

SHAREABLES

AVOCADO TOAST*	18
sliced brioche, smoked salmon, cucumber, tomato relish & herbed cream cheese	
BLISTERED SHISHITO PEPPERS (VG)	14
black garlic aioli, charred lemon & white soy	
HOUSE-MADE HUMMUS (V)(VG)(G)	12
served with taro chips, grilled flat bread, fresh vegetables, cloves, lemon & tahini	
AVOCADO DIP (VG)	12
avocado, greek yogurt, garlic, shallots served with grilled pita bread	
EDAMAME (V)(GF)(VG)	10
edamame pods steamed & sautéed with olive oil, shallots & soy salt	
LOBSTER DUMPLINGS	22
(6) steamed shrimp & lobster dumplings served with ponzu chili sauce	
BEER MUSSELS	22
drunken blue moon mussels, andouille sausage, corn, lemon grass, coconut milk, parmesan cheese & garlic crostini	
PORK BELLY RAMEN NOODLES	18
squid ink noodles with pork belly & poached quail egg	
VEGAN RAMEN NOODLES (V)(VG)	14
spinach noodles, vegetables, spinach, radish, carrots, green onions, celery & pea sprouts	
WAGYU BEEF SLIDERS*	18
(3) sliders with bacon jam, blue cheese & fries	
LAMB LOLLICHOPS* (GF)	28
(4) crusted with bourbon-smoked paprika, with orange-caramelized potatoes	
CHICKEN SATAY (GF)	16
marinated with hot chilies, served with thai peanut & asian bbq sauce	
GRILLED OCTOPUS* (GF)	22
habanero aioli, shishito peppers, radish & grilled spring onion	
STEAK TACOS*	18
(3) rib eye, fried onions, avocado, jalapeño, tomato & salsa	
PORK BELLY TACOS* (GF)	18
(3) lettuce cups, fried pork belly, giardiniera, white soy, yuzu & ponzu dipping sauce	
SHRIMP TACOS* (GF)	18
(3) garlic, parsley, white wine, avocado purée, poblano pepper & spicy red onion "slaw"	
VEGAN LETTUCE CUPS (VG) (V) (GF)	14
(3) roasted corn, poblano peppers, red bell peppers, pickled onions, huitlacoche, wrapped in bib lettuce	

FRESH SALADS

HAIL CAESAR	14
ciabatta, anchovy, garlic & romaine hearts	
ARUGULA SALAD (VG)(GF)(V)	14
caramelized pomegranate, butternut squash, arugula, walnuts & ginger vinaigrette	
KALE & GRANNY SMITH APPLE SALAD (VG)(GF)	16
fall kale salad tossed with granny smith apple vinaigrette & candied almonds	

CHEF ALFONSO MARTINEZ
(V) VEGAN | (VG) VEGETARIAN | (GF) GLUTEN FREE
THIS MENU IS SERVED: 2PM-11PM MONDAY-FRIDAY, 3PM-11PM SATURDAY & SUNDAY

*THESE ITEMS ARE COOKED TO ORDER. 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
PANKO ROLL* tuna, salmon, panko bread crumbs with mango sauce, cream cheese, avocado purée & eel sauce	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 inside out roll with tempura, asparagus, avocado, radish, carrot, lettuce	14

NIGIRI & SASHIMI | 2 per order 10

TUNA, MAGURO*	SHRIMP, EBI*
KING CRAB, KANI*	OCTOPUS, TAKO*
SALMON, NAMA SAKE*	SCALLOP, HOTATEGAI*
YELLOWTAIL, HAMACHI*	FRESH WATER EEL, UNAGI*

HAND ROLL (2), choice of hamachi, tuna, or salmon, filled with sushi rice, avocado & cucumber	2 PER ORDER 12
SPICY SCALLOPS* (2) chopped scallop, spicy mayo, massago, avocado, upside down nigiri	2 PER ORDER 12

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OFF THE GRILL

PETITE FILET* (GF)	38
8 oz	
NY STRIP* (GF)	42
14 oz	
BONE-IN SHORT RIB* (GF)	26
12 oz bone-in short rib, served over garlic mashed potatoes, seasonal vegetables & topped with bourbon sauce	
THE GODFREY BURGER*	20
wagyu, pickles, white cheddar, caramelized onions, aioli & fries	
SCALLOPS* (GF)	28
(3) served over pesto gratin potato, seasonal vegetables & served in a smoking vessel	
HALIBUT*	28
almond & pistachio encrusted pan-seared halibut served with couscous, tri-color carrots, brussels sprouts & coconut cream	

SIDES

SIGNATURE BLACK TRUFFLE FRIES (VG)(GF)	12
with garlic aioli	
SWEET POTATO FRIES (VG)	10
GRILLED ASPARAGUS	9
TRUFFLE MAC & CHEESE (VG)	14
ricotta cavatelli, cheese, thyme & shaved truffles	
POTATOES (GF)(VG)	10
fingerling purple potatoes with truffle oil, parmesan, & horseradish dijon	

DESSERT

MARBLE CHEESECAKE	10
crunchy graham cracker, butter crumble base & raspberry purée	
FRIED OREOS	12
(4) dipped in house-made pancake batter, fried, chocolate syrup drizzle & served with a side of milk	
CHOCOLATE CHIP COOKIES	12
(4) in-house made, topped with toasted marshmallows & a side of milk	
SMORES JAR	12
layers of chocolate mousse, chocolate ganache, graham crackers & toasted marshmallows	
BANANA BREAD PUDDING	14
layers of croissant, white chocolate mousse & caramelized bananas	

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