

HUNTRESS

STEAK & WHISKY SOCIETY

GATHER

FRESH BAKED PARKER HOUSE ROLLS trio of butters	10
CRAB & CORN DIP dungeness crab and miso corn espuma, yukon gold potato chips	18
SALMON BITES norwegian cured salmon, liliput capers & rye cream, everything seasoning, fresh dill	13
OYSTERS ON THE HALF SHELL	22 / 44
HAMACHI CRUDO hamachi, puffed grains, avocado mousse, calamansi vinaigrette	24
XO GLAZED PRAWNS radish, citrus, thai basil	25
SHORT RIB EN CROUTE braised short rib, crispy leeks, zhoug aioli	15
GLAZED PORK BELLY lemongrass, sesame leaf, pickled watermelon radish, micro sorghum popcorn	16
STEAK TARTARE TACO dry aged beef, sundried tomato tapenade, confit egg yolk, serrano chili	15
ROASTED BONE MARROW brioche, pepita gremolata, mole glaze	17

FROM SEA TO SHORE SEAFOOD PLATTER

daily selection of sixteen chilled shellfish & seafood bites, crafted by our chef & local fisherman

115

TABLESIDE CAVIAR SERVICE

OSETRA RESERVE (1oz.) 155

FORAGE

LOBSTER CURRY SOUP panang style curry, poached lobster tail, truffle caviar	22
LITTLE GEM CAESAR baby gem lettuce, chicken tuile, parmesan, caesar dressing	16
FARMERS MARKET CRUDITE tahini avocado mousse, aleppo chili	14

SAVOR

KOJI HALIBUT squash salad, basil, cilantro, vietnamese dressing, miso	53
DRY AGED TUNA AU POIVRE VERT local sustainably caught dry-aged tuna, green peppercorn sauce	54
CRAB AGNOLOTTI nduja, corn, dungenous crab, bread crumbs, pressed meyer lemon, ricotta	45
MARY'S TRUFFLE CHICKEN truffle mousse, farro, charred onion soubise, chicken demi jus	44
WHOLE ROASTED DUCK FOR TWO 14 day dry aged duck three ways, duck neck sausage, crispy wings, huckleberry jus	135
WHIPPED YUKON POTATO PURÉE	14
THOUSAND LAYER POTATO	15
GNOCCHI MAC AND CHEESE add lobster +26	15
SPICY BRAISED NAPA CABBAGE	12
CONFIT MAITAKE MUSHROOMS	15
SPROUTING CAULIFLOWER	16

ENHANCE

DESSERT

7 SINS CHOCOLATE CAKE <small>serves two</small> devil's food cake, triple chocolate crémeux , hot whiskey sauce	19
MAGIC MUSHROOM <small>serves two</small> cream cheese mousse, passion fruit & pineapple compote, salted butter crumble, air cake, passion fruit sherbert	24
LEMON VERBENA POSSET poached concord grapes, white chocolate milk crumble, verjus	15

DESSERT WINE

DISZNÓKŐ Tokaji Late Harvest 500ml	13 56
FERREIRA PORT Ruby	12 72
DOWS PORT Tawny 10	22 130

THE HUNT

CLASSIC CUTS	
PRIME FLAT IRON 8oz	41
FILET MIGNON 6oz 53 8oz 56	
AGED	
ANGUS NEW YORK 12oz	59
ANGUS BONELESS RIBEYE 16oz	84

DRY AGED BUTCHER'S CUTS <i>expertly dry aged in our himalayan salt chamber, resulting in an incredible flavor & buttery soft texture</i>	
BONE IN NEW YORK 16oz	79
PRIME TOMAHAWK 35 days dry aged, creekstone farms served with chef's selection of sides	6.75/oz

WAGYU

AUSTRALIAN WAGYU 12oz	142
JAPANESE A5 CENTER CUT 4oz	115

WHISKEY FLIGHTS

IRISH STOPLIGHT Green Spot Single Pot Still Yellow Spot 12yr Single Pot Still Red Spot 15yr Single Pot Still	75
SUNTORY DISTILLERIES Hibiki Harmony Yamazaki 12yr Hakushu 12yr	82

ELIJAH CRAIG Toasted Barrel RMD Private Single Barrel Barrel Proof	37
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RYE Michter's Angel's Envy WhistlePig 12yr Old World	42
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SCOTCH ISLANDS Laphroaig 10yr Highland Park 12yr Talisker 10yr	32
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NIKKA Nikka From The Barrel Nikka Days Smooth And Delicate Nikka Taketsuru Pure Malt	47
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THE KAIYO MIZUNARA The Peated The Rubi The Single	63
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MARS IWAI Mars Tradition Sakura Cask Mars Tradition Wine Cask Mars Tradition Chesnut Cask	40
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COCKTAILS

