

COCKTAILS 23



WILD JORGE

patron silver, aloe, kumquat aperitif, coconut, lime, habanero bitters



INVISIBLE LIES 35

patron el cielo, italicus, lemongrass, citrus



PAPACITO 2.0

don julio blanco, 400 conejos, chartreuse, alma finca, honey, basil, lime



HUNNY BLONDIE

hennessy vs, diplomatico reserva, honeydew, herbs, honey, lime



SECOND PLACE CHAMP

knob creek, india solera, punt e mes, hazelnut, lemon, egg white, cacao bitters



PILLOW TALK

ketel one, aloe, yuzu, cucumber, canadian maple, hibiscus



SHADY LADY

grey goose, strawberry cordial, cherry heering, citrus, vanilla bark bitters



IDGAF OLD FASHIONED 85

the macallan double cask 18yr, pedro ximenez and maple reduction, amaro, chocolate truffle bitters, 24k gold



SECRET LOVER

hendricks, bergamot, ginger, junmai ginjo, berries, lemon

Caviar

1oz. warm blinis, potato chips, chives, egg & crème fraîche

GOLDEN KALUGA 100 | CLASSIC SIBERIAN 160 | ROYAL OSETRA 220

SALADS & STARTERS

- MAPLE & ASH WEDGE

crispy-glazed bacon, blue cheese, cherry tomatoes & ranch dressing

20
- FORK & KNIFE CAESAR SALAD

wood-fired romaine, pecorino, soft cooked egg & savory sprinkles

20
- HEIRLOOM GREENS & HERBS SALAD

honey vinegar, lemon, laudemio olive oil & black pepper

18
- DRY-AGED MEATBALLS

caramelized tomato sauce, cheese curds & garlic bread

26
- WOOD-GRILLED SPANISH OCTOPUS

confit marbled potatoes, saffron rouille & herb salsa

26
- MAPLE GLAZED FOIE GRAS

salted kohlrabi, blueberry & chicken jus

32
- ROASTED BONE MARROW

parsley, tropea onion, lemon & brown butter brioche

26

RAW & CHILLED

- WAGYU BEEF CARPACCIO

king crab, truffle, kaluga caviar & warm brown butter brioche

48
- OYSTERS ON THE HALF SHELL

horseradish, cocktail sauce & champagne mignonette

30 | 60
- WILD BLACK PRAWN SHRIMP COCKTAIL

cocktail sauce, drawn butter & aioli

30 | 60
- BEEF TENDERLOIN STEAK TARTARE

smoked egg yolk, white soy & grilled sourdough

26
- ALASKAN KING CRAB LEGS

cocktail sauce, drawn butter & aioli

62 | 124
- HAMACHI CRUDO

pickled green tomato, cucumber, thai chili & basil

26
- YELLOWFIN TUNA TARTARE

avocado, crispy shallots, mango & chili oil

26

FIRE-ROASTED SEAFOOD TOWER

The collection of seafood below is roasted in the hearth and finished with garlic butter and chili oil

À LA 120 | PRO 220 | BALLER 280

À LA CARTE

- ALASKAN KING CRAB 1/2 lb

62
- OYSTERS 6 piece

30
- HALF MAINE LOBSTER

44
- WILD BLACK PRAWNS 4 piece

30
- MANILA CLAMS 10 piece

15
- SCALLOPS 5 piece

34

THERE IS ONLY ONE RIGHT WAY TO EAT A STEAK - WITH GREED IN YOUR HEART AND A SMILE ON YOUR FACE

WOOD-FIRED STEAKS & CHOPS

We believe cooking over a live wood fire simply tastes better

FILET MIGNON 8oz.	69	28 DAY DRY-AGED BONE-IN RIBEYE 22oz.	99
MAPLE & ASH SURF & TURF 6oz. filet mignon & 1/2 lobster	99	32 DAY DRY-AGED BONE-IN NEW YORK STRIP 18oz.	79
BONE-IN FILET MIGNON 16oz.	98	CLASSIC STEAK FRITES 12oz. new york strip & entrecôte sauce	55
FRENCH VEAL CHOP  frisée, sour cherry & mustard jus	74	COLORADO LAMB CHOPS  orecchiette, wild onion, fava beans & lamb jus	79

 **SEASONAL WINE PAIRING** 65 | Genot-Bou langer “Les Grèves” 1er Cru 2017 vs. Walter Scott “Sojeau Vineyard” 2021 (3oz pours)

BUTCHER’S RESERVE

THE
EISENHOWER
40oz 250

45 DAY DRY-AGED
TOMAHAWK
40oz 250

TAKAMORI
DRUNKEN-WAGYU
yamaguchi, japan
5oz 185

MAKOTO
WAGYU FILET
kumamoto, japan
5oz 185

AMERICAN
WAGYU STRIP
châtel farms, georgia
16oz 145

WAGYU EXPERIENCE 265

All Wagyu has been accrued from auction in the Kobe prefecture of Japan. This is the first time anyone from the US has been allowed in auction.

MAKOTO WAGYU FILET, TAKAMORI DRUNKEN-WAGYU, BUSHU-GYU RIBEYE
2.5oz of each (7.5oz total)

Arm Candy

MAPLE & ASH BEEFED UP BUTTER	12	ENTRECÔTE SAUCE	6
BÉARNAISE	4	BONE MARROW STUFFING	9
HORSERADISH SAUCE	4	PEPPER-CRUSTED AU POIVRE	6
PENTA CRÈME BLUE CHEESE	6	ALASKAN KING CRAB OSCAR	26



I DON'T GIVE A F*@K

Let us take care of you – 200 per person



ENTRÉES

RICOTTA AGNOLOTTI (pillows of love) winter truffle	36	GALICIAN TURBOT sweet leeks, beurre blanc & brown butter hazelnut	56
HOKKAIDO SCALLOP chanterelle, sea fern & tropea onion soubise	44	PACIFIC HALIBUT king crab, chanterelle & tomato konbu butter	52
FIRE-ROASTED CHICKEN wild onion & chestnut mushroom jus	46	NEW ZEALAND KING SALMON grilled artichoke, golden potatoes & lemon aioli	44

SIDES

BRUSSELS SPROUTS gigante beans & preserved lemon	16	HAND-CUT FRIES rosemary, parmesan & garlic aioli	10
WHIPPED & BUTTERED POTATOES	16	SWEET CORN smoked peach butter, lime & shiso	17
MAC & CHEESE gruyère, savory sprinkles & black pepper	18	YUKON GOLD POTATOES AU GRATIN	18
ROASTED ASPARAGUS almonds, garlic aioli, orange & mint	16	BAKED & LOADED short rib, raclette cheese & truffle jus	22
SUMMER SQUASH cipollini onion, romesco, & hazelnut	16	ROASTED MUSHROOMS madeira aioli & fine herbs	18