

POPCORN ⁶ aged pecorino, duck fat butter, hot sauce^{GF}

CHIPS N' DIP ¹⁰ crispy chicken skin, dried onion sour cream dip

HOUSE MADE BEEF JERKY ¹⁵ dandelion honey, fresno chilies, smoked soy

CORNED BEEF TAQUITOS ¹² russian dressing, comte cheese

MANGALICA HAM ¹⁹ dried cured Spanish ham, strawberry jam

BOSTON BABY GEM SALAD ¹¹ cabernet vinaigrette, torched feta^{VEG}

SMOKED RED TROUT TOAST ¹⁷ whipped burrata, cured yolks, breakfast radishes

WAGYU POT STICKERS ¹⁶ scallion chimichurri, soy black vinegar

CHARCOAL GRILLED SPANISH OCTOPUS ¹⁹ fra'mani sopressata, black garlic, yukon potato

MAGICAL MUSHROOMS ¹⁷ fried exotic mushrooms, linguiça, truffle powder^{VEG*}

CHICKEN PARM SPIEDIE ^{13/17} green circle chicken, nonna's gravy, handmade mozza, vinegar peppers, basil

24HR SHORT RIB TACOS ¹⁴ pimento cheese, avocado, charcoal roasted shishito

SK FRIED CHICKEN BAO ¹⁵ buttermilk fried thigh, creole mayo, pool room slaw

RICOTTA GNOCCHI ²² san marzano tomato brodo, black truffle formage^{VEG/GF*}

WAGYU FRIED RICE ²⁸ crispy king oysters, furikake, wagyu flat iron

AMERICAN CAVIAR PANINI ³¹ 1oz American, potato roll, crème fraiche, chives

SEARED SPICY TUNA ROLL ¹⁹ emulsions of edamame, coconut rice

DRY AGED BURGER ¹⁷ thick cut bacon, aged cheddar, 500 island dressing, hand cut fries

AHI TUNA FLATBREAD ²⁶ crispy scallion pancake, sashimi tuna, arugula leaves

KING CRAB RAVOLI ²⁸ tonkotsu ramen jus, maitake mushrooms, smoked kombu

6 OZ PRIME SIRLOIN ²⁹ yukon potato foam, fried mushrooms, bordelaise jus

A5 JAPANESE WAGYU SIRLOIN ^{29/OZ.(2 OZ.MIN.)} hot stone, pork belly fried rice

