

SUGARCANE

BRUNCH

FIRSTS

Bottomless Mimosas 26 Per Person

Vanilla Bean Beignets 🍷 (5 piece)	vanilla bean, hazelnut ganache	15
Key Lime Donuts 🍷	kaffir lime sugar, meringue	15
Bacon Wrapped Dates	linguiça, manchego, dijon mustard aioli	15
Goat Cheese Croquettes 🍷	guava jam	15
Flaky Guava & Cheese Pastry (3 piece) 🍷		15
Burrata 🍷🌱	chargrilled asparagus, roasted red pepper balsamic	20
Homemade Empanadas (2 piece)	hand-cut steak, oaxaca cheese, potatoes	16
Grilled Brussels Sprouts	crispy kale, toban chili, green goddess dressing	15

SALADS

House Salad 🍷🌱	baby gem, watercress, romaine, radish, baby carrot, persian cucumber, red onion, parsley, dill, plantain chips, apple honey-mustard dressing	18
Caesar*	romaine, fried anchovies, fried capers, croutons, parmesan cheese, horseradish caesar dressing	19
Wedge	iceberg, tomatoes, lardons, red onion, blue cheese, sherry vinaigrette, ranch dressing	18
Sesame Noodle 🍷	arugula, napa cabbage, avocado, mango, red bell pepper, toasted peanuts, ginger, thai basil, sesame peanut dressing	19
Nicoise* 🌱	seared big eye tuna, romaine, green beans, tomatoes, fingerling potatoes, soft boiled organic egg, kalamata olives, shallots, house vinaigrette	33

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

MAINS

Breakfast Platter*	two organic eggs any style, breakfast potatoes, sourdough toast, choice of applewood bacon or breakfast sausage	21
Breakfast Sandwich	scrambled organic eggs, bacon, cheddar cheese, tomato, arugula, roasted garlic aioli, brioche, fries add skirt steak* +14	21
Brioche French Toast 🍷	vanilla créme, fresh berries, maple syrup	21
Avocado Toast 🍷	roasted cherry tomatoes, cucumber, watermelon radish, feta, chili crisp, sourdough toast	19
add smoked salmon* +8 organic egg* +4 bacon +3		
Buttermilk Waffle 🍷	vanilla créme, fresh berries add fried chicken +10	18
Buttermilk Pancakes 🍷	maple syrup, whipped butter	18
add chocolate chips +3 blueberries +3 banana +3		
The Full Elvis 🍷	whole buttermilk waffle, pbj, caramelized banana, chantilly cream, all the trimmings	21
Duck & Waffle*	crispy leg confit, fried duck egg, mustard maple syrup	29
Huevos Rancheros* 🌱	sunny side up organic eggs, pork beans, smashed avocado, chipotle aioli	21
Mushroom Benedict* 🍷	seasonal mushrooms, yakitori butter, poached organic eggs, truffle hollandaise, sourdough toast	22
Cuban Benedict*	roasted pork, smoked ham, swiss cheese, pickles, caramelized onions, mojo garlic, smoked paprika hollandaise, poached organic eggs, sourdough toast	24
Fat Boy Hash* 🌱	sunny side up organic eggs, bacon jam, potato pancake, truffled hollandaise	22
Fried Chicken Sandwich	buttermilk marinated chicken breast, homemade slaw, butter pickles, redhot sauce, fries	21
Cuban Roast Pork Sandwich	smoked ham, swiss cheese, pickles, onions, mojo garlic, fries	22
Le Classic Double Burger*	two beef patties, american cheese, pickles, lettuce, tomato, onion, thousand island dressing, toasted brioche bun, fries	25
bacon +3 organic egg* +3 wild mushrooms +6 foie gras* +19 upgrade fries to truffle fries +5		
Grilled Salmon*	avocado, tomatoes, pickled onions, ají amarillo, passion fruit sauce	32
Lobster & Shrimp Tamale	poblano chili, roasted corn, oaxaca cheese	29
Make Your Own Omelette	organic eggs, breakfast potatoes, choose up to 4:	21
bacon	cheddar	jalapeño
ham	swiss	tomato
sausage	american	spinach
zucchini	mushroom	asparagus
onion	red pepper	

