FROZEN OLD FASHIONED
bulleit bourbon, cherry vanilla demerara syrup & cinnamon bitters

ABSOLUT COCKTAILS
bottle

HES CABERNET
8 32

JNSQ ROSÉ CRU, CALIFORNIA
8 32

FOOD SPECIALS

HOUSE-MADE HERBED HUMMUS (V)(VG)(G)
served with taro chips, grilled flat bread, fresh vegetables, cloves, lemon & tahini

WAGYU BEEF SLIDERS*
(3) sliders with bacon jam, blue cheese & fries

BLISTERED SHISHITO PEPPERS (VG)
black garlic aioli, charred lemon & white soy

SIGNATURE BLACK TRUFFLE FRIES (GF)(VG)
with garlic aioli

EDAMAME (GF)(V)(VG)
edamame pods steamed & sautéed with olive oil, shallots & soy salt

AVOCADO TOAST*
sliced brioche, smoked salmon, cucumber, tomato relish & herbed cream cheese

VEGAN LETTUCE CUPS (VG) (V) (GF)
(3) roasted corn, poblano peppers, red bell peppers, pickled onions, huitlacoche, wrapped in bib lettuce

MONDAY-FRIDAY 3PM-6PM

EVENTS

HAUNTED HOTEL 5
saturday, october 26

THANKSGIVING
thursday, november 28

WINTER WONDERLAND LAUNCH
saturday, november 23

CHRISTMAS EVE WITH SANTA
tuesday, december 24

NYE WINTER ROOFTOP CELEBRATION
tuesday, december 31

ROSE FEST
saturday, january 18

GODFREY BALL 2020
saturday, february 22

EASTER BRUNCH
sunday, april 12

2020 KENTUCKY DERBY
saturday, may 2

MOTHERS DAY BRUNCH
sunday, may 12

VISIT IOGODFREY.COM FOR MORE DETAILS
SEATING IS LIMITED TO 2 HOURS FOR DINING SERVICES. 21% SERVICE ADDED TO GROUPS OF 6 OR MORE.
<table>
<thead>
<tr>
<th>SHAREABLES</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>AVOCADO TOAST</strong>*</td>
<td>18</td>
</tr>
<tr>
<td>sliced brioche, smoked salmon, cucumber, tomato relish &amp; herbed cream cheese</td>
<td></td>
</tr>
<tr>
<td><strong>BLISTERED SHISHITO PEPPERS (VG)</strong>*</td>
<td>14</td>
</tr>
<tr>
<td>black garlic aioli, charred lemon &amp; white soy</td>
<td></td>
</tr>
<tr>
<td><strong>HOUSE-MADE HUMMUS (V)(VG)(G)</strong>*</td>
<td>12</td>
</tr>
<tr>
<td>served with taro chips, grilled flat bread, fresh vegetables, cloves, lemon &amp; tahini</td>
<td></td>
</tr>
<tr>
<td><strong>AVOCADO DIP (VG)</strong>*</td>
<td>12</td>
</tr>
<tr>
<td>avocado, greek yogurt, garlic, shallots served with grilled pita bread</td>
<td></td>
</tr>
<tr>
<td><strong>EDAMAME (V)(GF)(VG)</strong>*</td>
<td>10</td>
</tr>
<tr>
<td>edamame pods steamed &amp; sautéed with olive oil, shallots &amp; soy salt</td>
<td></td>
</tr>
<tr>
<td><strong>LOBSTER DUMPLINGS</strong>*</td>
<td>22</td>
</tr>
<tr>
<td>(6) steamed shrimp &amp; lobster dumplings served with ponzu chili sauce</td>
<td></td>
</tr>
<tr>
