

Caeser Salad	10
Parmesan Crisp and Croutons	
Truffle Fries	6
Signature Black Truffle Fries with Garlic Aioli	
Sweet Potato Fries	8
Crispy Sweet Potato Fries with Sea Salt	
Ahi Tuna Tartare	18
Fried Avocado, Jalapeño, Radish, Tossed with Yuzu Soy Served with House-Made Taro Chips	
Shishito Peppers	10
Broiled with Grilled Lemon, Murray River Sea Salt & Garlic Aioli	
Smoked Avocado Dip	10
Served with House-Made Taro & Plantain Chips	
House-Made Hummus	10
Served with Chips, Fresh Vegetables & Roasted Red Peppers	
Lamb Lollichops	18
(3) Crusted with Bourbon-Smoked Paprika with Orange Caramelized Potatoes	
Chicken Satay	13
Marinated with Hot Peppers & Served with Peanut Sauce	
Prime Beef Sliders	18
(3) Sliders with Bacon Jam, Blue Cheese & Fries	
I/O Burger	15
Burnt-Onion Marmalade, Cheddar, Garlic Aioli & Mesclun on Potato Bun, Served with Fries	
S U S H I R O L L S	
Salmon Avocado Maki	16
Spicy Crab, Cucumber & Avocado. Topped with Salmon & Lemon	
Dragon Maki	14
Tempura Sweet Potato, Unagi, Avocado & Unagi Sauce	
California Maki	15
King Crab, Avocado & Mango	
Lobster Maki	16
Lobster, Cucumber, Avocado, Wasabi Tobiko & Kaiware Sprouts	
Spicy Tuna Maki	12
Tuna, Cucumber, Chili Oil, Tobanjan Paste & Spicy Mayo	
Veggie Maki	12
Cucumber, Daikon Radish, Shitake Mushroom, Avocado & Ajitsuke	

S A S H I M I & N I G I R I *per piece*

Tuna	5	Smoked Salmon	5
Salmon	4	Unagi	6
Yellow Tail	5		

C H E F ' S C O C K T A I L S

Glass Pitcher

- Pomegranate Mojito** 14 48
A Beautiful Balance of Bacardi Superior, House Lime Soda, Mint Granita & fresh Pomegranate Juice
- I|O White Sangria** 14 48
Frozen Fruit Granita, touch of Grey Goose Le Melon with a Splash of Moscato Caposaldo
- Chef's Margarita** 14 48
Gently Blended Fresh Juices, Don Julio Blanco, Cointreau & Cointreau Noir with a Signature Habañero Salt Air Foam

B A R C O C K T A I L S



I|O Derby Mint Julep
Maker's Mark Bourbon, Fresh Mint,
Pure Cane Sugar & Crushed Ice



14

I|O Godfrey Kentucky Derby Event May 6th 2017
iogodfrey.com/events for tickets

- I|O Cosmo** 13
Absolut Citron, Fresh Grapefruit with a Touch of Cherry, Perfectly Shaken
- Dark and Stormy** 13
Mt. Gay Black Barrel, Fresh Lime Juice & Ginger Beer
- Godfrey Manhattan** 14
Maker's Mark Bourbon with Burnt Orange Marmalade, Spicy Cinnamon Bitters & Antica Carpano Vermouth
- Raspberry Mule** 14
Ketel One, Tart Raspberries, Fresh Lime Juice & Ginger Beer
- Old Fashioned** 14
Bulleit Bourbon, Barreled Maple Syrup, Cherry Cinnamon Bitters
- Ballroom Spritz** 14
Johnnie Walker Black Label, Aperol, Fresh Lemon, Orange & Champagne. Effervescent & Refreshing
- Oaxacan Old Fashioned** 14
Roca Patrón stirred with Smoky Agave Syrup & Mole Bitters

The Godfrey Cocktail 200
Louis XIII, Crème de Mûre, Fresh Blackberries. For the Taste Maker

Order one and sign our Exclusive Louis XIII Journal

Chef Nathaniel Cayer

21% service fee added to groups of 6+ | Seating is limited to 2 hours for dining services.

This Menu is Served:

2PM-2AM Monday-Friday | 11AM-3AM Saturday | 11AM-2AM Sunday