SUSHI & RAW BAR

Seasonal Oysters* 🌱	half dozen or dozen	31/57
Shrimp Cocktail (5 piece) 🌱		25
Shellfish Tower* 🌱		
Small (For 2-3 People)	6 oysters, 6 shrimp, 6 mussels, 1 half chilled lobster, 1/2 lb opilio crab legs	120
Large (For 4-6 people)	12 oysters, 12 shrimp, 12 mussels, 1 whole chilled lobster, 1 lb opilio crab legs	225
Poke Bowl*	tuna, wakame, oshinko, cucumber, spicy ponzu	23
Yellowfin Tuna Tartare*	avocado purée, sesame rice cracker	23
Shrimp Ceviche*	avocado, mango, celery, passion fruit, cucumber, red onion, jalapeño, ají amarillo, cassava chips	22
Hamachi ‘Pizza’*	heirloom tomato, red onion, chive, cilantro, yuzu aioli, spicy ponzu	26
Yellowtail Tataki*	blistered heirloom cherry tomatoes, roasted jalapeño, micro shiso, truffle ponzu	26
Spicy Tuna Crispy Rice*	avocado, spicy mayo, eel sauce	21
Torched Salmon Crispy Rice*	crispy shallot, jalapeño, togarashi, ponzu, sriracha, spicy mayo	21
Strip Roll*	salmon, steamed shrimp, avocado, spicy ponzu aioli, eel sauce	24
Sugarcane Roll*	tuna, yellowtail, salmon, marinated ikura, yuzu kosho soy	26
Crunchy Tuna Roll*	avocado, chili tempura flakes, sweet chili	22
California Roll*	dungeness crab, cucumber, avocado, tobiko	18
Surf & Turf Roll*	seared wagyu, shrimp tempura, shiso, avocado, sukiyaki	27
Lobster Butter Roll	canadian lobster, sambal butter, yuzu aioli	29

SIDES

Fries 🍷🌱	8 upgrade fries to truffle fries +5	Breakfast Potatoes 🍷🌱	8
Farm Fresh Organic Egg* 🍷🌱	4 each	Smoked Applewood Bacon	8
Mixed Berries 🍷🌱🌱	9	Breakfast Sausage	8 chicken or pork

🍷 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.

Wake Me Up 10 vanilla cold brew, almond milk, coconut milk and vanilla whipped cream	The Bloody Bull 21 premium vodka, homemade bloody mary mix, beef broth, celery, pepperoncini, glazed pepper bacon
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OUR SIGNATURE LIBATIONS 17

One In A Melon
premium jalapeño-infused tequila, freshly pressed
watermelon juice, dry vermouht, 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 vermouht, fresh pineapple,
agave, lemon juice, angostura bitters

Mexican Lemon Drop
premium tequila, luxardo maraschino, fresh lemon
juice, tajín, 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

Purple Rain
empress indigo gin, fresh pressed pear juice,
organic agave, pamplemousse, fresh lime juice

OUR RUM COCKTAILS 17

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

Rum & Waffle
buttermilk waffle infused premium rum, licor 43, mad-
agascar vanilla, bitters

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

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
Saratoga 10
still & sparkling water

CAN | BOTTLED BEER 11

Ace Pineapple Cider
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

Sake

**Dewazakura Dewasansan “Green Ridge”
Junmai Daiginjo 16 / 96**
refreshing, tart green apple

Hakutsuru Junmai Daiginjo 17 / 40
smooth, ripe melon, grapefruit zest, pear, el-
derflower

**Murai “Warrior’s Fury” Nigori Genshu
15 / 35**
vanilla, coconut, currant, cream

Wine

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, Kim Crawford 15 / 60
marlborough, new zealand 2023

Sauvignon Blanc, Domaine Cherrier 21 / 84
sancerre, france 2023

ROSÉ

Fleurs De Prairie, Rosé 17 / 68
languedoc, france 2024

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