



SOUPS, SALADS & APPETIZERS

SOUP OF THE DAY
470 | 620

LOW COUNTRY CREAMY CRAB SOUP
crowd-pleaser since the '80s
720 | 1,230

SHRIMP COCKTAIL
five pieces, horseradish sauce
1,530

CRAB CAKES
snow crab, rémoulade, corn, avocado
1,600

CAESAR SALAD
chopped romaine, croutons, grana padano cheese
920 | 1,330
add grilled chicken +410
add three grilled shrimp +670

CALIFORNIA COBB
avocado, iceberg lettuce, egg, blue cheese, tomato, bacon, grilled chicken
980 | 1,430

CHINESE CHICKEN SALAD
cilantro, radicchio, fried chow mein, cashew nuts, hoisin-sesame dressing
980 | 1,430

TACO SALAD
dry-aged chili, sour cream, red cheddar, guacamole, charred salsa, cilantro, lime
1,000 | 1,500

CUSTOMIZED SALAD
980 | 1,430

BURGERS & SANDWICHES

served with a choice of potato salad, coleslaw, onion rings, french fries or cajun fries



CLASSIC TAC BURGER
chuck, clod and brisket blend, red onion, tomato, lettuce, blue poppy seed bun
1,330

toppings +180 each
bacon, beef chili, mushrooms, avocado, jalapeños, cheddar cheese, colby jack, gruyère cheese, gorgonzola picante

CLUB SANDWICH
smoked chicken, bacon, mayo, avocado, tomato, lettuce on white, wheat or multigrain
1,490

REUBEN SANDWICH
rye bread, corned beef, sauerkraut, russian dressing, gruyère cheese
1,580

GRILLED ZUCCHINI AND EGGPLANT ON RYE
hummus, alfalfa, tomato
1,550

SPICY BARBECUED CHICKEN WRAP
coleslaw, pickles, colby-jack cheese, sweet onions, smoked bacon
1,550
*substitute plant-based "chicken" +400

BRUNCH

All eggs are Iwate farm-produced.

CRAB CAKE EGGS BENEDICT
snow crab cakes, old bay hollandaise sauce, hash browns, maple sausage or cherrywood-smoked bacon
2,250

CLASSIC EGGS BENEDICT
english muffin, ham, hollandaise sauce, hash browns, maple sausage or cherrywood-smoked bacon
2,150

HUEVOS RANCHEROS
three fried eggs, corn and monterey jack cheese tortillas, dry-aged beef chili, beans, sour cream, tomato salsa
1,940

DENVER OMELET
eggs, ham, bell peppers, onions cheddar cheese, hash browns, toast, maple sausage or cherrywood-smoked bacon
1,640

MUSHROOM AND SPINACH OMELET
eggs, swiss cheese, roasted tomato, micro green salad with toast
1,780

BUILD-YOUR-OWN OMELET
available for brunch only
1,800

FRENCH TOAST
chantilly cream, berry compote, hash browns, maple sausage or cherrywood-smoked bacon
1,940

FARMHOUSE BOWL
local kale, squash, purple cabbage, carrots, mushrooms, asparagus, quinoa, pine nuts, avocado, poached egg
1,590

additions: shrimp +670
grilled chicken +410

SIDES

TWO BACON RASHERS
180

TWO MAPLE SAUSAGES
310

TOAST
white | wheat | multigrain
120

HASH BROWNS
310

ROASTED POTATO HASH
500

ENTRÉES

TENDERLOIN *
5oz, us choice
4,390

NEW YORK STRIP LOIN *
10oz, us choice
4,300

RIB EYE *
us choice
12oz 4,590 | 16oz 5,875

LAMB CHOPS *
three 3oz australian chops, lemon-yogurt with dukkah spice
3,270

FRESH CATCH OF THE DAY
2,960

BARBECUED PULLED PORK BOWL
coleslaw, avocado, smoked beans grilled mini tomatoes, flour tortilla
1,830

ANCIENT GRAIN BOWL
farro, quinoa, rainbow carrots, zucchini ribbons, sherry vinaigrette, lemon yogurt
2,050

add cajun spice to any steak +100
* today's seasonal side +250

SIDES

BROCCOLI
sautéed | steamed
470

SPINACH
sautéed with garlic | steamed
780

SAUTÉED MUSHROOMS
tarragon butter
760

MASHED POTATOES
470

POTATO SALAD
410

CREAMY COLESLAW
360

ONION RINGS
hand-dipped
510

FRENCH FRIES
or
CAJUN FRIES
510

All prices listed exclude consumption tax, which is 10 percent for dine-in and alcohol items and 8 percent for takeout items. Please discuss any food allergies or dietary requirements with your server.

