

**DESSERTS**

- KEY LIME PIE V** 10  
meringue
- COCONUT CAKE V** 10  
pineapple, bourbon cream, vanilla
- CINNAMON BREAD PUDDING V** 10  
Brioche, Brown Sugar, Vanilla, Cinnamon & Raisin, Served With Vanilla Ice Cream
- DOMM LIFE CBD GUMMIES** 25  
21 & Over

**AFTER DINNER**

- DISZNÓKÓ TOKAJI ASZU 5 PUTTONYOS, 08** 24
- OSBORNE PEDRO XIMENEZ 1827** 15
- BONOLLO GRAPPA OF AMARONE BARRIQUE** 20
- PALLINI LIMONCELLO** 10

GODFREY

**HAPPY HOUR**

TUESDAY - FRIDAY 2PM-5PM

~~14~~ | 7  
**HOUSE-MADE HUMMUS**  
VG  
Served With Grilled Flat Bread, Fresh Vegetables, Cloves, Lemon & Tahini

~~20~~ | 10  
**WAGYU BEEF SLIDERS\***  
(3) Sliders With Bacon Jam, Blue Cheese & Fries

~~16~~ | 8  
**BLISTERED SHISHITO PEPPERS**  
V  
Black Garlic Aioli, Charred Lemon & White Soy

~~14~~ | 7  
**SIGNATURE BLACK TRUFFLE FRIES**  
GF  
With Garlic Aioli

~~13~~ | 7  
**EDAMAME**  
GF VG  
Edamame Pods Steamed & Sautéed With Olive Oil, Shallots & Soy Salt

~~18~~ | 9  
**AVOCADO TOAST\***  
Sliced Brioche, Smoked Salmon, Cucumber, Tomato Relish & Herbed Cream Cheese

~~19~~ | 10  
**PROSCIUTTO & BURRATA FLATBREAD**  
Arugula, Heirloom Tomatoes, Cucumbers, Onions, Pesto, Toasted Ciabatta & Balsamic

~~15~~ | 10  
**FROSÉ ALL DAY**  
Ketel One Botanical, Grapefruit & Rosé, Dry Rosé & Strawberry Lemonade

~~15~~ | 8  
**KETEL ONE COCKTAILS**  
Flavors Available

GLASS BOTTLE  
~~14~~ | 7 | 28  
**ALTOS MALBEC**

GLASS BOTTLE  
~~12~~ | 7 | 28  
**I|O HOUSE CHARDONNAY**

GLASS BOTTLE  
~~14~~ | 7 | 28  
**I|O HOUSE ROSÉ**

GLASS BOTTLE  
~~13~~ | 7 | 28  
**VALDO PROSECCO**

I|O  
GODFREY

**COCKTAIL FLIGHTS**

TASTING SIZE PORTIONS OF  
5 KITCHEN COCKTAILS

- AMETHYST DESTINY
- SMOKY SAMURAI
- I|O COSMO
- BOURBONBERRY LEMONADE
- CHEF'S MARGARITA
- AND AN ASSORTMENT OF MACARONS

**\$65**

## FRESH SALADS

<b>SUMMER SALAD VG GF</b> Watercress, Heirloom Tomatoes, Snap Peas, Watermelon Radish, Avocado, Mint, And Grapefruit Vinaigrette	16
<b>WATERMELON SALAD GF</b> Watermelon, Kiwi, Microgreens, Feta, Red Onions, Cherry Tomatoes, And Balsamic Glaze	17
<b>STEAK SALAD* GF</b> Skirt Steak, Mixed Greens, Onion, Avocado, Cherry Tomatoes, Cucumbers, Queso Fresco & Cilantro Vinaigrette	21
<b>CHOPPED CAESAR SALAD</b> Lettuce, Bacon, Chives, Lemon & Caesar Dressing	16