<td><strong>PORK BELLY RAMEN NOODLES</strong>*</td>
<td>18</td>
</tr>
<tr>
<td>squid ink noodles with pork belly &amp; poached quail egg</td>
<td></td>
</tr>
<tr>
<td><strong>VEGAN RAMEN NOODLES (V)(VG)</strong>*</td>
<td>14</td>
</tr>
<tr>
<td>spinach noodles, vegetables, spinach, radish, carrots, green onions, celery &amp; pea sprouts</td>
<td></td>
</tr>
<tr>
<td><strong>WAGYU BEEF SLIDERS</strong>*</td>
<td>18</td>
</tr>
<tr>
<td>(3) sliders with bacon jam, blue cheese &amp; fries</td>
<td></td>
</tr>
<tr>
<td><strong>LAMB LOLLICHOPS</strong>* (GF)***</td>
<td>28</td>
</tr>
<tr>
<td>(4) crusted with bourbon-smoked paprika, with orange-caramelized potatoes</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN SATAY (GF)</strong>*</td>
<td>16</td>
</tr>
<tr>
<td>marinated with hot chilies, served with thai peanut &amp; asian bbq sauce</td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED OCTOPUS</strong>* (GF)***</td>
<td>22</td>
</tr>
<tr>
<td>habanero aioli, shishito peppers, radish &amp; grilled spring onion</td>
<td></td>
</tr>
<tr>
<td><strong>STEAK TACOS</strong>*</td>
<td>18</td>
</tr>
<tr>
<td>(3) rib eye, fried onions, avocado, jalapeño, tomato &amp; salsa</td>
<td></td>
</tr>
<tr>
<td><strong>PORK BELLY TACOS</strong>* (GF)***</td>
<td>18</td>
</tr>
<tr>
<td>(3) lettuce cups, fried pork belly, giardiniera, white soy, yuzu &amp; ponzu dipping sauce</td>
<td></td>
</tr>
<tr>
<td><strong>SHRIMP TACOS</strong>* (GF)***</td>
<td>18</td>
</tr>
<tr>
<td>(3) garlic, parsley, white wine, avocado purée, poblano pepper &amp; spicy red onion “slaw”</td>
<td></td>
</tr>
<tr>
<td><strong>VEGAN LETTUCE CUPS (VG) (V) (GF)</strong>*</td>
<td>14</td>
</tr>
<tr>
<td>(3) roasted corn, poblano peppers, red bell peppers, pickled onions, huitlacoche, wrapped in bib lettuce</td>
<td></td>
</tr>
<tr>
<td><strong>FRESH SALADS &amp; SOUPS</strong></td>
<td></td>
</tr>
<tr>
<td><strong>HAIL CAESAR</strong></td>
<td>14</td>
</tr>
<tr>
<td>ciabatta, anchovy, garlic &amp; romaine hearts</td>
<td></td>
</tr>
<tr>
<td><strong>KALE &amp; GRANNY SMITH APPLE SALAD (VG)(GF)</strong>*</td>
<td>16</td>
</tr>
<tr>
<td>fall kale salad tossed with granny smith apple vinaigrette, cheddar &amp; candied almonds</td>
<td></td>
</tr>
<tr>
<td><strong>BROCCOLI SOUP</strong></td>
<td>9</td>
</tr>
<tr>
<td>broccoli, onion, carrots, habanero, garlic bread</td>
<td></td>
</tr>
<tr>
<td><strong>POTATO SOUP</strong></td>
<td>9</td>
</tr>
<tr>
<td>leeks, potato, shallots, garlic, ginger, brioche croutons</td>
<td></td>
</tr>
</tbody>
</table>

