



DIPS

with Warm Za'atar Laffa Bread

HUMMUS (VG) 12
Warm Chickpeas, Tahina, Za'atar

CHARRED EGGPLANT (VG) 12
Sumac, Pickled Chile, Olive Oil

BEET MUHAMMARA (VG) 12
Walnut, Cumin, Pomegranate

HARISSA YOGURT 12
Cucumber, Radish, Sesame

MARINATED FETA 12
Garlic, Chile Flake, Pickled Fresno, Olive Oil, Herbs



KEBABS

SHRIMP 21
Garlic, Ginger, Sumac, Aleppo, Lemon

CHICKEN 18
Chicken Thigh, Cilantro, Parsley, Serrano

LAMB* 23
Lamb Loin, Rosemary, Garlic, Kefta Spice

STEAK* 25
Filet Mignon, Za'atar, Garlic, Parsley

VEGETABLE KEFTA (VG) 24
Actual Veggies™, Kale, Broccoli, Spinach, Merguez Spices

DARING (VG) 19
Daring Plant Based "Chicken", Cilantro, Parsley, Serrano

MUSHROOM (VG) 19
Maitake and Trumpet Mushroom, Shawarma Spice

SIDES

ISRAELI SALAD (VG) 15
Cucumber, Tomato, Parsley, Green Onion, Lemon, Olive Oil

COUS COUS (VG) 13
Eggplant Sofrito, Dried Cherry, Apricot, Pine Nuts, Herbs

MUJUDARRA (VG) 13
Rice, Lentils, Caramelized Onion, Warm Spices

FATTOUSH (VG) 15
Mixed Greens, Tomato, Red Onion, Crispy Laffa, Spices, Lemon, Olive Oil

FRENCH FRIES (VG) 15
Za'atar, Parsley

HARISSA 3

SCHUG 3

GARLIC TOUM 3

CHARMOULA 3

APPETIZER

YELLOWTAIL CRUDO* 29
Tomato Za'atar, Avocado Purée, Heirloom Tomato, Basil, Mint, Tomato Vinaigrette

MARKET VEGETABLES CRUDITÉS 17
Raw and Pickled Vegetables, Herbed Yogurt, Chermoula, Green Tahina

FALAFEL (VG) 19
Tahina, Israeli Salad, Amba

BOUREKAS 19
Farmers Cheese, Spinach, Feta, Puff Pastry, Sesame

ROASTED CUMIN CARROTS 18
Zested Labne, Red Onion, Sunchoke Chips, Cumin Vinaigrette, Pickled Fresno Chiles, Dill, Scallions

POTATO LATKE 23
Labneh, Pickled Apple, Caviar, Chives

BEET AND CUCUMBER TARTARE 21
Smoked Trout Roe, Labne, Fresh Herbs, Potato Chips

STONE FRUIT AND HALLOUMI 18
Stone Fruit Shatta, Stone Fruit, Beets, Pistachio, Scallion, Harissa Brown Butter

ENTREE

ALASKAN HALIBUT IN SHAKSHOUKA 49
Labne, Toy Box Squash, Herb Salad, Fennel Pollen

ROASTED SALMON 47
Corn Hummus, Harissa Roasted Potato, Charred Corn, Cherry Tomato, Herb Salad, Peach Schug

SCHUG ROAST HALF CHICKEN 39
Sant'olina Potato Salad, Fresh Herb Salad, Crispy Shallots