THE ACCOUTREMENT elegant blending of beluga gold line vodka, bulldog london dry gin, 1757 vermouth di torino, all delicately infused with crème fraîche, citrus peel, and chives, designed to pair with accompanying siberian caviar, for an unrivaled caviar martini experience	95
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THE HUNTRESS hibiki harmony blended whisky, kurozato black sugar, housemade shiso bitters	37
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PANDANUKAMUI akashi white oak blended whisky, elijah craig rmd private single barrel bourbon, pandan, makrut lime, lemon, clarified with dragon crisp tea	21
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SUNTORY TOKI HIGHBALL suntory toki whisky, effervescence, lemon twist	17
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A ROSE IS A ROSE... malfy rosa gin, lillet rose, housemade rosehip tonic, effervescence	17
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DAYBREAK suntory roku gin, soto junmai ginjo sake, housemade melon liqueur, cucumber rice syrup, lime	17
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SUMMER SOLSTICE grey goose vodka, pineapple sake, ginger, peach, tangerine tea, lemon, effervescence	17
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COCO ONO producer espadin, cazadores blanco tequila, lemongrass ginger infused shochu, coconut, ginger, lime	17
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TWO IN THE BUSH jalapeño infused herradura blanco tequila, blackberry shrub, lime	17
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SHOOT TO KILL hendrick's gin, amaro nonino, falernum, strawberry shiso shrub, lemon, egg white (vegan alternative available)	17
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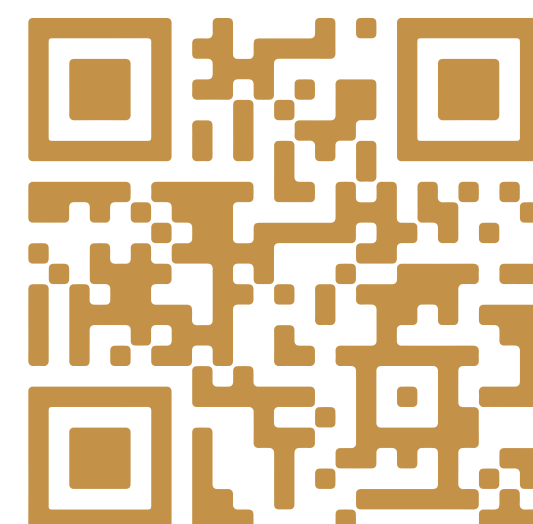
KISS OF AMETHYST hibiscus infused vodka, gentian amaro, acai, lavender, berry tea, lemon, egg white (vegan alternative available)	17
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BEFORE MIDNIGHT COMES tito's vodka, kahlua especial, branca menta, dropkick coldbrew, cream enhancement - served in chocolate coffee mug with molecular ice cream +12	17
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HAPPY HOUR MENU

FRESH BAKED PARKER HOUSE ROLLS trio of butters	6
SALMON BITES norwegian cured salmon, liliput capers & rye cream, everything seasoning, fresh dill	10
PARMESAN TRUFFLE FRIES	9
GNOCCHI MAC AND CHEESE three cheese mac sauce, garlic bread crumbs, chives	9
HAMACHI CRUDO hamachi, puffed grains, avocado mousse, calamansi vinaigrette	16
STEAK TARTARE flannery zabuton, sundried tomato tapenade, flax seed crackers	15
LOBSTER CURRY SOUP panang style curry, truffle caviar	10
STEAK FRITES served with fries , herb butter, port wine demi glace	23
DAYBREAK suntory roku gin, soto junmai ginjo sake, housemade melon liqueur, cucumber rice syrup, lime	9
TWO IN THE BUSH jalapeño infused blanco tequila, blackberry shrub, lime	9
BEFORE MIDNIGHT COMES tito's vodka, kahlua especial, branca menta, dropkick coldbrew, cream	9
IWAI OLD FASHIONED mars iwai blue label, kurozato black sugar, housemade shiso bitters	9
LANGLOIS, CHATEAU BRUT ROSE, FRANCE	9
ARMIDA, SAUVIGNON BLANC, CA	9
FLEURS DE PRAIRIE, ROSE, FRANCE	9
SENORIO DE PECINA, RIOJA, SPAIN	9
DAOU CABERNET SAUVIGNON, PASO ROBLES, CA	9
STELLA ARTOIS, BELGIAN PILSNER 5%	6
KIRIN ICHIBAN, JAPANESE STYLE LAGER 5%	6

SCAN FOR
FULL MENUS



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