*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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SALMON AVOCADO*</td>
<td>14</td>
</tr>
<tr>
<td>spicy crab, cucumber &amp; avocado, topped with salmon, lemon</td>
<td></td>
</tr>
<tr>
<td>SPICY TUNA*</td>
<td>14</td>
</tr>
<tr>
<td>tuna, cucumber, chili oil, tobanjan paste</td>
<td></td>
</tr>
<tr>
<td>CALIFORNIA*</td>
<td>14</td>
</tr>
<tr>
<td>king crab, avocado, mango</td>
<td></td>
</tr>
<tr>
<td>TEMPURA*</td>
<td>14</td>
</tr>
<tr>
<td>greenleaf lettuce, cucumber, avocado tobiko, tempura shrimp, wrapped in yellow soy paper &amp; ponzu sauce</td>
<td></td>
</tr>
<tr>
<td>LOBSTER*</td>
<td>16</td>
</tr>
<tr>
<td>chopped lobster tossed in spicy mayo, cucumber, avocado, wasabi tobiko &amp; kaivare sprouts</td>
<td></td>
</tr>
<tr>
<td>PANKO ROLL*</td>
<td>14</td>
</tr>
<tr>
<td>tuna, salmon, panko bread crumbs with mango sauce, cream cheese, avocado purée &amp; eel sauce</td>
<td></td>
</tr>
<tr>
<td>DRAGON*</td>
<td>14</td>
</tr>
<tr>
<td>tempura sweet potato, unagi, avocado &amp; unagi sauce</td>
<td></td>
</tr>
<tr>
<td>RAINBOW*</td>
<td>16</td>
</tr>
<tr>
<td>apple, shiso leaf, avocado, ginger salsa, topped with salmon, tuna, yellowtail, hirame &amp; suzuki</td>
<td></td>
</tr>
<tr>
<td>GODFREY*</td>
<td>14</td>
</tr>
<tr>
<td>crispy shrimp, habanero, cucumber, avocado, topped with lightly torched tuna</td>
<td></td>
</tr>
<tr>
<td>VEGGIE</td>
<td>14</td>
</tr>
<tr>
<td>inside out roll with tempura, asparagus, avocado, radish, carrot, lettuce</td>
<td></td>
</tr>
</tbody>
</table>

### NIGIRI & SASHIMI

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TUNA, MAGURO*</td>
<td>10</td>
</tr>
<tr>
<td>KING CRAB, KANI*</td>
<td></td>
</tr>
<tr>
<td>SALMON, NAMA SAKE*</td>
<td></td>
</tr>
<tr>
<td>YELLOWTAIL, HAMACHI*</td>
<td></td>
</tr>
<tr>
<td>SHRIMP, EBI*</td>
<td></td>
</tr>
<tr>
<td>OCTOPUS, TAKO*</td>
<td></td>
</tr>
<tr>
<td>SCALLOP, HOTATEGAI*</td>
<td></td>
</tr>
<tr>
<td>FRESH WATER EEL, UNAGI*</td>
<td></td>
</tr>
</tbody>
</table>

### HAND ROLL

2 PER ORDER | 12
(2), choice of hamachi, tuna, or salmon, filled with sushi rice, avocado & cucumber

### SPICY SCALLOPS*

2 PER ORDER | 12
(2) chopped scallop, spicy mayo, masago, avocado, upside down nigiri
OFF THE GRILL

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

DESSERT

MARBLE CHEESECAKE  crunchy graham cracker, butter crumble base & raspberry purée  10
GELATO MARTINI  vanilla gelato, chocolate lava cake, chocolate drizzle & caramel drip  12
CHOCOLATE CHIP COOKIES (4) in-house made, topped with toasted marshmallows & a side of milk  12
SMORES JAR  layers of chocolate mousse, chocolate ganache, graham crackers & toasted marshmallows  12
BANANA BREAD PUDDING  layers of croissant, white chocolate mousse & caramelized bananas  14

S’MORES KIT  milk chocolate, marshmallows & graham crackers for cabana or fire pit use only  20

SIDES

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

CHEF ALFONSO MARTINEZ
(V) VEGAN | (VG) VEGETARIAN | (GF) GLUTEN FREE

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

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KITCHEN COCKTAILS

SNOWFLAKE 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
& contreau noir with a signature habañero salt air foam

POMEGRANATE MOJITO  15    52
a beautiful balance of bacardi rum, pomegranate & mint