CHICKEN SCHNITZEL 34
Fermented Cabbage Salad, Dill Tarator

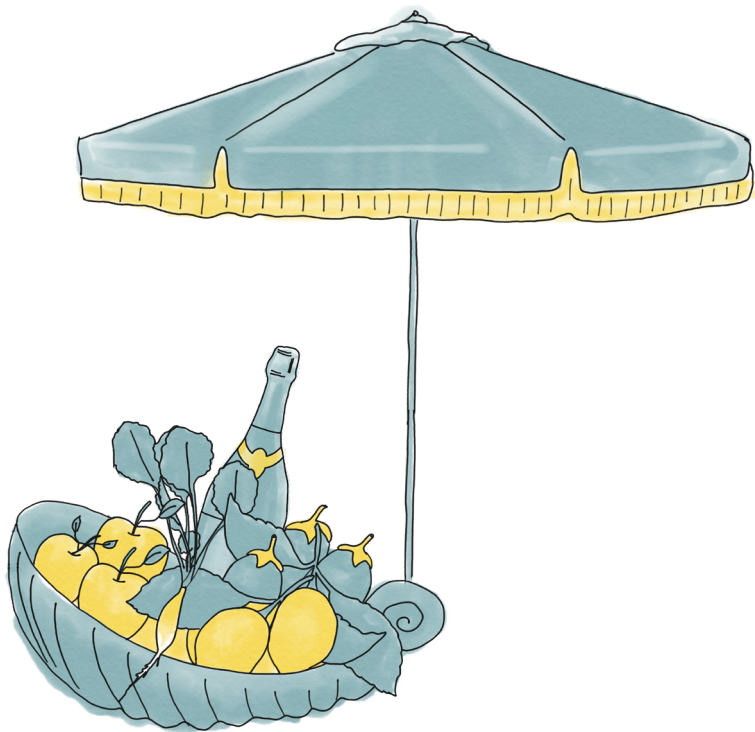
ROASTED EGGPLANT 31
Roasted Eggplant, Charred Eggplant, Herbed Labne, Sofrito Chickpeas, Schug, Arugula Salad

BRAISED LAMB SHANK* 61
Tzatziki, Harissa, Beet Pickled Turnip, Roasted Onion Relish, Herb Salad, Castelfranco Radicchio, Laffa

MERGUEZ LAMB BURGER* 32
Caramelized Curry Onions, Marinated Feta, Pickles, Harissa Aioli

PRIME GRILLED HANGER STEAK* 56
Roasted Walnuts, Pickled Charred Mushrooms, Grilled Scallion Sauce

32OZ DRY AGED RIBEYE* 189
Kefta Spice, Fattoush, Pomegranate Steak Sauce



VG - Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS

- \$19 -

MERV GRIFFIN

Casamigos Blanco Tequila, Watermelon, Rhubarb
Served long and topped with soda water

JOJO

Sunny Vodka, St. Germain, Strawberry
Served up and kissed with prosecco

POOLSIDE

Cazadores Reposado Tequila, Blood Orange, Raspberries, Mint
Shaken and stretched out with club soda

MIKE ROMANOFF

Grey Goose Vodka, Apricot, Cointreau
Shaken and served up

LOCAL THYME

Avión Anejo Tequila, Pineapple, Thyme, Green Chartreuse
Swizzled with crushed ice

SANT’OLINA SOUR

Beefeater Gin, Limoncello, Campari
Shaken and served up

SPICY SIENA

818 Blanco Tequila, Lime, Cointreau, Fresno Chilies, Tajin
Shaken and served on the rocks

777

Selvarey Rum, Lemon, Honey, Pineapple
Shaken and served on the rocks

TRADER VIC’S MAI TAI

Bacardi Rum Blend, Lime, Orgeat, Cointreau Noir
Swizzled and served down over crushed ice

NUDO & FAMOSO

Dos Hombres Mezcal, Aperol, Strega
Shaken and served up

DOWN RODEO

Jim Beam Bourbon, Hibiscus, Blackberry, Spices
Swizzled and served down over crushed ice

PETER LAWFORD’S SUITE

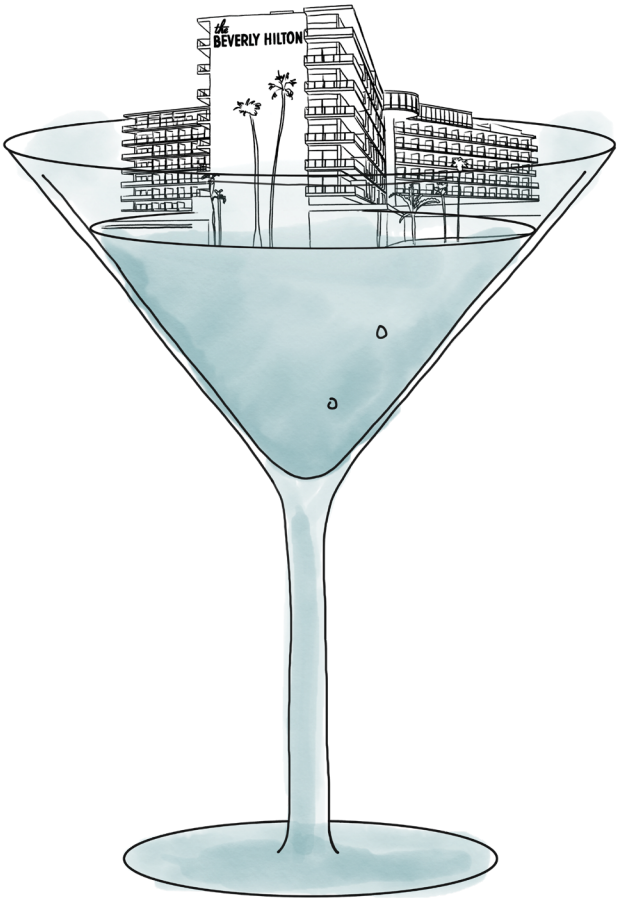
Haku Vodka, Bianco & Dry Vermouth, Italicus, Pernod, Absinthe
Stirred and served up with scorched grapefruit oils

