

SHAREABLES

BLISTERED SHISHITO PEPPERS (VG) black garlic aioli, charred lemon & white soy	14
AVOCADO TOAST* sliced brioche, smoked salmon, cucumber, tomato relish & herbed cream cheese	18
HOUSE-MADE HUMMUS (GF) served with taro chips, grilled flat bread, fresh vegetables, cloves, lemon & tahini	12
GREEN TEAM (VG) edamame, green beans, pea pods & sweet and sour	12
WAGYU BEEF SLIDERS* (3) sliders with bacon jam, blue cheese & fries	18
LAMB LOLLICHOPS* (GF) (4) crusted with bourbon-smoked paprika, with orange-caramelized potatoes	28
CHICKEN SATAY (GF) marinated with hot chilies, served with thai peanut & asian bbq sauce	16
GRILLED OCTOPUS* habanero aioli, shishito peppers, radish & grilled spring onion	22
SHRIMP TARTAR* chopped shrimp, tuna, chives, tossed in miso glaze over crispy tempura & avocado	16
TILAPIA CEVICHE* (GF) served with taro & plantain chips	16
FIRECRACKER TACOS* (3) yellow tail, guacamole, chili oil, japanese yuzu, cilantro, jalapeño on a crispy shell	16
SHRIMP TACOS* (GF) (3) garlic, parsley, white wine, avocado purée, poblano pepper & spicy red onion "slaw"	18
VEGAN LETTUCE CUPS (VG) (V) (GF) (3) roasted corn, poblano peppers, red bell peppers, pickled onions, huitlacoche, wrapped in bib lettuce	14

FRESH SALADS

HAIL CAESAR ciabatta, anchovy, garlic & romaine hearts	14
BEET SALAD watercress, thai basil, fraîche, yellow & red beets, red beet purée, candied pecans, goat cheese mousse & white balsamic	15
PEACH & BURRATA SALAD grilled peach, red onion, cherry tomatoes, arugula, burrata cheese & a meyer lemon vinaigrette	15
SEARED TUNA SALAD* (VG)(GF) watercress, grapefruit wedges, mango, sesame seeds, avocado, frisée lettuce & seared tuna	17

CHEF ALFONSO MARTINEZ

(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* spicy crab, cucumber & avocado, topped with salmon, lemon	14
SPICY TUNA* tuna, cucumber, chili oil, tobanjan paste	14
CALIFORNIA* king crab, avocado, mango	14
TEMPURA* greenleaf lettuce, cucumber, avocado tobiko, tempura shrimp, wrapped in yellow soy paper & ponzu sauce	14
LOBSTER* chopped lobster tossed in spicy mayo, cucumber, avocado, wasabi tobiko & kaiware sprouts	16
TAKO* octopus, tobiko, tuna, scallions & avocado	14
DRAGON* tempura sweet potato, unagi, avocado & unagi sauce	14
RAINBOW* apple, shiso leaf, avocado, ginger salsa, topped with salmon, tuna, yellowtail, hirame & suzuki	16
GODFREY* crispy shrimp, habanero, cucumber, avocado, topped with lightly torched tuna	14
VEGGIE avocado, cucumber & sweet potato	14

NIGIRI & SASHIMI 2 per order	8
TUNA, MAGURO*	SHRIMP, EBI*
KING CRAB, KANI*	OCTOPUS, TAKO*
SALMON, NAMA SAKE*	SCALLOP, HOTATEGAI*
YELLOWTAIL, HAMACHI*	FRESH WATER EEL, UNAGI*

SPICY KING CRAB* 2 PER ORDER | 12
(2) chopped king crab, habanero, cucumber, avocado, upside down nigiri

SPICY SCALLOPS* 2 PER ORDER | 12
(2) chopped scallop, spicy mayo, massago, avocado, upside down nigiri

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OFF THE GRILL

PETITE FILET*	38
8 oz	
NY STRIP*	42
14 oz	
SWEET WAGYU BURGER*	20
wagyu, pickles, pepper jack, caramelized onions, jicama coleslaw & fries	
THE GODFREY BURGER*	20
wagyu, pickles, white cheddar, caramelized onions, aioli & fries	
SCALLOPS*	28
(3) scallops, serrano aioli, roasted carrots, pea pods, watercress, wrapped in prosciutto	

SIDES

SIGNATURE BLACK TRUFFLE FRIES (VG)(GF)	12
with garlic aioli	
SWEET POTATO FRIES (VG)(GF)	9
GRILLED ASPARAGUS (GF)	9
WHITE & PURPLE CAULIFLOWER (GF)(VG)(V)	9
roasted	
LOBSTER MAC & CHEESE*	16
lobster tail, lobster bisque & serrano sauce	

DESSERT

MARBLE CHEESECAKE (VG)	10
crunchy graham cracker, butter crumble base & raspberry purée	
CHOCOLATE CAKE (VG)	10
rich white chocolate mousse, chocolate ganache & milk chocolate mousse	
CRÈME BRÛLÉE (VG)(GF)	12
custard, topped with banana & strawberries	
WAFFLE TACO	12
(2) house-made waffle cone taco with pistachio gelato, chocolate covered banana, fruit loops & strawberry marmalade	
FRIED OREOS	12
(4) dipped in house-made pancake batter, fried, chocolate syrup drizzle & served with a side of milk	