## SHAREABLES

<b>AVOCADO TOAST*</b> Sliced Brioche, Smoked Salmon, Cucumber, Tomato Relish & Herbed Cream Cheese	18
<b>YELLOWTAIL CRUDO</b> Ponzu, Pineapple, Onions, Tomatoes, Cilantro, Chili Oil	18
<b>BLISTERED SHISHITO PEPPERS V</b> Black Garlic Aioli, Charred Lemon & White Soy	16
<b>SIGNATURE BLACK TRUFFLE FRIES V GF</b> with Garlic Aioli	14
<b>SWEET POTATO FRIES V GF</b>	12
<b>HOUSE-MADE HUMMUS VG</b> Served with Grilled Flat Bread, Fresh Vegetables, Cloves, Lemon & Tahini	14
<b>EDAMAME VG</b> Edamame Pods Steamed & Sautéed with Olive Oil, Shallots & Soy Salt	13
<b>SPRING ROLL VG</b> Avocado, Lettuce, Carrot, Mint, Cucumber, Ponzu. <b>Add Shrimp +\$8</b>	16
<b>TUNA POKE</b> Tuna, Seaweed Salad, Avocado, Sesame, Crispy Rice	17
<b>SNAPPER CEVICHE GF</b> Pineapple, Tomatoes, Red Onion, Cilantro, and Serrano with Tortilla Chips	18
<b>TUNA "TACOS**"</b> Chili Oil, Yuzu Gel, Pickles, Peppers, and Crispy Rice Wonton	19
<b>TOFU BITES VG</b> Avocado, Lettuce, Grapefruit, Tomato, Green Apple	15
<b>DUCK QUESADILLAS</b> Mango Relish and Spicy Aioli	16
<b>MEAT &amp; CHEESE PLATE</b> Salami, Capicola, Mediterranean Speck, Pecorino, Grana Padano, French Brie, Blue Cheese Spread & Accompaniments, served with Grilled Pita	25
<b>WAGYU BEEF SLIDERS*</b> (3) Sliders with Bacon Jam, Blue Cheese & Fries	20
<b>LAMB LOLLICHOPS* GF</b> (4) Crusted with Bourbon-Smoked Paprika, Orange-Caramelized Potatoes	34
<b>CHICKEN SATAY GF</b> Marinated with Hot Chiles, served with Thai Peanut & Asian BBQ Sauce	18
<b>GRILLED OCTOPUS*</b> Habanero Aioli, Shishito Peppers, Radish & Grilled Spring Onion	24
<b>STEAK TACOS*</b> (3) Rib Eye, Fried Onions, Avocado, Jalapeño, Tomato & Salsa	20
<b>SHRIMP TACOS* GF</b> Avocado, Chili Oil, Pickled Onion, Lemon, Poblano	18

## MAKI

<b>SALMON AVOCADO*</b> Spicy Crab, Cucumber & Avocado, topped with Salmon & Lemon	19
<b>SPICY TUNA*</b> Tuna, Cucumber, Chili Oil, Tobanjan Paste	16
<b>CALIFORNIA*</b> King Crab, Avocado, Mango	16
<b>RED SNAPPER* GF</b> Red Snapper, Tuna, Unagi, Cream Cheese, Crispy Potato	17
<b>GODFREY*</b> Crispy Shrimp, Habanero, Cucumber, Avocado, topped with Lightly Torched Tuna	17
<b>VEGGIE* V</b> Daikon Taro Radish, Sweet Potato, Avocado, Crispy Carrot	14
<b>DRAGON*</b> Tempura Sweet Potato, Unagi, Avocado & Unagi Sauce	16
<b>FIRECRACKER*</b> Yellowtail, Guacamole, Chili Oil, Japanese Yuzu, Cilantro, Jalapeno with Crispy Tempura	16
<b>RAINBOW*</b> Apple, Shiso Leaf, Avocado, Ginger Salsa, Salmon, Tuna, Yellowtail, Hirame & Suzuki	18

