

STARTERS

- Artichoke, Spinach & Gorgonzola Dip**... 25⁹⁹
baby artichokes, garlic bread
- Slow Roasted Wagyu Meatballs** 28⁹⁹
red sauce, parmesan & garlic bread
- King Crab Rangoon**..... 29⁹⁹
cream cheese, scallion, sweet chili sauce
- Crispy Potato Pancakes***
apple sauce & sour cream..... 18⁹⁹
royale cut smoked salmon..... 36⁹⁹
- Tenderloin Steak Tartare*** 29⁹⁹
slow cooked egg yolk, dijonnaise, sourdough
- Baked Crab Cakes** 34⁹⁹
blue crab, preserved lemon, remoulade

CRUDO

- Royale Cut Smoked Salmon*** 19⁹⁹
- Hamachi Crudo*** 29⁹⁹
olive oil, citrus, espelette
- Akami Tartare*** 39⁹⁹
lean tuna belly, calabrian chili, caperberry and orange supremes
- Chu Toro Crudo*** 39⁹⁹
thin delicate slices, white ponzu, shallot
- Otoro Tartare w/ Caviar*** 125⁹⁹
bluefin tuna belly, yuasa white soy, brown butter toast

CHILLED SHELLFISH

- Fresh East Coast Oysters*** 4^{99/ea}
add caviar 5g..... 20⁹⁹
- Hokkaido King Crab***
1/2 lb..... 98⁹⁹
full lb..... 175⁹⁹
- Shrimp Cocktail*** 29⁹⁹
blue prawns, lemon, cocktail sauce, dijonnaise
- Golden Osetra Caviar**
56g 195⁹⁹
113g 550⁹⁹
served with potato pancakes & creme fraiche

SALADS

- Smoked Whitefish Caesar*** - 26⁹⁹
crispy potato chips, classic caesar dressing
- Wedge Salad*** - 26⁹⁹
egg, bacon, gorgonzola, red onion, ranch dressing

- ENHANCEMENTS**
- free-range chicken breast* - 9⁹⁹
prime steak* - 19⁹⁹
king crab* - 32⁹⁹
royale cut smoked salmon* - 19⁹⁹
baked crab cake - 15⁹⁹

- Tuna & Avocado Niçoise Salad*** - 36⁹⁹
spanish tuna, avocado, green beans, tomato, hard boiled egg, sherry vinaigrette
- Butter Lettuce Salad*** - 21⁹⁹
lightly dressed with avocado & fines herbes

HANDMADE PASTAS

- Truffle Tagliatelle*** - 39⁹⁹
perigord truffle, pecorino

- Vodka Rigatoni*** - 34⁹⁹
vodka sauce, basil, parmesan

- Spicy Shrimp*** - 33⁹⁹
trofie, baby prawns, calabrian chile

STEAK & EGGS

your style of sunset farm eggs, hashbrowns, and béarnaise

USDA PRIME STEAKS

- 10oz Ribeye Steak**** usda prime, béarnaise, 55⁹⁹
- 10 oz Filet Mignon, Duchess Cut**** béarnaise, steak salt..... 89⁹⁹
- 14oz Dry-Aged New York Strip Steak**** 42 day dry-aged, béarnaise 99⁹⁹
- 22 oz Dry-Aged Bone-In Ribeye**** 42 day dry-aged, béarnaise 129⁹⁹

SNAKE RIVER WAGYU

- 16oz Dry-Aged New York Strip Steak**** 42 day dry-aged, béarnaise 159⁹⁹
- 32oz Dry-Aged Porterhouse**** 42 day dry-aged, béarnaise MP

ENHANCEMENTS

- gorgonzola* - 10⁹⁹ * peppercorn crust, maître 'd butter or roasted garlic* - 6⁹⁹ * warm king crab oscar* - 35⁹⁹

BRUNCH BURGERS

- Double Cheeseburger**** - 27⁹⁹
two prime beef patties, pickles, onions, dijonnaise, american cheddar cheese

