

STARTERS

Truffle Monkey Bread	30 ⁹⁹
<i>perigord truffles, parmesan cheese, truffle butter</i>	
Slow Roasted Wagyu Meatballs	28 ⁹⁹
<i>red sauce, parmesan & garlic bread</i>	
King Crab Rangoon	29 ⁹⁹
<i>cream cheese, scallion, sweet chili sauce</i>	
Crispy Potato Pancakes*	
<i>apple sauce & sour cream</i>	18 ⁹⁹
<i>royale cut smoked salmon</i>	36 ⁹⁹
Tenderloin Steak Tartare*	29 ⁹⁹
<i>slow cooked egg yolk, dijonnaise, sourdough</i>	
Baked Crab Cakes	34 ⁹⁹
<i>blue crab, preserved lemon, remoulade</i>	

CRUDO

Royale Cut Smoked Salmon**	19 ⁹⁹
Salmon Crudo**	34 ⁹⁹
<i>yuzu ponzu, perigord truffles</i>	
Akami Tartare**	39 ⁹⁹
<i>lean tuna belly, calabrian chili, caperberry and orange supremes</i>	
Chu Toro Crudo**	39 ⁹⁹
<i>thin delicate slices, white ponzu, shallot</i>	
Otoro Tartare w/ Caviar*	125 ⁹⁹
<i>bluefin tuna belly, yuasa white soy, brown butter toast</i>	

CHILLED SHELLFISH

Fresh East Coast Oysters*	4 ^{99/ea}
<i>add caviar 5g</i>	
	20 ⁹⁹
Hokkaido King Crab*	
<i>1/2 lb</i>	98 ⁹⁹
<i>full lb</i>	175 ⁹⁹
Shrimp Cocktail*	29 ⁹⁹
<i>blue prawns, lemon, cocktail sauce, dijonnaise</i>	
Golden Osetra Caviar	
<i>56g</i>	195 ⁹⁹
<i>113g</i>	550 ⁹⁹
<i>served with potato pancakes & creme fraiche</i>	

SALADS

Smoked Whitefish Caesar* - 26 ⁹⁹
<i>crispy potato chips, classic caesar dressing</i>
Wedge Salad* - 26 ⁹⁹
<i>egg, bacon, gorgonzola, red onion, ranch dressing</i>

ENHANCEMENTS
free-range chicken breast* - 9 ⁹⁹
prime steak* - 19 ⁹⁹
king crab* - 32 ⁹⁹
royale cut smoked salmon* - 19 ⁹⁹
baked crab cake - 15 ⁹⁹

Tuna & Avocado Niçoise Salad* - 36 ⁹⁹
<i>spanish tuna, avocado, green beans, tomato, hard boiled egg, sherry vinaigrette</i>
Butter Lettuce Salad* - 21 ⁹⁹
<i>lightly dressed with avocado & fines herbes</i>

HANDMADE PASTAS

Truffle Tagliatelle* - 39 ⁹⁹
<i>perigord truffle, pecorino</i>

Vodka Rigatoni* - 34 ⁹⁹
<i>vodka sauce, basil, parmesan</i>

Spicy Shrimp* - 33 ⁹⁹
<i>trofie, baby prawns, calabrian chile</i>

STEAK & EGGS

your style of sunset farm eggs, hashbrowns, and béarnaise

USDA PRIME STEAKS

10oz Ribeye Steak** <i>usda prime, béarnaise,</i>	55 ⁹⁹
10 oz Filet Mignon, Duchess Cut** <i>béarnaise, steak salt</i>	89 ⁹⁹
16oz Dry-Aged New York Strip Steak** <i>42 day dry-aged, béarnaise</i>	99 ⁹⁹
22 oz Dry-Aged Bone-In Ribeye** <i>42 day dry-aged, béarnaise</i>	129 ⁹⁹

SNAKE RIVER WAGYU

16oz Dry-Aged New York Strip Steak** <i>42 day dry-aged, béarnaise</i>	159 ⁹⁹
32oz Dry-Aged Porterhouse** <i>42 day dry-aged, béarnaise</i>	MP

ENHANCEMENTS

<i>gorgonzola*</i> - 10 ⁹⁹	<i>peppercorn crust, maître 'd butter or roasted garlic*</i> - 6 ⁹⁹	<i>warm king crab oscar*</i> - 35 ⁹⁹
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BRUNCH BURGERS

Double Cheeseburger** - 27 ⁹⁹
<i>two prime beef patties, pickles, onions, dijonnaise, american cheddar cheese</i>