PRICKLY PEAR NEGRONI

Roku Gin, Opuntia, Campari, Sweet Vermouth
Stirred and served down on the rock

C.C. RIDER

Remy Martin VSOP Cognac, Cold Brew, Ristretto, Licor 43, Arak
Shaken and served up



BEER

ESTRELLA JALISCO 10

STELLA ARTOIS 10

BUD LIGHT 8

BUDWEISER 8

WINE

GLASS

Prosecco, Giuliana Veneto IT 18
Moët & Chandon, Brut “Imperial” FR 25
Moët & Chandon, Rosé “Imperial” FR 27

Pinot Grigio, Mind the Grapes 2019 Veneto, IT 15
Chardonnay, “Bodyguard” 2020 Santa Barbara, CA 19
Chardonnay, “Cru”, Smith and Sheth 2019 Hawke’s Bay, NZ 25
Sauvignon Blanc, El Gato 2021 Santa Ynez Valley, CA 18
Sancerre, Pascal Jolivet 2020 Loire, FR 22

Rosé, Avaline FR 16
Rosé, Maison No. 9 By Post Malone Provence, FR 18
Grenache Rosé, Oh Hay Rosé Santa Barbara County, CA 18

Pinot Noir, Daou 2020 Santa Barbara, CA 18
Merlot, Sequentis Reserve 2019 Paso Robles, CA 25
Côtes du Rhône, Grand Veneur Reserve 2019 Rhone, FR 18
Cabernet, Daou 2020 Paso Robles, CA 18
Rioja Reserva, Ontañón 2015 Rioja, SP 25

BOTTLE

Prosecco, Giuliana Veneto IT 72
Moët & Chandon, Brut “Imperial” FR 100
Moët & Chandon, Rosé “Imperial” FR 108
Perrier-Jouët, “Grand Brut” FR 400
J. De Telmont, Brut Reserve FR 108

Pinot Grigio, Mind the Grapes 2020 Venetol, IT 60
Sauvignon Blanc, El Gato 2021 Santa Ynez Valley, CA 72
Sauvignon Blanc, “Cru”, Smith and Sheth 2019 Marlborough, NZ 55
Sancerre, Pascal Jolivet 2020 Loire, FR 88
Chardonnay, “Bodyguard” 2020 Santa Barbara, CA 76
Chardonnay, Far Niente 2019 Napa Valley, CA 132
Chardonnay, “Cru”, Smith and Sheth 2019 Hawke’s Bay, NZ 100
Chardonnay, Pyramid Valley 2019 North Canterbury, NZ 155

Rosé, Avaline FR 64
Rosé, Chateau Mourgues du Gres 2020 Rhone, FR 64
Rosé, Maison No. 9 By Post Malone NV Provence, FR 72
Grenache Rosé, Oh Hay Rosé Santa Barbara County, CA 72