- ENHANCEMENTS**
- farm egg* - 3⁹⁹
thick cut bacon* - 8⁹⁹

- Wagyu Cheeseburger**** - 37⁹⁹
two snake river farms patties, pickles, onions, dijonnaise

plant based burgers available upon request

BRUNCH PLATES

- American Breakfast*** 19⁹⁹
two sunset farm eggs, thick cut bacon, buttered toast*
- Smoked Whitefish Salad*** 24⁹⁹
cured trout roe, Utopia bagels
- Crab Cake Benedict**..... 45⁹⁹
baked crab cake, poached farm egg, béarnaise
- Caviar Scrambled Egg*** 59⁹⁹
golden osetra caviar, buttered toast*
- Omelette*** 19⁹⁹
bacon, tomato confit, cheddar

- Avocado Toast*** 18⁹⁹
toasted sourdough, espelette, olive oil
add farm egg 3⁹⁹
add royale cut smoked salmon 19⁹⁹
gluten free toast 4⁹⁹
- Prime Rib French Dip** 39⁹⁹
gruyère, au jus
- Smoked Salmon Platter*** 49⁹⁹
Catsmo smokehouse salmon, whipped cream cheese, tomato, cucumber, capers, Utopia bagels: everything or plain
- Lobster Scrambled Eggs*** 34⁹⁹
maine lobster, buttered toast*

SIDES

- Farm Egg*** any style 3⁹⁹
- Thick Cut Maple Bacon*** toasted black pepper 16⁹⁹
- Hash Browns*** 12⁹⁹
- Whole Avocado*** 7⁹⁹

- Pommes Frites*** garlic aioli 12⁹⁹
- Creamed Spinach** blue cheese, caramelized onion 16⁹⁹
- Truffle Mac & Cheese** truffle, white cheddar 25⁹⁹
- Button Mushrooms*** garlic, thyme, cream sherry 16⁹⁹

* Gluten Free Options Available

*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.

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
elijah craig small batch, 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, 2022, alpine, breezy, pure	9 • 18 • 24
Schloss-Lieser, Riesling , Estate Feinherb, Mosel, Germany, 2021, off-dry, refreshing, harmonious	8 • 16 • 21
Ant Moore, Sauvignon Blanc , Marlborough, New Zealand, 2023, herbal, tart, aromatic	8 • 16 • 21
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

Vincent & Sophie Morey, Pinot Noir , "Les Hates," Santenay, 2021, fine, generous, supple	14 • 27 • 36
Tyler, Pinot Noir , Santa Rita Hills, Santa Barbara County, California, 2021, 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, 2019, dense, powerful, decadent	14 • 27 • 36
Ramey Cellars, Cabernet Sauvignon , Napa Valley, 2017, substantial, velvety, savory	23 • 46 • 61
Tempo d'Angelus, Boordeaux blend , St. Emilion, Bordeaux France, 2021, tight, silky, plump	12 • 24 • 34

BEERS

Coors Light , light, lager, 4.2%, colorado	9 ⁰⁰	Allagash White , witbier, 5.0%, maine	10 ⁰⁰
Yuengling , traditional lager, 4.5%, pennsylvania	10 ⁰⁰	Stone , american ipa, 7.0%, california	10 ⁰⁰
Heineken , lager, 5.0%, netherlands	10 ⁰⁰	Bell's Kalamazoo , stout, 6.0%, michigan	11 ⁰⁰
Rothaus , pilsner, 5.3%, germany	12 ⁰⁰	Other Half , green city, dbl dry hopped hazy ipa, 7.0%, nyc	13 ⁰⁰
Threes Vliet , pilsner, 5.0%, brooklyn, nyc	13 ⁰⁰	Einbecker , na, germany	8 ⁰⁰
Sierra Nevada , pale ale, 5.6%, california	10 ⁰⁰		