ENHANCEMENTS
farm egg* - 3 ⁹⁹
thick cut bacon* - 8 ⁹⁹

plant based burgers available upon request

Wagyu Cheeseburger** - 37 ⁹⁹
<i>two snake river farms patties, pickles, onions, dijonnaise</i>

BRUNCH PLATES

American Breakfast*	19 ⁹⁹
<i>two sunset farm eggs, thick cut bacon, buttered toast*</i>	
Smoked Whitefish Salad*	24 ⁹⁹
<i>cured trout roe, Utopia bagels</i>	
Crab Cake Benedict	45 ⁹⁹
<i>baked crab cake, poached farm egg, béarnaise</i>	
Caviar Scrambled Egg*	59 ⁹⁹
<i>golden osetra caviar, buttered toast*</i>	
Omelette*	19 ⁹⁹
<i>bacon, tomato confit, cheddar</i>	

Avocado Toast*	18 ⁹⁹
<i>toasted sourdough, espelette, olive oil</i>	
<i>add farm egg</i>	3 ⁹⁹
<i>add royale cut smoked salmon</i>	19 ⁹⁹
<i>gluten free toast</i>	4 ⁹⁹
Prime Rib French Dip	39 ⁹⁹
<i>gruyère, au jus</i>	
Smoked Salmon Platter*	49 ⁹⁹
<i>Catsmo smokehouse salmon, whipped cream cheese, tomato, cucumber, capers, Utopia bagels: everything or plain</i>	
Lobster Scrambled Eggs*	34 ⁹⁹
<i>maine lobster, buttered toast*</i>	

SIDES

Farm Egg* <i>any style</i>	3 ⁹⁹
Thick Cut Maple Bacon* <i>toasted black pepper</i>	16 ⁹⁹
Hash Browns*	12 ⁹⁹
Whole Avocado*	7 ⁹⁹

Pommes Frites* <i>garlic aioli</i>	12 ⁹⁹
Creamed Spinach <i>blue cheese, caramelized onion</i>	16 ⁹⁹
Truffle Mac & Cheese <i>truffle, white cheddar</i>	25 ⁹⁹
Button Mushrooms* <i>garlic, thyme, cream sherry</i>	16 ⁹⁹

* Can Be Made With Gluten Free Ingredients

*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed and we cannot guarantee that our food is completely free of any allergen.

MONKEY BAR

LUNCH
Monday-Friday, 11:45am-2:30pm

DINNER
Tuesday-Saturday, 5:00pm-10:30pm
Sunday & Monday, 5:00pm-10:00pm

BRUNCH
Saturday & Sunday, 11:45am-2:30pm

THE BAR
Sunday & Monday, 11:45am-10:30pm
Tuesday-Saturday, 11:45am-11:00pm

BRUNCH COCKTAILS

Long Island Cold Brew Coffee - 21⁹⁵
tequila, vodka, rum, kahlua, cold brew

Painkiller - 21⁹⁵
ron matusalem rum, smith & cross rum,
coconut, orange

Espresso Martini - 24⁹⁵
haku vodka, fresh espresso, chocolate, kokuto

Macchiato Martini - 22⁹⁵
tito's vodka, fresh espresso, baileys

White Wine Spritz - 17⁹⁵
pinot grigio, cocchi americano, club soda

Sbagliato - 21⁹⁵
prairie gin, carpano antica, campari, prosecco

BLOODY MARYS

Classic 19⁹⁵
tito's vodka, tomato, celery, olive

Red Snapper 19⁹⁵
prairie gin, tomato, celery, olive

Derby 19⁹⁵
wild turkey rye 101, tomato, celery, olive

BELLINI-TINIS

Peach 19⁹⁵
tito's vodka, giffard peach liqueur, prosecco

Orange 19⁹⁵
fresh orange, cointreau, prosecco

Grapefruit 19⁹⁵
fresh grapefruit, aperol, st germain, brut rosé

CADILLAC MARGARITAS

Coconut 24⁵⁰
casamigos reposado, coconut rum, orange

Pink 28⁵⁰
komos rosa reposado, aperol, pink salt rim

Clase Azul 36⁹⁵
clase azul plata, grand marnier louis alexandre

OLD FASHIONEDS

Classic 24⁹⁵
wild turkey rye 101, demerara, bitters

Bourbon 26⁹⁵
russell's 10 yr, demerara, bitters

Oaxacan 24⁹⁵
maestro dobel tequila, montelobos mezcal, agave, bitters

Tokyo® 42⁰⁰
nikka coffey grain whiskey, kokuto, bitters

SPIRIT FREE

Ginger Peach Fizz 19⁹⁵
peach puree, ginger beer, mint

Ghia Spritz 19⁹⁵
ghia aperitif, elderflower tonic, mint

St. Agrestis "Negroni" 19⁹⁵
bottled st. agrestis "phony negroni"