## NIGIRI & SASHIMI 2 PIECES PER ORDER

<b>TUNA</b> , Maguro*	<b>OCTOPUS</b> , Tako*
<b>KING CRAB</b> , Kani*	<b>SALMON</b> , Nama Sake*
<b>YELLOWTAIL</b> , Hamachi*	<b>FRESH WATER EEL</b> , Unagi*

## FLATBREADS

<b>PROSCIUTTO &amp; BURRATA FLATBREAD</b> Arugula, Heirloom Tomatoes, Cucumbers, Onion, Pesto & Balsamic	19
<b>STEAK FLATBREAD</b> Green Tomatillo Salsa, Mozzarella, Red Peppers, Red Onions, Cilantro & Serrano Aioli	24

## OFF THE GRILL

<b>GODFREY BURGER*</b> Wagyu, Pickles, White Cheddar, Caramelized Onions, Aioli & Fries	20
<b>SKIRT STEAK* GF</b> 6oz, Chimichurri, Shoestring Fries	24

## MOCKTAILS

<b>MINT TO BE</b> Choice of Peach, Strawberry, Raspberry Açai, Lavender Or Cucumber, Muddled Mint, Fresh Lime, Lemon & Topo Chico	9
<b>PEACH OUT</b> Blueberry, Yucca Peach Tea, Muddled Agave, Rosemary, Club Soda & Chia Seeds	9

<b>Мир (Peace)</b> kohr ukrainian vodka, limoncello, vegan yuzu curd, honey syrup	16
<b>100% profit from each cocktail sold donated to kolo fund for ukrainian relief   www.kolo-fund.org</b>	

## KITCHEN COCKTAILS

<b>AMETHYST DESTINY</b> Grey Goose, St-Germain, Butterfly Pea Flower, Gold Powder, Fresh Lemon Juice & Magic	17
<b>SMOKY SAMURAI</b> Shishito-Infused Union Mezcal, Grapefruit, Lime, Togarashi	17 60
<b>BOURBONBERRY LEMONADE</b> Maker's Mark, Muddled Blackberry, House-Made Lemonade, Agave & Mint	17 60
<b>CHEF'S MARGARITA</b> Gently Blended Fresh Juices, Don Julio Anejo, Ancho Reyes Verde, Cointreau Noir, Green Chartreuse, Fresh Lime, Black Sea Salt	19 65
<b>PRIMAVERA</b> Effen, Ancho Reyes, Grand Marnier, Cucumber, Basil, Fresh Lime, Peppercorn	17 60
<b>RAINBOW SANGRIA</b> Frozen Fruit Granita, Touch Of Van Gogh Melon with a splash of Moscato Caposaldo	17 60
<b>PINEAPPLE LEMONGRASS MOJITO</b> A Beautiful Balance of Bacardi Rum, Lemongrass and Pineapple Granita, House-Made Lemon-Lime Soda, & Mint	17 60
<b>ALOE, I LOVE YOU</b> Hendrick's Neptunia Gin, Chateau Aloe Liqueur, Strawberry, Cucumber Water, Fresh Lemon	17 60

