

SMALL PLATES

- TRUFFLE CROQUETTE** 16
white truffle aioli / truffle oil / parmesan
- OLIVES + FETA (gf)** 19
harissa / garlic / chili
- CORN RIBS (gf)** 16
cojita / chili / lime
- TEMPURA BROCCOLI (v)** 14
golden turmeric / pickle onion
- AHI TUNA TACOS** 25
avocado / sriracha aioli
- COCONUT SHRIMP** 20
mango habanero / cilantro
- POPCORN MUSHROOMS (v, gf)** 18
oyster mushroom/basil/chili sauce
- FRITO MISTO** 22
squid / shrimp / shishito / marinara
- ZA'ATAR FLATBREAD** 20
tomatoes /cucumber / feta / onion
- GORGONZOLA CRISPS (gf)** 17
potato / gorgonzola cream / scallion

SALADS

- QUINOA SALAD (v, gf)** 18
squash/raisin/mint/brussels/rasp.vin
- KALE + AVOCADO (v, gf)** 18
hemp seed / lemon maple dressing / navy beans
- ARUGULA & DATE SALAD (v, gf)** 17
almonds / pomegranate / orange
- MEDITERRANEAN SALAD (gf)** 18
feta / olives / avocado / red onion
- SELFIE CAESAR SALAD** 17
crouton / parmesan / radish / bacon
- SEASONAL BURRATA SALAD** 18
check with your server for seasonal options

PIZZA

- PISTACHIO MORTADELLA PIZZA** 28
burrata cheese / parmesan / arugula
- BURRATA PIZZA** 27
burrata / fontina / provolone / mozzarella
- WILD MUSHROOM & TRUFFLE** 28
roasted garlic cream / fontina /arugula
- PROSCIUTTO & PEAR** 27
prosciutto di parma / gorgonzola
- PEPPERONI** 27
house marinara / pepperoni

SOUP & SANDWICH*

- CHICKEN SHAWARMA** 22
hand-tossed pita/tomato/onion/avocado
- BLACK SELFIE BURGER** 24
LTO/cheese/bacon/mushroom
- SHORT RIB BORSCHT(gf)** 18
beet / carrot / cabbage / jalapeño
- SPICY SHRIMP RAMEN** 22
egg noodle / spicy broth / mushroom

ENTREES

- WHOLE BRANZINO (gf)** 37
citrus fennel salad/ charred lemon
- SCOTTISH SALMON** 32
garlic chili broccolini / charred lemon
- SPANISH OCTOPUS (gf)** 38
fingerling potato / avo - chimichurri
- BEEF STROGANOFF & SHOE STRINGS** 33
angus tenderloin/mushroom/ cream/onion
- LAMB CHOPS (gf)** 52
campari tomatoes/mint pesto / honey yogurt
- RIBEYE STEAK (gf)** 55
16 oz/ chimichurri / veggie / garlic rub
- CHICKEN MASALA (gf)** 35
1/2 prime chicken / mash potato/romesco / masala spice
- GREEK CHICKEN SKEWER (GF)** 20
tzatziki/pearl onion/zucchini/bell pepper
- TRUFFLE MUSHROOM PASTA** 28
scallion / rigatoni pasta / parmesan
- CHILEAN SEABASS (gf)** 49
harissa cream / root vegetable
- SEXY POTATO (GF)** 26
shredded angus beef / coby jack cheese / salsa verde
- BELUGA LENTIL EGGPLANT (v, gf)** 28
vegan garlic yogurt / tomato bed
- SAKURA PORK LONG BONE** 80
cilantro / onion / fries / 2-4 ppl
- TOMAHAWK 32 oz** 170
veggie / coffee & garlic rub / 2-4 ppl

SIDES

- SAUTEE MUSHROOMS**
- BRUSSELS & CARROTS (v, gf)** 12
- TRUFFLE FRIES** 16
- BROCCOLINI** 10
- MASH POTATO** 10
- FRESH CUT FRIES** 12

SANDWICHES ARE NOT AVAILABLE
AFTER 6:00PM

ADD CHICKEN 8/ SALMON 10/ SHRIMP 8

HAND - TOSSED
NEAPOLITAN STYLE

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EAT



DESSERTS

HANDMADE GELATO FROM
SMALL ITALIAN FAMILY

DESSERT

LAYERED HONEY CAKE	10
RASPBERRY PANNA COTTA	12
BAKLAVA CHEESECAKE	18
LAVENDER SPONGE CAKE	14
CHOCOLATE LAVA with vanilla gelato	12
SELFIE CHURROS with ricotta cinnamon gelato and hazelnut chocolate cream	13
ITALIAN GELATO AND SORBET COMBO OF 2 ask your server per selection	10

COFFEE & TEAS

CAPPUCCINO	8
ESPRESSO	6
AMERICANO	6
LATTE	7
MACCHIATO	7
ARMENIAN COFFEE	6
TEAS Chamomile / Hibiscus / Organic African Nectar / Tropical Green / Organic Spring Jasmine / Earl Gray	8