SPARKLING BY THE GLASS

	HALF POUR	CLASSIC POUR	MIDTOWN POUR
Bisol, "Jeio," Prosecco DOC , Italy, NV, soft, inviting, charming	8	16	21
Avinyó, Brut Rosé , Cava Reserva, Spain, 2021, shimmering, vibrant, fruity	10	19	25
Gosset, Grande Réserve Brut , Champagne, France, NV, broad, serious, incisive	18	35	47

SAKE, WHITE & ROSÉ BY THE GLASS

Sake, Hakutsuru, Junmai Gingo, Hyogo, Japan, crisp, balanced, charming	14		
White Wine Spritzer, pinot grigio, cocchi americano, club soda, ice	17		
Château Carré, Melon de Bourgogne , Comte Leloup, Loire Valley, France, 2018, oyster, evocative, dramatic	9	18	24
Abbazia di Novacella, Pinot Grigio , Alto-Adige, Italy, 2023, alpine, breezy, pure	9	18	24
Schloss-Lieser, Riesling , Estate Feinherb, Mosel, Germany, 2022, off-dry, refreshing, harmonious	8	16	21
Walnut Block, "Collectables," Sauvignon Blanc , Marlborough, New Zealand, 2022, herbal, tart, aromatic	9	18	24
Raimbault-Pineau, Sauvignon Blanc , Sancerre, Loire Valley, France, 2022, chiseled, mineral, refined	13	26	35
DuMol, Chardonnay , "Wester Reach," Russian River Valley, California, 2021, oaky, layered, decadent	22	44	59
Au Bon Climat, Chardonnay , Santa Barbara, California, 2022, caressing, electric, svelte	8	16	21
Domaine Laroche, Chardonnay, Chablis , "St. Martin," Bourgogne, France, 2022, textured, mineral, sharp	14	27	36
Château de Campuget, "Tradition de Campuget," Rosé , Costières De Nîmes, France, airy, fruity, quenching	8	16	21

RED BY THE GLASS

Domaine Chanson, Pinot Noir , Gevrey-Chambertin, Burgundy, France, 2019, saturated, energetic, sublime	18	35	46
Tyler, Pinot Noir , Santa Rita Hills, Santa Barbara County, California, 2022, bright, energetic, pure	11	22	33
Jean David, Grenache Blend , Côtes du Rhône, France, 2021, olivey, mediterranean, ripe	9	18	24
Lionel Faury, Syrah , Collines Rhodaniennes, Rhône Valley, France, 2022, peppery, floral, brooding	9	18	24
Farnetella, Sangiovese, Chianti Colli Senesi , Tuscany, Italy, 2020, herbal, tart, savory	9	18	24
Bedrock, Zinfandel , "Old Vines," California, 2021, massive, rich, brooding	9	18	24
Band of Vintners, Cabernet Sauvignon , Napa Valley, 2021, dense, powerful, decadent	14	27	36
Ramey Cellars, Cabernet Sauvignon , Napa Valley, 2018, substantial, velvety, savory	23	46	61
Tempo d'Angelus, Bordeaux blend , St. Emilion, Bordeaux France, 2021, tight, silky, plump	12	24	34

BEERS

Coors Light , light, lager, 4.2%, colorado	10 ⁰⁰
Yuengling , traditional lager, 4.5%, pennsylvania	11 ⁰⁰
Heineken , lager, 5.0%, netherlands	11 ⁰⁰
Rothaus , pilsner, 5.3%, germany	13 ⁰⁰
Threes Vliet , pilsner, 5.0%, brooklyn, nyc	14 ⁰⁰
Sierra Nevada , pale ale, 5.6%, california	11 ⁰⁰

Allagash White , witbier, 5.0%, maine	11 ⁰⁰
Stone , american ipa, 7.0%, california	11 ⁰⁰
Bell's Kalamazoo , stout, 6.0%, michigan	12 ⁰⁰
Other Half , green city, dbl dry hopped hazy ipa, 7.0%, nyc	14 ⁰⁰
Einbecker , na, germany	9 ⁰⁰