Pinot Noir, Pyramid Valley 2018 Central Otago, NZ 115
Pinot Noir, “Cru”, Smith and Sheth 2019 Hawke’s Bay, NZ 112
Pinot Noir, Daou 2020 Santa Barbara, CA 72
Pinot Noir, Dumol Wester Ranch 2016 Russian River Valley, CA 125
Merlot, Sequentis Reserve 2019 Paso Robles, CA 100
Nuits St Georges, Michel Gros, 'Les Chaliots' 2018 Burgundy, FR 180
Cabernet, Daou 2020 Paso Robles, CA 72
Cabernet Franc, “Cru”, Smith and Sheth 2019 Hawke’s Bay, NZ 112
Cabernet Sauvignon, Fresh Vine 2020 CA 75
Cabernet, David Ramey 2015 Napa Valley, CA 170
Cabernet, Quintessa 2017 Napa Valley, CA 400
Bordeaux Blend, Opus 1 2017 Napa Valley, CA 695
Pauillac, Château Pichon Longueville Comtesse de Lalande 2014 Bordeaux, FR 350
Côtes du Rhône, Grand Veneur Reserve 2019 Rhone, FR 72
Chateau Neuf du Pape, Dom Vieux Lazaret 2019 Rhone, FR 96
Grenache Syrah, Avaline FR 65
Brunello di Montalcino, La Fiorita, Riserva 2015 Tuscany, IT 255
Sassicaia, Tuneta de San Guido 2017 Tuscany, IT 640
Rioja Reserva, Ontañón 2015 Rioja, SP 100

BOTTLE SERVICE

Champagne – Rosé

- DOM PÉRIGNON 1200
- LE CHEMIN DU ROI 1100
- PERRIER-JOUËT BELLE EPOQUE 900
- VEUVE CLICQUOT 800
- MOËT NECTAR 600

Champagne – Brut

- DOM PÉRIGNON MAGNUM 1600
- DOM PÉRIGNON 900
- LE CHEMIN DU ROI 800
- PERRIER-JOUËT BELLE EPOQUE 650
- VEUVE CLICQUOT 500
- PERRIER-JOUËT GRAND BRUT 400
- J. DE TELMONT RESERVE 400

Gin

- BOMBAY SAPPHIRE 500
- THE BOTANIST 500
- SUNTORY ROKU 400
- BEEFEATER 400

Scotch

- JOHNNIE WALKER BLUE 1000
- CHIVAS 18 500
- CHIVAS 12 400
- GLENLIVET 12 400

Whiskey

- JAMESON 18 600
- SUNTORY TOKI 450
- MAKER’S MARK 450
- JAMESON 400
- JIM BEAM RYE 400
- JIM BEAM BOURBON 400

Vodka

- GREY GOOSE MAGNUM 950
- GREY GOOSE 500
- BASIC 500
- ABSOLUT ELYX 450
- SUNTORY HAKU 450
- SUNNY 400

Tequila

- DON JULIO 1942 MAGNUM 3500
- DON JULIO 1942 1600
- CLASE AZUL REPOSADO 1600
- CINCORO AÑEJO 1000
- AVIÓN 44 RESERVA 1000
- LOBOS 1707 EXTRA AÑEJO 1000
- EL CRISTIANO EXTRA AÑEJO 800
- CINCORO REPOSADO 700
- CAZADORES EXTRA AÑEJO 700
- CALIROSA AÑEJO 700
- CALIROSA ROSA BLANCO 600
- CINCORO BLANCO 600
- LOBOS 1707 REPOSADO 600
- CASAMIGOS MEZCAL 600
- CASAMIGOS AÑEJO 600
- CASAMIGOS RESPOSADO 550
- CASAMIGOS BLANCO 500
- LOBOS 1707 BLANCO 500
- 818 AÑEJO 500
- CAZADORES AÑEJO 500
- EL TESORO AÑEJO 500
- EL TESORO RESPOSADO 450
- LO SIENTO RESPOSADO 450
- 818 RESPOSADO 450
- CAZADORES RESPOSADO 450
- AVIÓN REPOSADO 450
- DOS HOMBRES MEZCAL 450
- EL CRISTIANO BLANCO 400
- LO SIENTO BLANCO 400
- PATRON SILVER 400
- 818 BLANCO 400
- CAZADORES BLANCO 400
- AVIÓN SILVER 400

Cognac

- REMY MARTIN XO 1000
- COURVOISIER XO 850
- BRANSON GRAND CHAMPAGNE VSOP 650
- REMY MARTIN VSOP 500
- COURVOISIER VS 450

Rum

- SELVAREY RESERVE 800
- SELVAREY WHITE 450
- SELVAREY COCOA 450
- KULEANA AGRICOLE 450
- BACARDI WHITE 400

All bottles come with 4 cans of Red Bull:
1 regular, 1 sugar free & 2 tropical

Bottle prices do not include sales tax and 20% gratuity

