

SHAREABLES

AVOCADO TOAST* Sliced Brioche, Smoked Salmon, Cucumber, Tomato Relish & Herbed Cream Cheese	18
BURRATA V Apple Mostarda, Balsamic Glaze, Toasted Ciabatta	15
YELLOWTAIL CRUDO Ponzu, Pineapple, Onions, Tomatoes, Cilantro, Chili Oil	20
BLISTERED SHISHITO PEPPERS V Black Garlic Aioli, Charred Lemon & White Soy	16
GNOCCHI V Shaved Truffles	17
SIGNATURE BLACK TRUFFLE FRIES V GF with Garlic Aioli	14
SWEET POTATO FRIES V GF with Blueberry Aioli & Basil Aioli	12
HOUSE-MADE HUMMUS VG Served with Grilled Flatbread, Fresh Vegetables, Cloves, Lemon & Tahini	14
EDAMAME VG Edamame Pods Steamed & Sautéed with Olive Oil, Shallots & Soy Salt	13
TUNA POKE Tuna, Seaweed Salad, Avocado, Sesame, Crispy Rice	18
BUTTERNUT SQUASH VG Purple Rice, Red Peppers, Garlic, Roasted Butternut Squash Pureé	15
DUCK QUESADILLAS Mango Relish and Spicy Aioli	16
MEAT & CHEESE PLATE Salami, Capicola, Mediterranean Speck, Pecorino, Grana Padano, French Brie, Blue Cheese Spread & Accompaniments, served with Grilled Pita	25
WAGYU BEEF SLIDERS* Three Sliders with Bacon Jam, Blue Cheese & Fries	22
LAMB LOLLICHOPS* GF (4) Crusted with Bourbon-Smoked Paprika, Orange-Caramelized Potatoes	34
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
TUNA "TACOS**" Chili Oil, Yuzu Gel, Pickles, Peppers, and Crispy Rice Wonton	19
PORK BELLY LETTUCE WRAPS GF Fried Pork Belly, Giardiniera, Pickled Onions, Cucumber, Avocado	16
STEAK TACOS* (3) Rib Eye, Fried Onions, Avocado, Jalapeño, Tomato & Salsa	20
SHRIMP TACOS* GF 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

Pork Belly, Bean Sprouts, Green Onions, Mushrooms, Kamaboko, Sesame Seeds, Seaweed

18

STEAK SALAD* GF

Skirt Steak, Mixed Greens, Onion, Avocado, Cherry Tomatoes, Cucumbers, Queso Fresco & Cilantro Vinaigrette

21

CHOPPED CAESAR SALAD

Lettuce, Bacon, Chives, Lemon & Caesar Dressing

16

FLATBREADS

PROSCIUTTO & BURRATA FLATBREAD

Arugula, Heirloom Tomatoes, Cucumbers, Onion, Pesto & Balsamic

19

STEAK FLATBREAD

Green Tomatillo Salsa, Mozzarella, Red Peppers, Red Onions, Cilantro & Serrano Aioli

28

OFF THE GRILL

GODFREY BURGER*

Wagyu, Pickles, White Cheddar, Caramelized Onions, Aioli & Fries

22

STEAK FRITES* GF

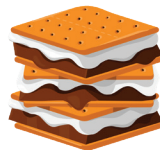
6oz Skirt Steak, Chimichurri, Shoestring Fries

32

DESSERTS

S'MORES KIT

milk chocolate, marshmallows, & graham crackers, for cabana or fire pit use only. ask server for availability



20

APPLE TART V

Vanilla Ice Cream

10

NEAPOLITAN CHOCOLATE FLAN V

Pineapple, Bourbon Cream, Vanilla

10

CINNAMON BREAD PUDDING V

Brioche, Brown Sugar, Vanilla, Cinnamon & Raisin, Served With Vanilla Ice Cream

10

DOMM LIFE CBD GUMMIES

21 and Over

25

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

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

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