STARDUST  15    52
maker’s mark, rhine hall brandy, apple cider,
starfruit juice & fresh lemon

PINK SQUIRREL  15
crème de noyaux, crème de cacao & vanilla ice cream

GODFREY TODDY (SERVES 2-3 PEOPLE)  22
hot-infused & served tableside. jameson, honey, hibiscus, mint,
fresh rosemary, orange & lemon peel, allspice & vanilla bean

WINTER CRUSH (SERVES 2-3 PEOPLE)  22
rhine hall oak apple brandy enriched with cabernet,
fresh orange & lemon

BAR COCKTAILS

FROZEN OLD FASHIONED  15
bulleit bourbon, cherry vanilla demerara syrup,
cinnamon bitters, orange swath garnish

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

GODFREY MANHATTAN  15
maker’s mark bourbon with burnt orange marmalade,
spicy cinnamon bitters, hazelnut & 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

PLUMS UP  15
tito’s, pomegranate green tea syrup, plum red bull with a slice of plum

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

STAY OFF THE GRASS served smoking at the table  22
hendricks, pure green juice, green chartreuse,
luxardo maraschino, lemongrass & house-made cbd syrup

MOCKTAILS

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

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

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

<table>
<thead>
<tr>
<th>Wine &amp; Champagne</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>AIX ROSÉ, Provence</td>
<td>Rosé 16</td>
<td>64</td>
</tr>
<tr>
<td></td>
<td>Magnum 1.5L</td>
<td>125</td>
</tr>
<tr>
<td></td>
<td>Double Magnum 3L</td>
<td>250</td>
</tr>
<tr>
<td>I/O HOUSE WHITE</td>
<td>Chardonnay 10</td>
<td>40</td>
</tr>
<tr>
<td>CAPO SalDO, North Italy</td>
<td>Mozacato 12</td>
<td>48</td>
</tr>
<tr>
<td>RUFFINO, Tuscany</td>
<td>Pinot Grigio 13</td>
<td>52</td>
</tr>
<tr>
<td>NOBILIO, New Zealand</td>
<td>Sauvignon Blanc 14</td>
<td>56</td>
</tr>
<tr>
<td>SANFORD, Santa Rita Hills</td>
<td>Chardonnay 16</td>
<td>64</td>
</tr>
<tr>
<td>CUVAISON, Napa valley</td>
<td>Chardonnay 90</td>
<td></td>
</tr>
<tr>
<td>JORDAN, Sonoma</td>
<td>Chardonnay 110</td>
<td></td>
</tr>
<tr>
<td>GAJA ROSSJ-BASS</td>
<td>Chardonnay 275</td>
<td></td>
</tr>
<tr>
<td>JNSQ ROSÉ CRU, California</td>
<td>Rosé 16</td>
<td>64</td>
</tr>
<tr>
<td>I/O HOUSE RED</td>
<td>Merlot 12</td>
<td>48</td>
</tr>
<tr>
<td>TRAPICHE, Argentina</td>
<td>Malbec 14</td>
<td>56</td>
</tr>
<tr>
<td>HESS CABERNET, North Coast</td>
<td>Cabernet 15</td>
<td>60</td>
</tr>
<tr>
<td>NAPA CELLARS, Napa Valley</td>
<td>Pinot Noir 16</td>
<td>64</td>
</tr>
<tr>
<td>FLOR DE CAMPO, Central Coast</td>
<td>Pinot Noir 100</td>
<td></td>
</tr>
<tr>
<td>JORDAN, Sonoma</td>
<td>Cabernet 120</td>
<td></td>
</tr>
<tr>
<td>AVISSI</td>
<td>Prosecco 13</td>
<td></td>
</tr>
<tr>
<td>VEUVE CLICQUOT</td>
<td>Brut 25</td>
<td></td>
</tr>
<tr>
<td>VEUVE CLICQUOT</td>
<td>Rosé 35</td>
<td></td>
</tr>
<tr>
<td>GOUGUENHEIM</td>
<td>Rosé 14</td>
<td>56</td>
</tr>
<tr>
<td>PIPER-HEIDSIECK</td>
<td>Brut 28</td>
<td>225</td>
</tr>
<tr>
<td>BILLECART-SALMON</td>
<td>Brut 250</td>
<td></td>
</tr>
<tr>
<td>POMMERY</td>
<td>Rosé 250</td>
<td></td>
</tr>
</tbody>
</table>

