

# SHAREABLES

<b>AVOCADO TOAST*</b> Sliced Brioche, Smoked Salmon, Cucumber, Tomato Relish & Herbed Cream Cheese	18
<b>BURRATA V</b> Apple Mostarda, Balsamic Glaze, Toasted Ciabatta	15
<b>YELLOWTAIL CRUDO</b> Ponzu, Pineapple, Onions, Tomatoes, Cilantro, Chili Oil	20
<b>BLISTERED SHISHITO PEPPERS V</b> Black Garlic Aioli, Charred Lemon & White Soy	16
<b>GNOCCHI V</b> Shaved Truffles	17
<b>SIGNATURE BLACK TRUFFLE FRIES V GF</b> with Garlic Aioli	14
<b>SWEET POTATO FRIES V GF</b> with Blueberry Aioli & Basil Aioli	12
<b>HOUSE-MADE HUMMUS VG</b> Served with Grilled Flatbread, Fresh Vegetables, Cloves, Lemon & Tahini	14
<b>EDAMAME VG</b> Edamame Pods Steamed & Sautéed with Olive Oil, Shallots & Soy Salt	13
<b>TUNA POKE</b> Tuna, Seaweed Salad, Avocado, Sesame, Crispy Rice	18
<b>BUTTERNUT SQUASH VG</b> Purple Rice, Red Peppers, Garlic, Roasted Butternut Squash Pureé	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> Three Sliders with Bacon Jam, Blue Cheese & Fries	22
<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>TUNA "TACOS**"</b> Chili Oil, Yuzu Gel, Pickles, Peppers, and Crispy Rice Wonton	19
<b>PORK BELLY LETTUCE WRAPS GF</b> Fried Pork Belly, Giardiniera, Pickled Onions, Cucumber, Avocado	16
<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

**V Vegetarian | VG Vegan | GF Gluten Free**

\*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 Dining Services.

**21% service added to groups of 6 or more.**

2pm-11pm Monday-Friday | 3pm-11pm Saturday & Sunday | 3pm-7pm Sunday

## SOUP AND SALADS

- PORK BELLY RAMEN** 18  
Pork Belly, Bean Sprouts, Green Onions, Mushrooms, Kamaboko, Sesame Seeds, Seaweed
- STEAK SALAD\* GF** 21  
Skirt Steak, Mixed Greens, Onion, Avocado, Cherry Tomatoes, Cucumbers, Queso Fresco & Cilantro Vinaigrette
- CHOPPED CAESAR SALAD** 16  
Lettuce, Bacon, Chives, Lemon & Caesar Dressing

## FLATBREADS

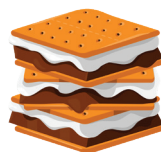
- PROSCIUTTO & BURRATA FLATBREAD** 19  
Arugula, Heirloom Tomatoes, Cucumbers, Onion, Pesto & Balsamic
- STEAK FLATBREAD** 28  
Green Tomatillo Salsa, Mozzarella, Red Peppers, Red Onions, Cilantro & Serrano Aioli

## OFF THE GRILL

- GODFREY BURGER\*** 22  
Wagyu, Pickles, White Cheddar, Caramelized Onions, Aioli & Fries
- STEAK FRITES\* GF** 32  
6oz Skirt Steak, Chimichurri, Shoestring Fries

## DESSERTS

- S'MORES KIT** 20  
milk chocolate, marshmallows, & graham crackers,  
for cabana or fire pit use only. ask server for availability
- APPLE TART V** 10  
Vanilla Ice Cream
- NEAPOLITAN CHOCOLATE FLAN 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 and Over



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# MAKI

## SALMON AVOCADO\* GF

Spicy Crab, Cucumber & Avocado, topped with Salmon & Lemon

19

## SPICY TUNA\* GF

Tuna, Cucumber, Chili Oil, Tobanjan Paste

16

## CALIFORNIA\* GF

King Crab, Avocado, Mango

16

## GODFREY\*

Crispy Shrimp, Habanero, Cucumber, Avocado, topped with Lightly Torched Tuna

17

## VEGGIE\* V

Daikon Radish, Taro, Sweet Potato, Avocado, Crispy Carrot

14

## DRAGON\*

Tempura Sweet Potato, Unagi, Avocado & Unagi Sauce

16

## FIRECRACKER\*

Yellowtail, Guacamole, Chili Oil, Japanese Yuzu, Cilantro, Jalapeno with Crispy Tempura

16

## RAINBOW\* GF

Apple, Shiso Leaf, Avocado, Ginger Salsa, Salmon, Tuna, Yellowtail, Hirame & Suzuki

18

# NIGIRI & SASHIMI

12

## 2 PIECES PER ORDER

**TUNA,** Maguro\*

**OCTOPUS,** Tako\*

**KING CRAB,** Kani

**SALMON,** Nama Sake\*

**YELLOWTAIL,** Hamachi\*

**FRESH WATER EEL,** Unagi\*

## HAND ROLL\*

(2), Choice of Hamachi, Tuna, or Salmon filled with Sushi Rice

2 Per Order | 14

## SPICY KING CRAB\*

(2), King Crab, Spicy Mayo, Massago, Avocado Upside Down Nigiri

2 Per Order | 14

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