dessert

**Beignets (V)** | (4) fluffy, pillowy fried pastries covered in powdered sugar & drizzled in chocolate  
14

**Dessert Sushi** | nutella, strawberries, blueberries, chocolate, & cream rolled inside beignet dough  
12

**Green Cake Pops** | (4) choice of red velvet, chocolate or vanilla  
12

**Carrot Layer Cake** | carrot & vanilla with buttercream frosting  
12

**Fruit Tart (V)** | lemon pastry cream, berries & kiwi  
10

**Domm Life CBD Gummies** | 21 & over  
25

**S'mores Kit** | milk chocolate, marshmallows, & graham crackers for cabana or fire pit use only  
ask server for availability  
20

*after dinner*

**Quinta do Noval Black**  
12

**Warre’s Otima 10 year**  
20

**Warre’s Otima 20 year**  
34

**Disznókő Tokaji Aszu 5 Puttonyos, 08**  
24

**Osborne Pedro Ximenez 1827**  
15

**Bonollo Grappa of Amarone Barrique**  
20

**Pallini Limoncello**  
10

ASK ABOUT OUR LATTES  
flavors available
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 | 16
Chicken Satay (GF) | marinated with hot chilies, served with thai peanut & asian bbq sauce | 16
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

flatbreads & more

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

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
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 Fries (GF) | 10
Broccolini (VG) | 7
Grilled Asparagus (V) | with parmesan & yuzu | 9
Poblanito Mac & Cheese (V) | poblanito pepper, cotija cheese, grana padano cheese, corn, onion & pepper | 14

*These items are Cooked to Order. Consuming raw or undercooked meats, poultry, seafood 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.

Executive Chef: Alfredo Martinez | (V) Vegetarian | (VG) Vegan | (GF) Gluten Free