



SNACKS

CRISPY GREEN BEANS

Sambal Aioli | Kabayaki | Furikake

14

ROASTED BEET HUMMUS

Za'atar Oil | Pickled Vegetables | Grilled Flatbread

12

TEMPURA SHRIMP

Kilt Lifter Tempura | Sweet Chili Aioli | Chives

16

SOUP

Cup 8 | Bowl 10

BLISTERED SHISHITO PEPPERS

Pickled Ramp | Pistachio Pesto | Baby Arugula | Grilled Bread

16

AZ DEVEILED EGGS

Lightly Spiced Chipotle Dijonnaise | Chicharron Dust | Pico

14

HANDHELDS

OVERLOOK BURGER*

Certified Angus Hand Patty | Sharp Cheddar | Baby Brie | Chipotle Aioli | Roasted Roma Tomato | Balsamic Onion with House Fries

18

RAY'S CARNITAS TACOS

Raymundo's Secret Recipe | Shaved Lime Cabbage | Avocado | Chipotle Crema | Oaxacan Cheese

16

PRIME RIB SWISS DIP

Shaved Prime Rib | Sliced Swiss | Pan Jus Dipping Sauce | Classic Amoroso Roll

16

CAJUN CHICKEN B.L.A.T

Spiced Chicken Breast | Swiss | Smoked Bavon | Heirloom Tomato | Avocado | Chipotle Aioli | Sesame Seed Bun

18

FILET SLIDER DUO*

Boursin | Balsamic Caramelized Onions | Dejonaise

19

SALADS

MARINATED HEIRLOOM TOMATO

Herb Oil | Cucumber Vinegar | Purslane Sumac | Shaved Fennel | Wild Arugula

16

POKE BOWL*

Saku Ahi Tuna | Sushi Rice | Shaved Cabbage | Avocado | Japanese Seaweed Salad | Picked Ginger | Edamame | Cucumber | Sweet Chili Aioli | Togarashi Spice | Crispy Wonton

19

GREEN GODDESS CHICKEN COBB

Romaine | Egg | Crumbled Feta | Bacon | Avocado | Tomato | Dried Apricots | Goddess Dressing

17

RADDICCHIO AL HIRO

Sherry Vinaigrette | Grated Parmesan | Croutons | Radish

14

PINSA ROMANA

AHI *

Sushi Tuna | Sweet + Spicy Aioli | Togarashi Spice | Avocado | Shaved Cabbage | Pico

17

ROMANA

Campania San Marzano Tomatoes | Torn Fresh Burrata | Pecorino Romano | Fresh Basil | Maldon Sea Salt

16

PEPPERONATA

Sweet Pepper Sugo | Basil Pesto | Fontina | Parmesan | Blood Orange

15

SOPPRESSATA

Crushed San Marzano | Sweet & Hot Sopressata | Fennel Sausage | Fresh Mozzarella

17

BUTCHER BLOCK

PRIME GRILLED RIBEYE*

Harris Ranch Meats | Spiced Garlic Butter

42

CARNITAS CRUSTED CAJUN BARRAMUNDI

Roasted Mushroom & Potato Hash | Pickled Ginger Butter | Watercress

27

HALF CHICKEN SALTIMBOCA

Ratatouille | Grilled Hunter's Polenta | Roasted Tomato Jus

24

DINNER PROVISIONS

PETIT FILET + FRITES*

Center Cut Filet Mignon | Truffle Herb Fries | Bourbon Demi

33

SESAME SALMON

Sticky Rice | Miso "Caramel" Sauce | Edamame Slaw

32

ITALIAN SAUSAGE ORECCHIETTE

Grilled Broccolini | Baby Tomato | Calabrian Chili | Salsa Verde

24

PRAWNS SCAMPI

Melted Shallots & Garlic | Wilted Spinach | Lemon Agrumato | Capelini

28

MR. RADEN'S DUCK

Foie Gras | Wild Rice | Sugar Snap Peas | Asparagus | Chinese Five Spice Glaze | Sour Cherry Jus

29

SIDES

TRUFFLE PECORINO FRIES

VEGETABLES OF THE MOMENT

BOURSIN WHIPPED POTATOES

RATATOUILLE

PETIT HOUSE SALAD

HEIRLOOM TOMATOES WITH OLIVE OIL

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.



COCKTAILS

CALA SUNRISE	
Hornitos Blanco Tequila Grapefruit Grenadine	12
TEQUILA DAISY	
Flecha Azul Blanco Tequila Melon Lemon	12
CLASSIC COSMO	
Citrus-Infused Svedka Cointreau Cranberry Juice Fresh Lime Juice	12
LILIKOI MARTINI	
Tito's Handmade Vodka Lychee Gomme Syrup	12
MAI TAI	
Myer's Dark Rum Don Q Rum Cointreau Lime Orgeat	12
PINK MANHATTAN	
Yellowstone Bourbon Howler Head Banana Bourbon Lustau Rosé Vermouth	12
NEGRONI	
New Amsterdam Gin Sweet Vermouth Campari	12
SEASONAL BARREL-AGED OLD FASHIONED	
Woodford Reserve Bourbon Kronan Swedish Punsch Liqueur Plum Bitters	12
0	

BREWS

BOTTLES & CANS	
Miller Lite	6
Corona Premier	6
Coors Light	6
Corona Light	6
High Noon Tequila Seltzer	6
High Noon Vodka Seltzer	6
Voodoo Ranger Juicy Haze IPA	6
Modelo Especial	6
White Claw Hard Seltzer	6
Coors Edge	6
Red Bull Energy Drink	6

FEATURED BEER ON TAP

Coors Light	7
Stone Pilsner	7
Dos XX	8
Modelo Especial	8
Modelo Negra	8
Voodoo Ranger Juicy Haze IPA	8
Church Music	8
Lagunitas IPA	8
0	

WINE

SPARKLING

La Marca Prosecco	9 36
---------------------	--------

WHITE

DiPinti Pinot Grigio	9 36
Maso Canali Pinot Grigio	10 60
Toanga Sauvignon Blanc	9 36
J Vineyards Pinot Gris	10 50
Matua Sauvignon Blanc	9 36
La Jolie Fleur Rosé	15 60
Poggio al Tesoro Solosole Vermentino	14 56
Canyon Road Chardonnay	8 36
Simi Chardonnay	12 48
Talbott Kali Hart Chardonnay	12 48

RED

Hahn SLH Pinot Noir	14 56
Frei Brothers Merlot	12 48
Poggio al Tesoro Mediterra Toscana Blend	15 60
Canyon Road Cabernet Sauvignon	8 36
Ocnautic Cabernet Sauvignon	9 36
Daou Vineyard Cabernet Sauvignon	16 64
Prati by Louis M. Martini Cabernet Sauvignon	9 56

The automatic 20% service charge collected for all food and beverage is not a tip or gratuity. This service charge may be distributed to certain food and beverage service employees.