## BAR COCKTAILS

<b>BANANA OLD FASHIONED</b> Banana-Infused Maker's Mark, Smooth Brown Sugar Simple Syrup, Banana-Walnut Bitters	17
<b>FROSÉ ALL DAY</b> Ketel One Botanical Grapefruit & Rosé, Dry Rosé & Strawberry Lemonade	15
<b>SPANISH GIN AND TONIC</b> The Botanist Gin, Q Elderflower Tonic, Berries, Lemongrass, Peppercorn	16
<b>IJO COSMO</b> Effen Black Cherry, Fresh Grapefruit with a Touch of Cherry, Perfectly Shaken	15
<b>ESPRESSO MARTINI</b> An Invigorating Brew of Don Julio Anejo, Mr. Black Coffee Liqueur, Amaro Montenegro, & Fresh Espresso	22
<b>GODFREY MANHATTAN</b> Maker's Mark Bourbon, with Burnt Orange Marmalade, Spicy Cinnamon Bitters, Hazelnut & Carpano Antica Vermouth	17
<b>TEASY ON ME</b> Ketel One, Aperol, Hibiscus Dream Tea, Ginger Syrup, and Fresh Lemon, Topped with Prosecco	17
<b>SUMMER MULE</b> Ketel One, Pama Pomegranate, Blood Orange, Fresh Lime, Ginger Beer	15
<b>LIFE'S A PEACH</b> Few Bourbon, Peach, Yuzu, Basil	15
<b>GRAPEFRUIT SPRITZER</b> Ketel One Botanical Grapefruit & Rosé, St. Germain Elderflower, Fresh Lemon & Grapefruit Juice, finished with Prosecco	16
<b>SOMETHING WILDER</b> Bombay Sapphire Gin, Wild Strawberry, Fresh Lemon & Veuve Clicquot Yellow Label Brut	19
<b>EL MATADOR</b> Herradura Anejo, Orange Liqueur, Fresh Lime, & Red Bull Red Edition	17

## ROSÉ ALL DAY

<b>WHISPERING ANGEL</b> , Côtes De Provence	Rosé	16	64
	Magnum 1.5L		128
	Double Magnum 3L		256
<b>JNSQ Rosé Cru</b> , California	Rosé	18	72

## WINE AND CHAMPAGNE

<b>IJO HOUSE WHITE</b>	Chardonnay	12	48
<b>CAPOSALDO</b> , North Italy	Moscato	13	52
<b>RUFFINO</b> , Tuscany	Pinot Grigio	13	52
<b>GIESEN</b> , New Zealand	Sauvignon Blanc	15	60
<b>JORDAN</b> , Sonoma	Chardonnay	16	64
<b>CLOUDY BAY</b> , New Zealand	Sauvignon Blanc		100
<b>PAUL HOBBS</b> , Russian River Valley, 2019	Chardonnay		205

<b>IJO HOUSE RED</b>	Merlot	12	48
<b>ALTOS</b> , Argentina	Malbec	14	56
<b>HESS</b> , Napa Valley	Cabernet Sauvignon	15	60
<b>NAPA CELLARS</b> , Napa Valley	Pinot Noir	16	64
<b>JORDAN</b> , Sonoma	Cabernet		120
<b>DUCKHORN</b> , Napa Valley, 2018	Cabernet Sauvignon		205
<b>GOLDENEYE</b> , Anderson Valley, 2019	Pinot Noir		215
<b>CAYMUS</b> , Napa Valley, 2019	Cabernet Sauvignon		350

<b>VALDO</b>	Prosecco	13	
<b>VEUVE CLICQUOT</b>	Brut	25	
<b>GOUGUENHEIM</b>	Rosé	14	56
<b>PIPER-HEIDSIECK</b>	Brut	28	225
<b>VEUVE CLICQUOT</b>	Rosé		325

<b>LOUIS XIII DE REMY MARTIN</b>	1/2 oz	85
Think a Century Ahead Each Decanter is the Life Achievement of Generations of Cellar Masters	1 oz	170
	2 oz	340

## B E E R

<b>GOOSE ISLAND SOFIE</b> , Farmhouse Ale	10
<b>CORONA</b> , Lager	8
<b>BLUE MOON</b> , Belgian White Ale	9
<b>STELLA ARTOIS</b> , Pale Lager	9
<b>GUINNESS DRAUGHT BOTTLE</b> , Stout	9
<b>GOOSE ISLAND IPA</b> , India Pale Ale	9
<b>MILLER LITE</b> , Lager	7
<b>NEW BELGIUM "FAT TIRE"</b> , Amber	9
<b>LAGUNITAS LIL' SUMPIN' SUMPIN'</b> , Wheat Ipa	9
<b>KETEL ONE BOTANICAL VODKA SPRITZ CANS</b> Grapefruit & Rose, Cucumber & Mint Or Peach & Orange Blossom	9