

SOUPS & SALADS

- Lentil Soup (VG)** | lentils, couscous, kale, tomato, onion, carrot, garlic, thyme & lemon 10
- Clam Chowder** | potato, onion, garlic & thyme, served with toasted brioche 11
- Steak Salad* (GF)** | skirt steak, mixed greens, onion, avocado, cherry tomatoes, cucumbers, queso fresco & cilantro vinaigrette 21
- Grilled Caesar Salad** | wedge of lettuce, bacon, chives, lemon & caesar dressing 14

SHAREABLES

- Avocado Toast*** | sliced brioche, smoked salmon, cucumber, tomato relish & herbed cream cheese 18
- Blistered Shishito Peppers (V)** | black garlic aioli, charred lemon & white soy 15
- Signature Black Truffle Fries (V) (GF)** | with garlic aioli 12
- Sweet Potato Fries (V) (GF)** 10
- House-Made Hummus (VG)** | served with grilled flat bread, fresh vegetables, cloves, lemon & tahini 13
- Edamame (VG)** | edamame pods steamed & sautéed with olive oil, shallots & soy salt 12
- Salmon Tartare** | salmon, apples, shallots, ginger, chives, crème fraîche & caviar, served with toasted bread 18
- Brussels Sprouts** | chili oil, almonds, ponzu, lemon, cayenne pepper sesame, & red onion 12
- Spinach & Artichoke Dip (V)** | spinach, artichoke, parmesan & mozzarella, served with grilled brioche 12
- Meat & Cheese Plate** | salami, capicola, mediterranean speck, pecorino, grana padano, french brie, blue cheese spread & accoutrements, served with grilled pita 25

- Ricotta Tortellini (VG)** | truffle cream, butter, garlic, spinach & shaved parmesan 14
- Wagyu Beef Sliders*** | (3) sliders with bacon jam, blue cheese & fries 19
- Lamb Lollichops* (GF)** | (4) crusted with bourbon-smoked paprika, orange-caramelized potatoes 30
- Chicken Satay (GF)** | marinated with hot chiles, served with thai peanut & asian bbq sauce 18
- Grilled Octopus*** | habanero aioli, shishito peppers, radish & grilled spring onion 24
- Steak Tacos*** | (3) rib eye, fried onions, avocado, jalapeño, tomato & salsa 19
- Charred Octopus Tacos** | (3) fresno pepper, pickled onion, cabbage, lemon & cilantro 18

SUSHI

- Salmon Avocado Roll*** | spicy crab, cucumber & avocado, topped with salmon, lemon 18
- Spicy Tuna Roll*** | tuna, cucumber, chili oil, tobanjan paste 15
- California Roll*** | king crab, avocado, mango 15
- Snow Crab Roll*** | soft shell crab, avocado, chipotle mayo, crisp shallot & green onion 20
- Godfrey Roll*** | crispy shrimp, habanero, cucumber, avocado, topped with lightly torched tuna 16
- Veggie Roll* (V)** | daikon taro radish, sweet potato, avocado, crispy carrot 13
- Dragon Roll*** | tempura sweet potato, unagi, avocado & unagi sauce 15
- Firecracker Roll*** | yellow tail, guacamole, chilli oil, japanese yuzu, cilantro, jalapeno, with crispy tempura 15
- Calamari Roll*** | king crab, avocado & cilantro topped with fried calamari 20
- Rainbow*** | apple, shiso leaf, avocado, ginger salsa, salmon, tuna, yellowtail, hirame & suzuki 16
- Seaweed Salad (V)** 7

NIGIRI & SASHIMI

2 PIECES PER ORDER | 12

- Tuna, Maguro*** **Octopus, Tako***
- King Crab, Kani*** **Salmon, Nama Sake***
- Yellowtail, Hamachi*** **Fresh Water Eel, Unagi***

FLATBREADS

- Prosciutto & Burrata Flatbread** | arugula, heirloom tomatoes, cucumbers, onion, pesto & balsamic 18
- Steak Flatbread** | green tomatillo salsa, mozzarella, red peppers, red onions, cilantro & serrano aioli 20

OFF THE GRILL

- Godfrey Burger*** | wagyu, pickles, white cheddar, caramelized onions, aioli & fries 20
- New York Strip* (GF)** | 14 oz 55
- Airline Chicken (GF)** | brussels sprout, sweet potato, turnip, roasted fennel & shallot 28
- Sea Bass** | asparagus, spinach & butternut squash 44

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.

DESSERTS



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

20

Chocolate Lava Cake (v) | vanilla gelato, chocolate lava cake, chocolate drizzle & caramel drip

14

Tiramisu (v) | lady fingers, espresso, mascarpone, vanilla & kahlua

10

Cinnamon Bread Pudding (v) | brioche, brown sugar, vanilla, cinnamon & raisin, served with vanilla ice cream

10

Blueberry Crumble (v) | blueberry compote, peanut butter, whiskey cream

10

Domn Life CBD Gummies | 21 & over

25

AFTER DINNER

Disznókő Tokaji Aszu 5 Puttonyos, 08

24

Osborne Pedro Ximenez 1827

15

Bonollo Grappa of Amarone Barrique

20

Pallini Limoncello

10

GODFREY