

SALADS

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

CALIFORNIA COBB SALAD
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

ENTRÉES

TENDERLOIN
5oz, us choice,
today's seasonal side
4,390

NEW YORK STRIP LOIN
10oz, us choice,
today's seasonal side
4,300

RIB EYE
12oz, us choice,
today's seasonal side
4,590

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

**FRESH CATCH
OF THE DAY**
today's seasonal side
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 any soup or mini green salad +240

SOUPS & APPETIZERS



**SOUP OF THE DAY
VEGETARIAN SOUP**
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

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 multicereal
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*

DESSERTS

APPLE PIE À LA MODE
vanilla ice cream
875

CHEESECAKE
baked sour cream cheesecake,
graham cookie crust,
strawberry sauce
860

**BOURBON
CARROT CAKE**
carrot cake sponge, walnuts,
bourbon cream cheese frosting
775

STICKY TOFFEE PUDDING
black tea and raisin toffee cake,
brown butter sauce, cashew nuts,
grand marnier
860

CRÈME BRÛLÉE
ask your server for details
775

SHERBET
yuzu | lemon | orange
270

MANGO SORBET
270

ICE CREAM
vanilla | chocolate | green tea | strawberry
270



SOMMELIER SELECTION

5,000 per bottle

WHITE

**2017 Girard
Sauvignon Blanc, Napa Valley, California**
refreshing acidity | melon and tropical fruits aromas
lime and kiwi flavors

**2015 Sterling Vintner's Collection
Chardonnay, California**
dry | palate of pear and apple | toasty vanilla notes

ROSÉ

**2016 Quinta da Lapa Nana
Touriga Nacional, Tejo, Portugal**
clean and crisp acidity | dry | simple, fruity and smooth

RED

**2015 Chateau Smith
Cabernet Sauvignon, Washington**
plum, dark cherries and spice aromas
medium to soft tannins | toasty notes

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