

soup & salads

- Coconut Asparagus Soup (V)(VG)** | coconut milk, spinach, asparagus, ginger & onion 8
- Chicken Soup (GF)** | chicken, hominy corn, green tomatillo, tortilla strips, cilantro, lemon & radish 8
- Steak Salad* (GF)** | skirt steak, mixed greens, onion, avocado, cherry tomatoes, cucumbers, queso fresco & cilantro vinaigrette 18
- Beet Salad (GF)(VG)** | avocado, grapefruit, arugula, beet purée & citrus dressing 14
- Grilled Caesar Salad** | wedge of lettuce, bacon, chives, lemon & caesar dressing 14

shareables

- Blistered Shishito Peppers (V)** | black garlic aioli, charred lemon & white soy 14
- Avocado Toast*** | sliced brioche, smoked salmon, cucumber, tomato relish & herbed cream cheese 18
- Salmon Tartare** | salmon, apples, shallots, ginger, chives, crème fraîche & caviar, served with toasted bread & corn chips 16
- Chicken Satay (GF)** | marinated with hot chiles, served with thai peanut & asian bbq sauce 16
- Turkey Club Sandwich*** | lettuce, tomato, onion, bacon, mayonnaise, sourdough, fries 14
- Burrata** | multi-colored tomatoes, red pepper, pesto & cilantro, served with toasted ciabatta bread 14
- Edamame (V)(VG)** | edamame pods steamed & sautéed with olive oil, shallots & soy salt 10
- House-Made Hummus (VG)** | served with taro chips, grilled flat bread, fresh vegetables, cloves, lemon & tahini 12
- Meat & Cheese Plate** | salami, capicola, mediterranean speck, pecorino, grana padano, french brie, blue cheese spread & accoutrements, served with grilled pita 25
- Steak Tacos*** | (3) rib eye, fried onions, avocado, jalapeño, tomato & salsa 18
- Wagyu Beef Sliders*** | (3) sliders with bacon jam, blue cheese & fries 18
- Pork Belly Sliders*** | (3) sliders with BBQ pickled jalapeño, charred pineapple, onion, lettuce & fries 16

off the grill

- Godfrey Burger*** | wagyu, pickles, white cheddar, caramelized onions, aioli & fries 20
- Petite Filet* (GF)** | 8 oz 38
- NY Strip* (GF)** | 14 oz 42
- Lamb Lolichops* (GF)** | (4) crusted with bourbon-smoked paprika, orange-caramelized potatoes 28
- Roasted Chicken (GF)** | fennel, pollen, broccolini & grilled vegetables 26
- Grilled Octopus*** | habanero aioli, shishito peppers, radish & grilled spring onion 22
- Grilled Salmon* (GF)** | cherry tomatoes, capers, asparagus & fingerling potatoes 28

flatbreads

- Salmon Flatbread*** | salmon, toasted fennel, crème fraîche, garlic oil & caviar 18
- Prosciutto & Burrata Flatbread** | roasted red peppers, heirloom tomatoes, toasted ciabatta & balsamic 18
- sushi**
- Salmon Avocado Roll*** | spicy crab, cucumber & avocado, topped with salmon, lemon 14
- Spicy Tuna Roll*** | tuna, cucumber, chili oil, tobanjan paste 14
- California Roll*** | king crab, avocado, mango 14
- Godfrey Roll*** | crispy shrimp, habanero, cucumber, avocado, topped with lightly torched tuna 14
- Veggie Roll* (V)** | inside out roll with tempura, asparagus, avocado, radish, carrot, lettuce 14
- Dragon Roll*** | tempura sweet potato, unagi, avocado & unagi sauce 14
- Firecracker Roll*** | yellow tail, guacamole, chilli oil, japanese yuzu, cilantro, jalapeno, with crispy tempura 14
- Coco Roll*** | salmon, mango, avocado, toasted coconut flakes, ghost pepper coco lopez & teriyaki sauce 14

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| Tuna Poke* edamame, carrots, avocado, cucumbers, red cabbage, sesame seeds & ginger, served on a bed of sushi rice 16 |
| Shaki-Shaki Tuna Bites* tuna, fried shrimp, tempura rice, green onions, avocado, sesame seeds & ginger sauce 16 |

sides

- Signature Black Truffle Fries (GF)** | with garlic aioli 12
- Sweet Potato Fries (GF)** 10
- Broccolini (VG)** 7
- Grilled Asparagus (V)** | with parmesan & yuzu 9
- Poblano Mac & Cheese (V)** | poblano pepper, cotija cheese, grana padano cheese, corn, onion & pepper 14

dessert

- Beignets (V)** | (4) Fluffy, Pillowly Fried Pastries Covered in Powdered Sugar & Drizzled in Chocolate, 14
- Cookies (V)** 8
- Chocolate Lava Cake (V)** | vanilla gelato, chocolate lava cake, chocolate drizzle & caramel drip 12
- Fruit Tart (V)** | lemon pastry cream, berries & kiwi 10
- Domm Life CBD Gummies** | 21 & over 25

Executive Chef: Alfonso Martinez | (V) Vegetarian | (VG) Vegan | (GF) Gluten Free
2pm-10pm Monday-Thursday | 12pm-10pm Friday | 3pm-10pm 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 1 Hour 15 Minutes for Dining Services. | 21% service added to groups of 6 or more.