

brunch menu

snacks & apps

edamame
fresh soy beans, sea salt / 8

vanilla bean beignets
hazelnut ganache / 16

rock shrimp tempura
spicy mayo, japanese pickles / 17

goat cheese croquettes
guava jam / 14

brussels sprouts
sweet soy, aged balsamic,
orange segments / 14

bacon wrapped dates
linguiça, manchego / 17

crispy beef empanada
cilantro aioli / 15 for two

flaky guava & cheese pastry
/ 16 for three



raw bar & more

yellowfin tuna tartare* yuzu kosho,
avocado purée, sesame rice cracker / 21

shrimp ceviche jumbo shrimp, mango, celery,
cucumber, red onion, passion fruit aji,
cassava chip / 20

poke bowl* tuna, wakame, oshinko, cucumber,
spicy ponzu / 18

hamachi pizza yuzu aioli, heirloom tomato,
crispy shallots, red onion, chive, cilantro,
spicy ponzu / 24

hokkaido scallop* compressed apple,
black truffle, lime, jalapeño / 20

yellowtail tataki roasted jalapeño,
blistered heirloom cherry tomatoes,
micro shiso, truffle ponzu / 24

raw bar

selection of seasonal oysters*
half dozen / 29
cheaper by the dozen / 55

shrimp cocktail three pieces / 10

crispy rice / 19

spicy tuna chives, japanese spice,
spicy aioli

hamachi japanese spice, chives,
truffle oil

torched salmon togarashi, ponzu,
sriracha, spicy mayo

shellfish towers*

small / 120
6 oysters, 6 shrimp, 6 mussels,
½ lobster, ½ lb opilio crab

medium / 225
12 oysters, 12 shrimp, 12 mussels,
1 lb chilled lobster, 1 lb opilio crab

large / 350
16 oysters, 16 shrimp, 16 mussels,
1 lb opilio crab., 1 ½ lb chilled
lobster, salmon poke, tuna tartare,
shrimp ceviche

brunch & more

breakfast platter* two eggs any style, choice of smoked
bacon or housemade sausage, breakfast potatoes,
sourdough toast / 19

avocado toast* charred corn, crumbled goat cheese,
two sunny side up eggs, sourdough toast / 19

“fat boy” hash* sunny side up eggs, bacon jam, potato
hash brown, truffle hollandaise / 19

buttermilk waffle berries, vanilla whipped cream / 16
add fried chicken +9

huevos rancheros* sunny side up eggs,
pork beans, guacamole, chipotle aioli / 19

truffled toad in the hole* sunny side up egg, melted brie,
truffle oil, honey, black truffle, brioche / 19

crispy smashed potato* rustic herb oil,
roasted pepper purée, two sunny side up eggs / 17

smoked salmon benedict* smoked salmon, poached
eggs, hollandaise, sourdough / 22

mushroom benedict* seasonal mushrooms, yakori
butter, poached eggs, truffle hollandaise, sourdough / 19

duck & waffle* crispy leg confit, fried duck egg,
mustard maple syrup / 25

fried chicken sandwich buttermilk marinated chicken
breast, homemade slaw, butter pickles, red hot sauce / 19

cubano benedict* roast pork, smoked ham,
swiss cheese, pickles, sauteed onion, mojo garlic,
smoked paprika hollandaise, poached eggs / 22

sugarcane caesar hearts of romaine, hearts of palm, avocado,
horseradish caesar / 16

wedge salad blue cheese, tomato, bacon, red onion,
blue cheese vinaigrette / 16

farm fresh salad spring mix, shaved vegetables,
tomato, crumbled goat cheese / 15

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

free-range chicken salad sandwich almonds, grapes,
watercress, brioche, french fries / 19

cuban roast pork sandwich swiss cheese, pickles,
onions, mojo garlic / 20

le classic double burger two beef patties, american cheese,
thousand island, potato bun, french fries / 20

pig ear & papaya salad “pad thai” / 16

beef short ribs* traditional korean-style cut, kimchi pickles / 25

asparagus lemon, bonito flakes, sweet soy / 14

sweet corn chipotle mayo, cotija cheese, lime salt / 13

chicken thigh gem lettuce, sweet soy / 17

shrimp & polenta* grilled shrimp, cheesy polenta,
two poached eggs, sourdough, bacon jam / 27

salmon skewer a la plancha summer corn and tomato relish,
creamy avocado aioli / 23

bottomless mimosas / 25

sides

farm fresh egg* / 3 each

smoked bacon / 7

mixed berries / 6

jasmine rice / 6

breakfast potatoes / 7

housemade sausage / 7

french fries / 7

SUGARCANE®

• RAW BAR GRILL •

LAS VEGAS

cocktails

our rum cocktails / 16

rum 'n' bramble

premium rum, yuzu, dry vermouth, agave, blackberry purée, cardamom bitter, fresh basil

banana rum old fashioned

premium rum infused with banana, chocolate walnut bitters, maple

reserva mai tai

diplomatico exclusiva reserva 80, orgeat, dark rum

woken monkey

diplomatico planas, tiki monkey rum, espresso, sugar

aloha daiquiri

koloa coconut rum, lime, sugar, coconut purée

tiger would

malahat black tea rum, lavender syrup, lemon

our signature libations / 16

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

43rd and bourbon

four roses bourbon, licor 43, strawberry, citrus, bitters

mexican lemon drop

premium tequila, luxardo maraschino, lemon, sugar tajin

our frozen cocktails / 15

frosé

premium vodka, rosé, peach schnapps, prickly pear purée

bacardi froлада

bacardi superior, pineapple, coconut, demerara

bottled water

san benedetto still or sparkling water / 7 per bottle



wine

all wines by the glass are available by the bottle

sparkling

cremant rosé, gerard bertrand "de limoux", france 14/56

mumm napa, "prestige", napa valley, california 15/70

prosecco, torresella, extra dry, veneto, italy nv 14/56

white

chardonnay, mer soleil "silver",

monterey, california 2017 14/56

pinot grigio, terlato, frullii venezia giulia, 2019 15/60

sauvignon blanc, kim crawford, marlborough, new zealand 2020 13/52

red

cabernet sauvignon, black stallion,

napa valley, california 2019 18/72

malbec don nicanor, mendoza, argentina 2018 15/60

pinot noir, row eleven "vinas 3", central coast, california 2016 14/56

rosé

grenache/rolle/cinsault, chateau d'esclans

whispering angels, cotes de provence, france 2020 16/64

beers

bottled beer

crisp and refreshing

hop valley "bubble stash ipa" 6.2%, oregon, us / 8

delirium tremens 8.5%, belgium / 13

great basin "outlaw milk stout" 4.9%, reno, nevada / 9

ace pineapple 5% hard cider, california / 8

draft beer

ballast point "sculpin grapefruit" 7%, san diego, california / 9

big dog's "dirty dog" imperial 7.1%, las vegas, nevada / 8

buenaveza mexican style lager 4.7 california / 7

peroni 5.1%, italy / 9

sugarcane's rosie by tenaya creek light beer, 4.6%, las vegas, nv / 7

trumer pilsner 4.9%, austria / 8

able baker "calutron girl" bavarian style - hefeweizen 5%, las vegas, nv / 9

able baker "our cha tah" cream ale 5.7% las vegas nv / 9