

soup & salads

- 8 **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
- 18 **Steak Salad* (GF)** | skirt steak, mixed greens, onion, avocado, cherry tomatoes, cucumbers, queso fresco & cilantro vinaigrette
- 14 **Beet Salad (GF)(VG)** | avocado, grapefruit, arugula, beet purée & citrus dressing
- 14 **Grilled Caesar Salad** | wedge of lettuce, bacon, chives, lemon & caesar dressing

shareables

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

off the grill

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

flatbreads & more

- 18 **Salmon Flatbread*** | salmon, toasted fennel, crème fraîche, garlic oil & caviar
- 18 **Prosciutto & Burrata Flatbread** | roasted red peppers, heirloom tomatoes, pesto, toasted ciabatta & balsamic
- 16 **Penne Alla Primavera (V)** | roasted vegetables, tomato sauce, mozzarella cheese, garlic bread
add chicken \$6

sushi

- 14 **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
- 16 **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


sides

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

dessert

- 14 **Beignets (V)** | (4) fluffy, pillowy fried pastries covered in powdered sugar & drizzled in chocolate
- 12 **Dessert Sushi** | nutella, strawberries, blueberries, chocolate, & cream rolled inside beignet dough
- 12 **Chocolate Lava Cake (V)** | vanilla gelato, chocolate lava cake, chocolate drizzle & caramel drip
- 10 **Fruit Tart (V)** | lemon pastry cream, berries & kiwi
- 25 **Domm Life CBD Gummies** | 21 & over

S'mores Kit | milk chocolate, marshmallows, & graham crackers for cabana or fire pit use only
ask server for availability



ASK ABOUT OUR LATTES

flavors available

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.