheese

SIDES

Farm Fresh Egg* 4 Each 🍷 🍷

Breakfast Potatoes 8 🍷 🍷

Smoked Applewood Bacon 8

Mixed Berries 7 🍷 🍷 🍷

Breakfast Sausage 8
chicken or pork

Brussels Sprouts 15 🍷 🍷
sweet soy, aged balsamic, orange segments

Asparagus 15
bonito flakes, sweet soy

Sweet Corn 14 🍷
chipotle mayo, cotija cheese, lime salt

French Fries 8 🍷 🍷

Truffle Fries 13 🍷

Brunch LUNCH & MORE

RAW

Yellowfin Tuna Tartare* 23
avocado purée, sesame rice cracker

Shrimp Ceviche* 22 mango, celery, cucumber, red onion, passion fruit aji amarillo, jalapeño, cassava chips

Poke Bowl* 23 tuna, wakame, oshinko, cucumber, spicy ponzu

Hamachi 'Pizza'* 26 yuzu aioli, heirloom tomato, red onion, chive, cilantro, spicy ponzu

Yellowtail Tataki* 26 roasted jalapeño blistered heirloom cherry tomatoes, micro shiso, truffle ponzu

RAW BAR

Selection Of Seasonal Oysters* 🍷
half dozen 31 cheaper by the dozen 57

Shrimp Cocktail 3 For 12 🍷

Cocktails

OUR SIGNATURE LIBATIONS 17

One In A Melon

premium jalapeño-infused tequila, freshly pressed watermelon juice, dry vermouth, fresh lime juice

Strawberry Balsamic

premium vodka, lime juice, maple syrup, balsamic, fresh strawberries

Garden Essence

premium gin, lemon, peppercorn syrup, fresh basil, black pepper

Spice Of Love

premium vodka, passion fruit purée, mango purée, fresh jalapeño

The Pineapple Express

premium bourbon, sweet vermouth, fresh pineapple, agave, lemon juice, angostura bitters

Mexican Lemon Drop

premium tequila, luxardo maraschino, fresh lemon juice, tajin, organic agave

My Passion Is Old Fashioned

premium whiskey, lillet blanc, passion fruit syrup, fresh lemon, angostura bitters

Cool As A Cucumber

premium vodka, fresh cucumber & grapefruit juice, organic agave, fresh lemon juice

The Big Apple

jameson irish whiskey, freshly pressed apple puree, cinnamon, lillet red, fresh lemon juice, chocolate bitters

DRINK SPECIALS

Bottomless Mimosas 26 Per Person

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The Bloody Bull 21

premium vodka, homemade bloody mary mix, beef broth, celery, peppercini, glazed pepper bacon

OUR RUM COCKTAILS 17

Rum ‘N’ Bramble premium rum, agave, yuzu, fresh blackberries, dry vermouth, cardamom bitters, fresh basil

Banana Rum Old Fashioned premium rum infused with banana, angostura bitters, maple

Reserva Mai Tai premium rum, orgeat, silver rum, fresh lime juice

Deja Brew espresso, ron cartavio black barrel rum, baileys espresso cream, abuelita’s chocolate

Painkiller pusser’s rum, pineapple, coconut, orange syrup

Rumsicle premium rum, orange, coconut cream, orange bitters, fresh lemon juice

Sake

Dewazakura Dewasansan “Green Ridge”

Junmai Daiginjo 16 / 96

refreshing, tart green apple

Hakutsuru Junmai Daiginjo 17 / 40

smooth, ripe melon, grapefruit zest, pear, elderflower

Murai “Warrior’s Fury” Nigori Genshu 15 / 35

vanilla, coconut, currant, cream

SEASONAL RUM COCKTAILS

Rum & Waffle 17

butter milk waffle infused premium rum, licor 43, madagascar vanilla, bitters

Mandarin Samurai 17

premium dark rum, nigori sake, fresh mandarin juice, honey, fresh lime juice

Wines

all wines by the glass are available by the bottle

SPARKLING

Avissi, Prosecco 15 / 60

veneto, italy

Lucien Albrecht 19 / 76

brut rosé, cremant d’alsace, france

WHITE

Chardonnay, Trefethen Family Vineyards, Oak Knoll District 20 / 80

napa valley, california 2022

Chardonnay (Unoaked), Mer Soleil “Silver” 16 / 64

monterey, california 2022

Pinot Grigio, Ruffino, “Lumina” 15 / 60

elle venezie, italy, 2022

Sauvignon Blanc, Whitehaven 15 / 60

marlborough, new zealand 2023

Sauvignon Blanc, Domaine Cherrier 21 / 84

sancerre, france 2023

ROSÉ

Fleurs De Prairie, Rosé 17 / 68

languedoc, france 2022

RED

Cabernet Sauvignon, Serial 19 / 76

paso robles, california, 2020

Cabernet Sauvignon, Roth Estate, Alexander Valley 23 / 92

sonoma, california 2022

Malbec, Nieto Senetiner “Camila” 16 / 64

mendoza, argentina 2023

Pinot Noir, Sea Sun 17 / 68

central coast, california, 2021

Pinot Noir, The Four Graces 21 / 84

willamette valley, oregon 2023

Beers

CAN / BOTTLED BEER 11

crisp and refreshing

Wyder’s Prickly Pineapple

hard cider, canada, 5% abv

Clausthaler

non alcoholic, germany

805 By Firestone

american blond ale, california, 4.7% abv

Golden Road Brewing “Mango Cart”

wheat ale, california, 4% abv

DRAFT BEER 11

Mojave Brewing, “Mangolorian”

mango ipa, nevada, 6.7% abv

Big Dogs, “Peace, Love & Hoppiness”

american pale ale, nevada, 6% abv

Stone Buenaveza

mexican style lager, california, 4.7% abv

Lovelady Brewing “Love Juice”

hazy ipa, nevada, 5.7% abv

Kona Big Wave

golden ale, hawaii, 4.4% abv

Las Vegas Brewing Co “Vegas Light”

lager, nevada, 4.2% abv

Elysian, “Space Dust”

imperial ipa, washington 8.2% abv

Blue Moon

wheat ale, colorado 5.4% abv

Bottled Water

Pana 10

still water

Pellegrino 10

sparkling water