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KITCHEN COCKTAILS

glass pitcher

- RAINBOW SANGRIA** 15 52
frozen fruit granita, touch of grey goose
le melon with a splash of moscato caposaldo
- CHEF'S MARGARITA** 15 52
gently blended fresh juices, don julio blanco, contreau
& cointreau noir with a signature habañoero salt air foam
- DRAGON BERRY MOJITO** 15 52
a beautiful balance of bacardi rum, kitchen lime soda,
mint, dragon berry & vanilla
- WATERMELON DEGENERES** 15 52
fresh watermelon purée, blueberry, hendrick's gin,
rosemary, cucumber, lemon & lavender
- STARDUST** 15 52
maker's mark, rhine hall brandy, apple cider,
starfruit juice & fresh lemon
- PEARY REFRESHING** 15 52
grey goose pear, st. germain, hibiscus tea, mint & lemon

- BLUEBERRY MANIA PUSH-POP** 15
tequila, pomegranate juice, blueberry purée

BAR COCKTAILS



**ADD
CANNABIDIOL (CBD) \$3
HIGHLY Recommended**

- BERRY BLOSSOM** 15
ketel one botanical peach & orange blossom, ocean spray
pink cranberry, red bull cranberry & strawberry granita

- I|O COSMO** 15
grey goose le citron, fresh grapefruit with a touch of cherry,
perfectly shaken

- DARK & STORMY** 15
mount gay rum, fresh lime juice & ginger beer

- SUMMER SMASH** 15
absolut, lillet rose, green chartreuse & lemon

- GODFREY MANHATTAN** 15
maker's mark bourbon with burnt orange marmalade,
spicy cinnamon bitters & carpano antica vermouth

- BLACKBERRY BASIL MULE** 15
ketel one, blackberries, fresh basil, fresh lime & ginger beer

- GRAPEFRUIT SPRITZER** 15
ketel one botanical grapefruit & rosé, st. germain elderflower,
fresh lemon & grapefruit juice, finished with prosecco

- LIMELIGHT** 15
absolut lime, domaine de canton ginger, coconut berry red bull

MOCKTAILS | CONTAIN ZERO ALCOHOL

- MINT TO BE** 8
choice of peach, strawberry or raspberry açai.
muddled mint, raspberry purée, fresh lime & lemon & gingerale

- PEACH OUT** 8
blueberry, yucca peach tea, muddled agave, rosemary,
club soda & chia seeds

WINE & CHAMPAGNE

AIX ROSÉ , Provence		glass	bottle
	<i>Rosé</i>	16	64
	<i>Magnum 1.5L</i>		125
	<i>Double Magnum 3L</i>		250

IJO HOUSE WHITE	<i>Chardonnay</i>	10	40
CAPOSALDO, North Italy	<i>Moscato</i>	12	48
RUFFINO, Tuscany	<i>Pinot Grigio</i>	13	52
NOBILO, New Zealand	<i>Sauvignon Blanc</i>	14	56
SANFORD, Santa Rita Hills	<i>Chardonnay</i>	16	64
CUVAISON, Napa valley	<i>Chardonnay</i>		90
JORDAN, Sonoma	<i>Chardonnay</i>		110
GAJA ROSSJ-BASS	<i>Chardonnay</i>		275

IJO HOUSE RED	<i>Merlot</i>	12	48
TRAPICHE, Argentina	<i>Malbec</i>	13	52
ROTH ESTATE, Alex Valley	<i>Cabernet</i>	15	60
NAPA CELLARS, Napa Valley	<i>Pinot Noir</i>	16	64
FLOR DE CAMPO, Central Coast	<i>Pinot Noir</i>		100
JORDAN, Sonoma	<i>Cabernet</i>		120
JNSQ ROSÉ CRU, California	<i>Rosé</i>	16	

LA MARCA	<i>Prosecco</i>	13	
VEUVE CLICQUOT	<i>Brut</i>	25	
VEUVE CLICQUOT	<i>Rosé</i>	35	
SANTA MARGHERITA	<i>Rosé</i>	15	56
PIPER-HEIDSIECK	<i>Brut</i>	28	225
BILLECART-SALMON	<i>Brut</i>		250
POMMERY	<i>Rosé</i>		250

LOUIS XIII DE REMY MARTIN	1/2 oz	85
think a century ahead	1 oz	170
each decanter is the life	2 oz	240
achievement of generations	Bottle	4250
of cellar masters		

BEER

GOOSE ISLAND SOFIE, Farmhouse Ale	10
CORONA, Lager	8
BLUE MOON, Belgian White Ale	9
STELLA ARTOIS, Pale Lager	9
GUINNESS DRAUGHT BOTTLE, Stout	9
GOOSE ISLAND IPA, India Pale Ale	9
MILLER LITE, Lager	7
NEW BELGIUM "FAT TIRE", Amber	9
LAGUNITAS LIL' SUMPIN' SUMPIN', Wheat Ale	9