LOUIS XIII DE REMY MARTIN

<table>
<thead>
<tr>
<th>Think a century ahead</th>
</tr>
</thead>
<tbody>
<tr>
<td>Each decanter is the life</td>
</tr>
<tr>
<td>Achievement of generations of cellar masters</td>
</tr>
</tbody>
</table>

BEER

<table>
<thead>
<tr>
<th>Beer</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>GOOSE ISLAND SOFIE, Farmhouse Ale</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>CORONA, Lager</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>BLUE MOON, Belgian White Ale</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>STELLA ARTOIS, Pale Lager</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>GUINESS DRAUGHT BOTTLE, Stout</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>GOOSE ISLAND IPA, India Pale Ale</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>MILLER LITE, Lager</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>NEW BELGIUM “FAT TIRE”, Amber</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>LAGUNITAS LIL’ SUMPIN’ SUMPIN’, Wheat IPA</td>
<td>9</td>
<td></td>
</tr>
</tbody>
</table>

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CELEBRATE

LAURENT-PERRIER 750ml Rosé 325
PIPER-HEIDSIECK RARE 02 750ml Brut 400
PERRIER-JOUËT BELLE EPOQUE 06 750ml Brut 475
KRUG GRAND CUVÉE 750ml Brut 550
DOM PÉRIGNON 750ml Brut 575
CRISTAL LOUIS ROEDERER 05 750ml Brut 725
DOM PÉRIGNON P2 98 750ml Brut 825
PERRIER-JOUËT BELLE EPOQUE 06 750ml Rosé 875
PERRIER-JOUËT BELLE EPOQUE 06 1.5L Brut 825
VEUVE CLICQUOT 1.5L Brut 375
VEUVE CLICQUOT 1.5L Rosé 500
DOM PÉRIGNON 04 1.5L Brut 1125
PERRIER-JOUËT 05 1.5L Rosé 2025
DOM PÉRIGNON 00 1.5L Rosé 2425
VEUVE CLICQUOT 3L Brut 725
VEUVE CLICQUOT 6L Brut 1525

Additional large format champagne available in advance

ABSOLUT (FLAVORS AVAILABLE) Vodka 325
BELVEDERE Vodka 375
BELVEDERE MAGNUM 1.75L Vodka 725
EFFEN (FLAVORS AVAILABLE) Vodka 350
GREY GOOSE (FLAVORS AVAILABLE) Vodka 375
GREY GOOSE MAGNUM 1.75L Vodka 725
HANGAR 1 ROSÉ Vodka 350
KETEL ONE (FLAVORS AVAILABLE) Vodka 375
TITO’S Vodka 375
BOMBAY SAPPHIRE Gin 375
HENDRICK’S Gin 375
TANQUERAY NO. TEN Gin 375
BACARDI Rum 325
CAPTAIN MORGAN Rum 325
DON JULIO 1942 Tequila 675
DON JULIO BLANCO Tequila 350
DON JULIO ANEJO Tequila 400
CASAMIGOS BLANCO Tequila 375
ROCA PATRON REPOSADO Tequila 400
BULLEIT, 12 YEAR Whiskey 375
CROWN ROYAL Canadian Whiskey 350
GENTLEMAN JACK Whiskey 475
JACK DANIEL’S Whiskey 350
KNOB CREEK Whiskey 400
MAKERS MARK Whiskey 375
WOODFORD RESERVE Whiskey 400

