

RAW BAR ✦

OYSTERS ON THE HALF SHELL mignonette, cocktail sauce, lemon	24 48
BEEF CARPACCIO tatsoi, radish, ponzu, wasabi aioli, crispies	24
TUNA TARTARE avocado, pickled wasabi, sweet soy, wonton chips	22
SASHIMI PONZU ahi tuna, hamachi, ora king salmon	26

✦ MAKI ✦

KING CRAB ROLL truffle, togarashi aioli, warm drawn butter	28
SPICY TUNA ROLL togarashi aioli, avocado, crispy shallot	18
SALMON MISO ROLL avocado, shiso, furikake, bubu arare	18
CHATEL WAGYU ROLL asparagus, shiso, avocado, ponzu, scallion	34
HAMACHI JALAPEÑO ROLL pickled chilis, cucumber, avocado, cilantro	18
AVOCADO CUCUMBER ROLL avocado, cucumber, black sesame	18

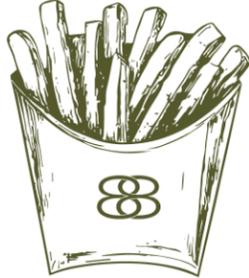
NIGIRI ✦

TORO TUNA NIGIRI 2PC kaluga caviar	24
SALMON NIGIRI 2PC white soy nikiri, wasabi, lime	18
WAGYU BEEF NIGIRI 2PC perigord black truffle	32

CRISPY BUSINESS ✦

CRISPY RICE	
TUNA avocado, black truffle	6
WAGYU BEEF foie gras, lime	12
CALAMARI fine herb aioli, lemon	18

Hand-Cut French Fries



idaho potatoes, brined, twice blanched and fried golden brown delicious

CLASSIC	10
SAUCE	
truffle aioli	3
creamy szechuan	3
green goddess ranch	3
THE FLIGHT	+8

SALADS & SNACKS ✦

HERBS & GREENS hearts of palm, avocado, almond, dried apricot, goat cheese	16
LITTLE GEM shallot, fines herbs, creamy lemon vinaigrette	16
HEIRLOOM TOMATO & CUCUMBER pickled shallot, marigold, sunflower seeds	18
SKEWERS	
BEEF soy, scallion, crispy garlic	24
CHICKEN yakitori sauce, crispy shallot, togarashi	14
PRAWN szechuan garlic butter, scallion	16
SHISHITO PEPPERS savory caramel, garlic vinegar, soft herbs	18
BUBBLING SHRIMP ginger, fresno, mint, cilantro, crispy shallot	22
WHIPPED FETA DIP spicy olives, endive, hearth bread	16

For The Table



CRISPY FRIED WHOLE RED SNAPPER

sizzling szechuan spicy special sauce, mint, cilantro
69



BONE-IN RIBEYE

22oz., pepper conserva, confit garlic, hearth oil
97



BONE-IN SHORT RIB

36oz., soy, herbs, spicy sauce, hearth bread
89

HAPPY HOUR
DAILY 4PM-6PM

LE GRANDE ✦

EIGHT BAR BURGER cheddar, pickle, red onion, dijonnaise, frites	22
CLASSIC STEAK FRITES 12 oz. new york steak strip, maître d'hôtel butter, garlicnaise	55
CHICKEN PAILLARD castelvetrano olives, pepper conserva, cherry tomatoes, capers, lemon	26
MEDITERRANEAN BRANZINO scallion, ginger, leek, cucumber, cilantro, white soy jus	34
LOBSTER DUMPLINGS lobster bisque, oloroso sherry, basil oil	28
BLACK TRUFFLE BUCATINI king trumpet mushroom, chili flake, lemon, french butter	26

ACCOMPANIMENTS ✦

WOK-FIRED GREENS lemon, garlic, ginger	12
BRUSSEL SPROUTS sweet & spicy sauce, crispy shallots	12
MISO OYSTER MUSHROOMS sake, shiso aioli, sesame spice	12
WHIPPED & BUTTERED POTATOES garlic butter, scallion, fresh cracked pepper	12

CHEF/PARTNER DANNY GRANT
EXECUTIVE CHEF KAM LOSONSKY

◆ WINE BY THE BOTTLE ◆

SPARKLING



Billecart Salmon Sous Bois Champagne NV	235	Moët & Chandon <i>Grand Vintage</i> Brut 2016	320
Valentin Leflaive Blanc de Blancs, Champagne 2019	180	Nicolas Feuillatte <i>Reserve Exclusive</i> Brut NV	120
Dom Perignon Brut 2015	615	Ca'del Bosco <i>Cuvee Prestige Edizione '47</i> , Franciacorta NV	105
Ruinart Blanc de Blancs brut Champagne NV	225	Moët & Chandon <i>Ice Doux</i> NV	210
Ferrari "Lunelli" Trento Brut 2015	280	Laurent Perrier Champagne <i>Cuvee Rosé</i> Brut NV	290

