

SHAREABLES

BLISTERED SHISHITO PEPPERS (VG) black garlic aioli, charred lemon & white soy	14
HOUSE-MADE HERBED HUMMUS served with taro chips & pita bread, fresh vegetables & roasted red peppers	10
AVOCADO TOAST smoked salmon, cucumber, tomato, relish, & ciabatta	17
LAMB LOLLICHOPS (GF) (4) crusted with bourbon-smoked paprika, with orange-caramelized potatoes	26
WAGYU BEEF SLIDERS sliders with bacon jam, blue cheese & fries	18
SEARED TUNA (GF) tuna, togarashi, diced tomatoes, mango, jalapeño, red onion, avocado, chili oil, lime & cilantro	18
CHICKEN SATAY (GF) marinated with hot chilies, served with thai peanut & asian bbq sauce	16
SHRIMP TACOS (GF) (3) tacos, garlic, parsley, white wine, avocado purée, poblano pepper & spicy red onion "slaw"	16
STEAK TACOS (3) tacos, yellow corn tortilla, grilled hanger steak, avocado, pickled onions & guajillo salsa	18

FRESH SALADS

HAIL CAESAR ciabatta, anchovy, garlic & romaine hearts	14
KALE SALAD (VG/GF) roasted butternut squash, radicchio, pomegranate, pecans, feta, white wine honey vinaigrette	14
ARUGULA SALAD (VG/GF) dry pumpkin seeds, dates, roasted sweet potato, shaved parmesan, balsamic dressing	14
QUINOA & BRUSSEL SPROUT SALAD (VG/GF) brussel sprouts, quinoa, asiago cheese, cranberries, shallots, toasted almonds, honey maple bourbon sauce	15

(V) VEGAN | (VG) VEGETARIAN | (GF) GLUTEN FREE

THIS MENU IS SERVED: 2PM-11PM MONDAY-FRIDAY, 3PM-11PM SATURDAY & SUNDAY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

SEATING IS LIMITED TO 2 HOURS FOR DINING SERVICES. 21% SERVICE ADDED TO GROUPS OF 6 OR MORE.

SUSHI

- SALMON AVOCADO MAKI** 14
spicy crab, cucumber & avocado, topped with salmon, lemon
- SPICY TUNA MAKI** 14
tuna, cucumber, chili oil, tobanjan paste
- CALIFORNIA MAKI** 14
king crab, avocado, mango
- TEMPURA MAKI** 14
greenleaf lettuce, cucumber, avocado tobiko, tempura fried shrimp, wrapped in a yellow soy paper & ponzu sauce
- BROILER MAKI** 14
tempura shrimp, cucumber, avocado, smoked salmon, unagi sauce
- TAKO MAKI** 14
octopus, tobiko, tuna, scallions & avocado
- CUCUMBER SHRIMP MAKI** 14
wasabi tobiko, avocado, yuzu
- DRAGON MAKI** 14
tempura sweet potato, unagi, avocado & unagi sauce
- GODFREY MAKI** 14
crispy shrimp, habanero, cucumber, avocado, topped with lightly torched tuna
- VEGGIE MAKI** 14
avocado, cucumber & sweet potato

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OFF THE GRILL

PETITE FILET 8 oz	38
NY STRIP 14 oz	38
HANGER STEAK 10 oz	30
GODFREY BURGER wagyu, pickles, white cheddar, caramelized onions & fries	20
SALMON pan-seared, quinoa, seasonal roasted vegetables & creamy lobster bisque	26

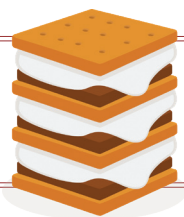
SIDES

SIGNATURE BLACK TRUFFLE FRIES (VG)(GF) with garlic aioli	12
SWEET POTATO FRIES (VG)(GF)	8
MAC & CHEESE (VG)	10
GRILLED ASPARAGUS (GF)	8
BRUSSEL SPROUTS	8
ROASTED WILD MUSHROOMS (V)(GF)	13

DESSERT

MARBLE CHEESECAKE (VG) crunchy graham cracker, butter crumble base, swirled vanilla & raspberry purée	10
CHOCOLATE CAKE (VG) layers of dark chocolate, rich white chocolate mousse chocolate frosting	10
CRÈME BRÛLÉE (VG) (GF) custard base, topped with banana & strawberries	12

SMORES KIT
milk chocolate, marshmallows
& graham crackers
for cabana or fire pit use only



20

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KITCHEN COCKTAILS

glass pitcher

SNOWFLAKE SANGRIA frozen fruit granita, touch of grey goose le melon with a splash of moscato caposaldo	15 52
CHEF'S MARGARITA gently blended fresh juices, don julio blanco, contreau & cointreau noir with a signature habañoero salt air foam	15 52
PASSION FRUIT MOJITO a beautiful balance of bacardi rum, kitchen lime soda, mint, passion fruit & vanilla	15 52
WINTER BRAMBLE sipsmith gin, juicy plums, blackberries & fresh vanilla apple cider	15 52
COLD BREW MANHATTAN coffee-infused woodford reserve stirred with walnut liqueur & carpano antica	15
GODFREY TODDY (SERVES 2-3 PEOPLE) hot-infused & served tableside. jameson, honey, fresh rosemary, orange & lemon peel, allspice & vanilla bean	22
WINTER CRUSH (SERVES 2-3 PEOPLE) rhine hall oak apple brandy enriched with cabernet, fresh orange & lemon. served hot <i>single serve 12</i>	22

A TASTE OF IJO tasting size portions of 6 kitchen cocktails (snowflake sangria, chef's margarita, passion fruit mojito, winter bramble, cold brew manhattan & spicy berry) along with a spicy tuna maki	40
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BAR COCKTAILS

BERRY BLOSSOM ketel one botanical peach & orange blossom, ocean spray pink cranberry, red bull cranberry & strawberry granita	15
IJO COSMO absolut citron, fresh grapefruit with a touch of cherry, perfectly shaken	15
DARK & STORMY mount gay rum, fresh lime juice & ginger beer	15
PLUMS UP absolut lime, red bull plum edition & rosemary	15
GODFREY MANHATTAN maker's mark bourbon with burnt orange marmalade, spicy cinnamon bitters & carpano antica vermouth	15
RASPBERRY MULE ketel one, tart raspberries, fresh lime juice & ginger beer	15
GRAPEFRUIT SPRITZER ketel one botanical grapefruit & rosé, st. germain elderflower, fresh lemon & grapefruit juice, finished with prosecco	15

MONSTER MULE (SERVES 6) ketel one, ginger beer, lime juice & grapefruit bitters.	65
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