21% SERVICE FEE WILL BE ADDED | ☑ ACCOMPANIED BY A SPARKLER SHOW (NOT AVAILABLE IN IGLOOS)
CELEBRATE

THE BALVENIE Scotch 475
CHIVAS REGAL Scotch 400
GLENLIVET, 12 YEAR Scotch 400
GLENMORANGIE, 12 YEAR Scotch 475
JOHNNIE WALKER BLACK Scotch 400
JOHNNIE WALKER BLUE Scotch 875
THE MACALLAN, 12 YEAR Scotch 475
THE MACALLAN, 18 YEAR Scotch 725
THE MACALLAN, RARE CASK Scotch 1025
OBAN, 14 YEAR Scotch 525

COURVOISIER V.S.O.P. Cognac 425
LOUIS XIII DE RÉMY MARTIN Cognac 4525
RÉMY MARTIN V.S.O.P. Cognac 425
RÉMY MARTIN X.O. Cognac 675

GAJA SUGARILLE BRUNELLO DI MONTALCINO 425
SANGIOVÈSE, Tuscany, 2010

ORIN SWIFT MERCURY HEAD CABERNET SAUVIGNON 400
NAPA VALLEY, 2016

GAJA CA’ MARCANDA PROMIS RED BLEND 325
TUSCANY, 2017

ORIN SWIFT ABSTRACT RED BLEND 1.5L MAGNUM 325
CALIFORNIA, 2013

ANTINORI TIGNANELLO RED BLEND, TUSCANY, 2014 350

THE PRISONER RED BLEND 1.5L MAGNUM 375
NAPA VALLEY, 2018

OPUS ONE RED BLEND, NAPA VALLEY, 2013 1200

GAJA ROSSJ-BASS CHARDONNAY, LINGHE, 2017 300

PAUL HOBBS RICHARD DINNER CHARDONNAY 350
SONOMA, 2014

FAR NIENTE CHARDONNAY 1.5L MAGNUM 425
NAPA VALLEY, 2015

Owen’s craft mixers 750ml (each) 25
Ginger beer + lime, mint + cucumber + lime or grapefruit + lime

Red Bull energy drink (4) 20
Regular, sugar free, blue, orange, yellow, red or plum edition

Bottled water (4) 20
FIJI (still) or BADOIT (sparkling)

Wagyu sliders & fries* 65
15 wagyu beef sliders with bacon jam & blue cheese served with your choice of truffle or sweet potato fries

Chicken satay (GF) 45
(15) marinated with hot peppers & served with Thai peanut & Japanese BBQ sauce

Shellfish combo* 40
4 spicy scallops, 4 pieces of california maki, 4 pieces of salmon maki

Maki combo* 35
4 pieces of spicy tuna, 4 pieces of salmon, 4 pieces of godfreym, 4 pieces of rainbow

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21% service fee will be added | ACCOMPANIED BY A SPARKLER SHOW ( NOT AVAILABLE IN IGLOOS)
BRUNCH FRESH START

YOGURT SMOOTHIE (GF)(VG) 6
fresh squeezed orange juice, bananas & berries

GREEK YOGURT PARFAIT (GF)(VG) 8
seasonal fruit, house-made granola

AVOCADO TOAST* 16
sliced brioche, smoked salmon, cucumber, tomato relish & herbed cream cheese

CHOPPED SALAD 14
chicken, pepper jack cheese & honey dijon balsamic vinaigrette

AÇAÏ BOWL (GF)(VG) 9
açai purée, orange juice, greek yogurt, berries & seasonal fruits

BARLEY BOWL* 9
red peppers, asparagus, onions, cauliflower, greens, hard boiled egg, croutons & sherry vinaigrette

CHOPPED SALAD 14
chicken, pepper jack cheese & honey dijon balsamic vinaigrette

RECOVERY

3 EGG OMELETT WITH TATER TOTS* 15
choose 3: ham, bacon, mushrooms, peppers, onions, tomatoes, spinach, american cheese, swiss cheese (egg whites+3)