LIGHT BRIGHT FLIRTY WHITES



Cloudy Bay SAUVIGNON BLANC New Zealand 2024	90	Torres <i>Pazo das Bruxas</i> , ALBARINO Rías Baixas 2023	72
Illumination SAUVIGNON BLANC Napa Valley 2023	120	Antinori Tenuta Guado al Tasso, VERMENTINO Bolgheri 2023	72
Schloss Vollrads Estate RIESLING 2021 Spätlese	105	Monchiero Carbone, Gavi di Gavi CORTESE 2022	65
Penfolds <i>Bin 51</i> RIESLING Eden Valley 2019	90	Couly-Dutheil Blanc de Franc CABERNET FRANC Loire Valley 2022	72

LUSH AND FULL BODIED WHITES

Far Niente CHARDONNAY Napa Valley 2023	195	Jean-Marc Brocard "Montee de Tonnerre" Chablis 1er Cru 2022	160
Freemark Abbey CHARDONNAY Napa Valley 2023	98	Concha Y Toro <i>Amelia</i> CHARDONNAY Chile 2018	135
Lingua Franca "Avni" CHARDONNAY Willamette Valley 2022	85	Darioush <i>Signature</i> , VIOGNIER 2024	180
Capuano-Ferreri "Morgeot" Chassagne-Montrachet 2022 1er Cru	255		

LOW IN TANNIN BUT HIGH IN TEMPTATION



Marchelle <i>Fourth Act</i> PINOT NOIR Sonoma Coast 2021	95	Armand Heitz PINOT NOIR Bourgogne Rouge 2022	100
Joseph Phelps "Freestone" PINOT NOIR Sonoma Coast 2021	175	Olivier Leflaive PINOT NOIR Santenay 2020	180
Brewer-Clifton PINOT NOIR Sta. Rita Hills 2023	140	Marchesi Ruvei, BARBERA d'Alba 2019	70
Penner-Ash PINOT NOIR Willamette Valley 2022	170		

TABLE-READY REDS — CROWD & CULINARY APPROVED

Brassfield <i>Eruption</i> Lake County High Valley GSM blend 2021	68	Castellare "Il Poggiale" Riserva SANGIOVESE Chianti Classico 2021	135
Alban Vineyards "Patrina" SYRAH Edna Valley 2021	175	Antinori <i>Pian delle Vigne</i> SANGIOVESE Brunello Di Montalcino 2020	235
Château de Saint Cosme GSM Blend Châteauneuf-du-Pape 2022	195		

PLUSH, POWERFUL AND FULL BODIED



Sordo NEBBIOLO Barolo 2019	120	Château Palmer <i>Alter Ego de Palmer</i> Margaux 2020	360
Penfolds <i>bin 389</i> CABERNET-SHIRAZ Barossa 2022	210	Robert Craig Winery <i>Affinity</i> CABERNET SAUVIGNON Napa Valley 2020	190
Bodega Garzon TANNAT, Uruguay 2020	120	Hess Family <i>Lion Tamer</i> CABERNET SAUVIGNON Mt. Veeder 2021	130
Cuvalier Los Andes MALBEC, Argentina 2018	175	Vega Sicilia Pintia TEMPRANILLO Toro 2019	255
Château Lynch-Bages <i>Echo de Lynch Bages</i> Pauillac 2020	215		

◆ HOUSE COCKTAILS ◆



8 BAR FASHIONED

toki, lemon demerara, tropical bitters blend

BRIGHT, CLASSIC, AROMATIC

20



VICE CITY

400 conejos, papaya, hot honey, mango limonada, caged heat, mint

TROPICAL, SMOKY, TANGY

20



STRAWBERRY BLOOM

tito's, sake, coconut, strawberry lemongrass, lemon, cucumber

LUSH, CRISP, SILKY

16



NO STRINGS ATTACHED

código blanco, genepy, cointreau, shishito, dill, cucumber, lime, toasted sesame togarashi

SAVORY, HERBAL, COMPLEX

18



GOOD TROUBLE

ghost tequila, combier, watermelon juice, lemon-lime, spiced salt

SPICY, JUICY, BOLD

17



ELECTRIC FLAMINGO

grey goose, lillet rosé, bubble gum, lemon

WHIMSICAL, CITRUSY, PLAYFUL

17

◆ CLASSIC-ISH ◆



16

APEROL SPRITZ

strawberry infused aperol, dobel reposado, watermelon, soda, brut



21

LEMON DROP

patron reposado, patron citrónge, lemon



20

GIMLET

hendricks, avuá cachaca, elderflower, basil, lime



19

MARTINI

spring-onion infused tito's, dill vermouth & pickled onion

◆ BEER ◆

ASAHI SUPER DRY 21OZ	12
MODELO ESPECIAL 12OZ	8
FREEDOM TOWER AMERICAN AMBER ALE 12OZ	8
JAI ALAI IPA 12OZ	8
VICTORIA 12OZ	8
HEINEKEN 12OZ	8

◆ SPIRIT FREE ◆



CLEAN SLATE

mionetto aperitivo, watermelon-lemonade, non-alcoholic sparkling

14



LIKE A VIRGIN

cleanco tequila, orange essence, jalapeño, tajin

14



ZERO GRAVITY

fleur de sureau, mint, lemon, carbonation

14



THE TEASE

cleanco gin, strawberry, honey, citrus, froth

14