SUGARCANE
+RAW BAR GRILL+
LAS VEGAS

snacks & apps

- goat cheese croquettes  guava jam / 14
- bacon wrapped dates  linguiça, manchego / 17
- corn ribs  spicy sticky sauce / 13
- korean chicken wings  gochujang glaze, sesame seeds, scallions / 15 for 6
- bbq-spiced crispy pig ears / 11
- homemade empanadas  hand-cut steak, potatoes, oaxacan cheese, achiotte sauce / 15 for two
- crispy polenta  truffle mayonnaise / 14

raw bar & more

- yellowfin tuna tartare* avocado purée, sesame rice cracker / 21
- shrimp ceviche* jumbo shrimp, mango, celery, cucumber, red onion, passion fruit aji amarillo, cassava chip / 20
- poke bowl* tuna, wakame, oshinko, cucumber, spicy ponzu / 21
- hamachi ‘pizza’* yuzu aioli, heirloom tomato, red onion, chive, cilantro, spicy ponzu / 24
- yellowtail tatoki* roasted jalapeño, blistered heirloom cherry tomatoes, micro shiso, truffle ponzu / 24
- hokkaido scallop* yuzu marinated apple, black truffle, lime, jalapeño / 20

raw bar

- selection of seasonal oysters* half dozen / 29 cheaper by the dozen / 55
- shrimp cocktail three pieces / 10
- shellfish towers*
  - small (for 2-3 ppl) / 120
  - 6 oysters, 6 shrimp, 6 mussels, ½ lobster, ½ lb opilio crab
  - large (for 4-6 ppl) / 225
  - 12 oysters, 12 shrimp, 12 mussels, 1 lb chilled lobster, 1 lb opilio crab

grill & more

- duck & waffle* crispy leg confit, fried duck egg, mustard maple syrup / 25
- skirt steak* chimichurri, watercress / 26
- beef short ribs* traditional korean-style cut, kimchi pickles, pickled fresno chilies / 25
- chicken thigh gem lettuce wrap, red onion, sweet soy / 17
- grilled shrimp sweet garlic, smoked paprika, charred bread / 24
- lobster & shrimp tamale poblano chile, roasted corn, oaxaca cheese / 20
- whole roasted chicken truffled fingerling potatoes, wild mushrooms half / 28 whole / 49
- 16 oz ribeye* truffle demi, watercress salad, choice of 1 side / 68
- duck fried rice shredded duck confit, duck egg, sweet soy / 29 add foie gras +19
- pig ear & papaya ‘pad thai’ / 16
- steak tartare & bone marrow classic steak tartare, caramelized onion, roasted bone marrow, grilled sourdough / 30
- salmon peruana passion fruit, aji amarillo, avocado, cherry tomatoes, pickled red onions, grilled in corn husk / 30
- australian grilled lamb chops* pomegranate, za’atar yogurt / 35
- spanish octopus aji panca / 19
- le classic double burger two beef patties, american cheese, thousand island, lettuce, tomato, onion, truffle fries / 25
  - add foie gras +19 bacon +3 egg +3 mushroom +6
- salads
  - add to any salad chicken +9 shrimp +10 salmon +13 skirt steak +14
  - sugarcane caesar heart of romaine, hearts of palms, tomatoes, avocado, horseradish caesar dressing / 16
  - wedge salad blue cheese, tomato, bacon, red onion, sherry vinagrette, ranch dressing / 16

veggies and more

- brussels sprouts sweet soy, aged balsamic, orange segments / 14
- asparagus bonito flakes, sweet soy / 14
- sautéed seasonal mushrooms yakitori butter / 13
- sweet corn chipotle mayo, cotija cheese, lime salt / 13
- smashed fingerling potatoes rustic herb oil, roasted pepper purée / 14
- jasmine rice / 8

*A selection of iconic dishes from our acclaimed sister restaurant in London, Duck & Waffle.

*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness.
**cocks**

**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 bitters, maple

**reserva mai tai**
diplomatico exclusiva reserva 80, orgeat, dark rum

**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, lemon, coconut cream, orange bitters

**smokey bandit** makes mark, averna, chocolate bitters, large infused ice cube / 18

**our signature libations / 16**

**one in a melon**
jalapeño-infused tequila, freshly pressed watermelon juice, dry vermouth, 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

**43rd and bourbon**
premium bourbon, licor 43, strawberry, citrus, bitters

**mexican lemon drop**
premium tequila, luxardo maraschino, lemon, sugar tajín

**my passion is old fashioned**
premium whiskey, fillet blanc, passion fruit syrup, fresh lemon, angostura bitters

**cool as a cucumber**
deep eddy grapefruit vodka, fresh cucumber & grapefruit juice, agave, lemon

**our frozen cocktails / 16**

**frosé**
premium vodka, rosé, peach schnapps, prickly pear purée

**sugarcane rum punch**
premium rum, pineapple, passion fruit, grapefruit, orange

**wine**

**all wines by the glass are available by the bottle**

**sparkling**
patriarche, brut rosé, cremant de bourgogne, france 17/68
avissi, prosecco, veneto, italy 14/56

**white**
chardonnay, mer soleil “silver”, monterey, california 2020 15/60
pinot grigio, ruffino “lumina”, delle venezie, italy 2021 14/56
sauvignon blanc, whitehaven, marlborough, new zealand 2022

**red**
cabernet sauvignon, bellacosa, north coast, california, 2017 18/72
malbec, nieto senetiner “camila”, mendoza, argentina 2021 15/60
pinot noir, sea sun, central coast, california, 2021 16/64

**rosé**
les sarrins, rosé, cotes de provence, france 2021 16/64

**beers**

**can / bottled beer / 9**
crisp and refreshing

maui brewing, coconut hiwa porter, 6%, hawaii
ace pineapple, 5%, hard cider, california
samuel adams “just the haze”, non alcoholic - hazy ipa, massachusetts
elysian space dust, ipa 8.2%, washington
kona big wave, golden ale 4.4%, hawaii

**draft beer / 9**
mojave brewing, “mangolorian”, mango ipa, 6.7%, nevada
big dog’s “dirty dog” imperial, 7.1%, nevada
stone buenaveza mexican style lager, 4.7%, california
coronado brewing co cloudbreak hazy ipa, 7.3%, california
805 by firestone, american blond ale, 4.7%, california
sugarcane’s rosie by tenaya creek light beer, 4.6%, nevada
hudl vanilla oak cream ale, 6%, nevada
bad beat, hefeweizen, 5.1%, nevada

**bottled water**

panna still water / 9
pellagrino sparkling water / 9