CHILAQUILES* (GF) 14
chorizo, scrambled eggs, yellow corn chips, tossed with roasted tomato salsa with refried beans

STEAK & EGGS* 16
6oz hanger steak, chimichurri, eggs any style, choice of tots or hash brown

SWEET POTATO SKILLET* (GF) 16
diced sweet potatoes, brussel sprouts, bacon, red onions, chimichurri sauce, topped with a sunny side egg

VEGGIE DELIGHT* 12
baked skillet, egg, vegetables topped with melted pepper jack cheese

EGG WHITE BURRITO* 12
egg whites, arugula, caramelized onion, melted provolone cheese in a spinach tortilla served with fruit

EGGS BENEDICT* 16
crab cake or steak, two poached eggs, mimo hollandaise sauce

FRENCH TOAST 14
french bread encrusted with house-made granola & maple bourbon butter

WAGYU BEEF SLIDERS* 18
(3) sliders with bacon jam, blue cheese & fries

B.L.T.A. 10
bacon, lettuce, tomato, avocado & basil aioli on toasted sourdough, served with fries

LAMB LOLLIPOPS* (GF) 22
(3) crusted with bourbon-smoked paprika, with orange-caramelized potatoes

CHEF ALFONSO MARTINEZ
(V) VEGAN | (VG) VEGETARIAN | (GF) GLUTEN FREE
THIS MENU IS SERVED: 11AM-3PM 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.
FROZEN OLD FASHIONED 15
bulleit bourbon, cherry vanilla demerara syrup, cinnamon bitters, orange swath garnish

MIMOSA 13
avissi, classic orange, strawberry & acai

BELLINI 13
avissi, peach purée

I|O BLOODY MARY 15
effen cucumber, house bloody mary mix, fresh grated horseradish & garnished with celery, charcuterie skewer

CHEF’S MARGARITA 15 52
gently blended fresh juices, don julio blanco, contreau & cointreau noir with a signature habañero salt air foam

POMEGRANATE MOJITO 15 52
a beautiful balance of bacardi rum, pomegranate & mint

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

COLD BREW MANHATTAN 15
coffee-infused woodford reserve stirred with walnut liqueur & carpano antica

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

PLUMS UP 15
tipo’s, pomegranate green tea syrup, plum red bull with a slice of plum

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

MIMOSA PACKAGE 50
BOTTLE OF AVISSI PROSECCO,
served with orange juice, peach purée, grapefruit juice & 4 pack of red bull

UPGRADE
VEUVE CLICQUOT YELLOW LABEL 200
PIPER-HEIDSIECK 225

THE LUCKY DUCK 400
VEUVE CLICQUOT MAGNUM & BOTTLE OF EFFEN VODKA
served with orange juice, peach purée, grapefruit juice, bloody mary mix & 4 pack of red bull
ASSORTED HOT OR ICED TEAS  4
quality teas & herbs brewed to perfection

JUICE  4
orange, grapefruit, pineapple, apple, cranberry or tomato

COFFEE  4
freshly brewed colectivo coffee

AMERICANO  4
espresso & hot water

MACCHIATO  5
shot of espresso with perfectly steamed foam

MOCHA  5
espresso, steamed milk & our finest cocoa

ESPRESSO  4
single shot of espresso roast | double shot $8

CAPPUCINO  5
espresso, hot milk & steamed-milk foam

LATTÉ  5
shot of espresso with fresh steamed milk

HOT CHOCOLATE  4
made from fine cocoa & fresh steamed milk

MILK  4
regular, chocolate, soy or almond

RED BULL  5
regular, sugar free, blue, orange, yellow, red or plum edition

FOUNTAIN DRINKS  4
pepsi, diet pepsi, sierra mist or schweppes ginger ale

BOTTLED WATER  5
fiji (still) or badoit (sparkling)

MOCKTAILS  CONTAIN ZERO ALCOHOL

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

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

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