🥜 nuts & tree nuts 🥛 dairy 🥚 egg 🌾 gluten-free 🌱 vegetarian 🐟 fish & shellfish 🌿 soy 🍷 signature dish

COCKTAILS



CUCUMBER MINT MARGARITA

camino real gold tequila,
cucumber, mint, fresh lime juice,
simple syrup, salt rim
1,300

PIMM'S SPRITZ

pimm's no 1, fresh lemon juice,
simple syrup, grenadine,
sparkling wine
920

MIDORI DROP

melon liqueur, absolut vodka,
cointreau, fresh lemon juice,
simple syrup
920

DAIQUIRI

bacardi carta blanca rum,
cointreau, fresh lime cordial
1,330

MARTINI

tanqueray london dry gin, splash of dolin de
chambéry dry vermouth, lemon twist
1,430

CLASSIC BLOODY MARY

absolut vodka, tomato juice,
housemade spice mix, bouillon,
freshly grated horseradish,
stuffed olives
1,330

NEGRONI

campari, tanqueray no 10 london dry gin,
carpano antica formula 1786 rosso vermouth,
orange zest
1,430

MANHATTAN

maker's mark red kentucky straight bourbon whisky,
carpano antica formula 1786 rosso vermouth,
bourbon-soaked cherry,
angostura bitters
1,430

MOCKTAILS

VANILLA COKE

house-infused vanilla bean cordial,
coca-cola
510

GINGERITO

black pepper ginger syrup, lime juice,
spear mint, soda
820

HIBISCUS GINGERITO

lemon syrup, spear mint, ginger ale,
hibiscus tea
820

HOMEMADE GINGER ALE

home-brewed black pepper-ginger cordial,
citrus, soda
620

WINE



BUBBLES

NV MANSFIELD & MARSH METHODE

TRADITIONNELLE
hawke's bay, new zealand
1,230 | 6,990

NV BESSERAT DE BELLEFON BLEU BRUT

champagne, france
1,800 | 10,770

WHITE

2019 CLOUDY BAY

sauvignon blanc,
marlborough, new zealand
glass 1,500 | 500ml 4,950 | bottle 7,400

2018 BREAD & BUTTER

chardonnay, california
glass 1,400 | 500ml 4,450 | bottle 6,670

RED

2016 TAKENWINE COMPANY

COMPLICATED RED
grenache blend, central coast, california
glass 1,260 | 500ml 4,010 | bottle 6,020

2017 MITOLO JESTER

cabernet sauvignon,
mclaren vale, australia
glass 1,450 | 500ml 4,600 | bottle 6,900

2015 WENTE RIVA

RANCH RESERVE
pinot noir, monterey, california
glass 1,480 | 500ml 4,690 | bottle 7,040

SEASONAL WINES

WHITE

2018 TRIMBACH RIESLING

alsace, france
glass 1,020 | 500ml 2,590 | bottle 3,890

RED

2017 SEAGLASS PINOT NOIR

santa barbara county, california
glass 1,020 | 500ml 2,590 | bottle 3,890

BEER

DRAFT

TRADERS' SESSION IPA

1,030

SUNTORY

THE PREMIUM MALT'S

710

ASAHI SUPER DRY

720

BOTTLED

ASAHI SUPER DRY,

CORONA

720

SUNTORY ALL-FREE

alcohol-free
510

SAKE

TOKYO AMERICAN CLUB

x HAKKAISAN

junmai ginjo, niigata

360ml | 1,850

ICED DRINKS

ART OF TEA

essential black tea, tropical black tea

*hibiscus berry (*caffeine free)
310

ARNOLD PALMER

lemonade, iced tea
510

BOSTON ICED TEA

cranberry juice, iced tea
510

SEGAFREDO ZANETTI

iced coffee 460
iced latte 490

HOT DRINKS

SEGAFREDO ZANETTI

coffee, espresso, decaf

(free refills) 460

cappuccino, café latte,
café mocha 490

ART OF TEA

(jas-certified organic with biodegradable packaging)

earl grey, english breakfast, masala chai, jasmine
reserve, mint green, apricot escape,* french lemon
ginger,* egyptian chamomile,* italian blood orange*

(*caffeine-free)

310

YUZU-GINGER

620

CHAI LATTE

510

HOT CHOCOLATE

510

JUICE & SODA

ORANGE JUICE

freshly squeezed
920

JUICE

grapefruit, cranberry, tomato, apple
510

LEMONADE, LEMON SQUASH,

HIBISCUS LEMONADE

510

SODA

coca-cola, coke zero, ginger ale, sprite,
dr pepper, root beer, diet ginger ale
410

MINERAL WATER

SAN PELLEGRINO

sparkling
640 | 1,170

ACQUA PANNA

still

640 | 1,170

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B biodynamic **O** organic **N** natural