BOTTLED WATER

AQUA PANNA 750ML	8
SAN PELLEGRINO SPARKLING 750ML	8

SODA

MEXICAN COKE , 7UP (335ML)	6
APPLE JUICE	
ORANGE JUICE	

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LIBATIONS

COGNAC	BTS 1.5OZ	RUM	BTS 1.5OZ
HENNESSY XO	35	BRUGAL 1888, GRAN RESERVA	16
HENNESSY VSOP	14	ZACAPA NO. 23	15
HENNESSY VS	12	BACARDI BLACK	10
MARTELL VSOP	14	CAPTAIN MORGAN	10
REMY MARTIN XO	35		
MARTEL COG CORDON BLEU	35		
COURVOISIER XO	30		
FERRAND COGNAC (SDA)	35		
ARARAT APRICOT BRANDY	10		
ARARAT AKHTAMAR 10 YR VSOP	10		
ARARAT CHARLES AZNAVOUR 25 YR	35		
ARARAT NAIRI XO	25		
		TEQUILA	
		HERRADURA SILVER	12
		AVION 44	32
		DON JULIO 1942	35
		DON JULIO (80)	14
		CASAMIGOS REPOSADO	14
		CASAMIGOS BLANCO	12
		CASAMIGOS MEZCAL	16
		CLASE AZUL REPOSADO	34
		TEARS OF LLORONA	60
		DIAMANTE ANEJO	16
		DIAMANTE REPOSADO	14
		DIAMANTE BLANCO	12
		VODKA	
		TITO'S	12
		STOLI ELITE	12
		GREY GOOSE	12
		BELUGA	12
WHISKEY/BOURBON/SCOTCH			
JOHNNIE WALKER BLUE	35		
GLENLIVET 12	12		
MACALLAN 12	18		
CHIVAS REGAL 18	18		
SUNTORY WHISKEY TOKI	12		
NIKKA COFFEY GRAIN WHISKEY	12		
YAMAZAKURA JAPANESE WHISKEY	10		
NIKKA FROM THE BARREL	18		
GLENFIDDICH SINGLE MALT 12	12		
ANGELS ENVY RYE WHISKEY	13		
BASIL HAYDEN (KENTUCKY BOURBON)	10		
KNOB CREEK (KENTUCKY BOURBON)	10		
JACK DANIELS	10		
TULLAMORE DEW	10		

BEER

WINE

COCKTAILS

DRINK

RUM

COGNAC

TEQUILA

WHISKEY

VODKA

HANDCRAFTED COCKTAILS

JAPANESE SLIPPER	17
Midori / Cointreau / lemon juice	
EASTSIDER	16
cucumber / gin / simple syrup / mint / lime	
BAD HOMBRE	16
salsa verde / tequila / lime	
CADILLAC MANGO MARGARITA	18
tequila / lime / tajin rim / coin treau	
PALOMA NEGRA	16
tequila / champagne / grapefruit juice / HB	
RHUBARB MEZCAL RIVIERA	18
fresno chilli / nikka coffey grain whisky / casamigos mezcal	
ESPRESSO MARTINI	17
Kahlua / espresso / vodka	
BLACKBERRY BASIL SELFIE MULE	18
blackberry brandy/ ginger beer / vodka	
LAVANDER LOVER	18
indigo gin / dry vermouth / st-german / egg white	
SNOWWHITE IN TROPICS	16
tequila /coco cream / lime / pineapple	
AMARETTO SOUR	17
amaretto/ bourbon / egg white / lemon	
LIMONCELLO RIVIERA	18
gin / limoncello / coconut water / lilet blanc	
BOURBON PEAR SPRITZER	21
bourbon / pear juice / sage & ginger syrup	
WATERMELON SUGAR HIGH	16
tequila / lime / watermelon / agave white	
LYCHEE MARTINI	17
gin / dry vermouth / Lychee	
OLD FASHIONED	18
burbon / bitter orange / turmeric	

WINE**REDS**

	GLASS	BOTTLE
Cline Zinfandel (California, 2020)	14	40
Luigi Bosca Malbec (Argentina, 2019)	20	70
Baracchi O 'lillo Cortina Red Sangiovese (Italy, Toscano, 2019)	14	40
Layer Cake Cabernet Sauvignon (California, 2019)	14	40
Foley Johnson Cabernet Sauvignon (Napa Valley, 2019)	15	60
Bell Gloss Clark & Telephone Pinot Noir (Santa Barbara, 2020)	25	80
Brassfield Eruption Cab blend (California, 2017)	12	40
Silverado Merlot (Napa Valley, 2018)	20	70
Prisoner Cabernet (Napa Valley, 2019)		74
Care Tinto Sobre Lias Syrah blend (Spain, 2018)	12	30
Faust Cabernet (Napa Valley, 2018)		92
Poggio del Moro Chianti (Italy, 2015)	17.5	60
Robert Mondavi Winery Cabernet Sauvignon (Napa Valley, 2019)	17.5	60
Chateau De Sales Pomerol (France, 2020)		99
Chateau Peymouton (Saint - Emilion Grand Cru, France, 2020)		65
Caymus Napa Cabernet Sauvignon (California, 2021)		200

WHITES

Chalon Vineyard Chardonnay(California, 2020)	16	40
Care Blanco Sobre Lias (Spain, 2020).....	12	30
The Crossings Sauvignon Blanc (New Zeland, 2022).....	14	30
J. Wilks Pinot Blanc (Santa Maria, 2020)	14	30
Baracchi O 'lilla Cortona White (Toscano, 2019)	14	40
Care Solidarity Rose (Spain, 2020)	12	30
Baron Fini Pinot Grigio (Italy, 2021)	14	40
Vavasour Sauvignon Blanc (New Zealand, 2022)	14	40
Regnard Chablis Grand (Burgundy, France, 2022)		120

BUBBLES

Honey Bubbles Sparkling (Italy)	14	40
Veuve Clicquot Champagne Brut (750 ml)		130
Veuve Clicquot Champagne Brut (375 ml)		65
Moet Imperial Brut (187 ml)		32
Moet Imperial Brut (750 ml)		130
Fleuraison Rose Brut (France) (750 ml)		55
Louis Roederer Cristal		600

DRAFT BEERS

Peroni	8/15
Sapporo	8/15