

Market Salads & Starters

BABY GEM CAESAR

manchego cheese - lemon black pepper emulsion
herb crouton 18

BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue
cherry tomato 18

BIGEYE TUNA TARTARE*

hass avocado - taro chips - soy-honey emulsion 23

CRISPY CALAMARI

basil - shishito peppers - roasted garlic & lime aioli
asian chili sauce 21

ROASTED GOLDEN & PURPLE BEETS

chayote slaw - tomatillo salsa - local cheese
poppy seeds 19

JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon 23

CEVICHE

green papaya salad - spicy creole - yuca
crispy quinoa 21

Entrées

SHORT RIB SANDWICH

braised short rib - sweet plantain - crispy shallots
roasted ají rocoto aioli - pan sobao - spiced fries 21

BURRATA & AVOCADO TOAST

lime & cilantro avocado - boiled egg - burrata
grilled sourdough bread - pickled Fresno - extra virgin olive oil
heirloom tomato - toasted pumpkin seeds - baby green leaves 22

LOBSTER EGGS BENEDICT

buttered lobster - frisée - poached eggs - yuca cake
caviar & tarragon béarnaise - baby green leaves 33

WAGYU BURGER BKFT

7oz beef patty - manchego cheese - candied bacon - fried egg
baby gem - tomato - grilled onion - special sauce - spiced fries 24

TRUFFLE STEAK & EGG TOAST*

wagyu flat iron 8oz - fried egg - shaved truffle
salted truffle buttered STK bread - truffle fries 45

HOT CHICKEN & FRENCH TOAST

fried hot chicken thigh - maple bbq sauce - pickles
coleslaw - french toast - dates in almibar
cream cheese icing drops 26

REGULAR OR EGG WHITE OMELET

roasted pepper relish - caramelized onions - sautéed spinach
mushrooms - white cheddar - baby green leaves - yukon fries 19

Sides 15 each

YUKON GOLD MASHED POTATOES

TATER TOTS

PARMESAN TRUFFLE FRIES

SWEET CORN PUDDING

ASPARAGUS

Bottoms Up

MIMOSA or BLOODY MARY

must also order entree

36 per person - 90 minutes



SMALL*

FILET 6oz 47

WAGYU FLAT IRON 8oz 42

MEDIUM*

FILET 10oz 63

NY STRIP 14oz 63

BONE-IN FILET 14oz 84

DRY-AGED DELMONICO 14oz 99

COWGIRL RIBEYE 16oz 99

DRY-AGED BONE-IN STRIP 18oz 80

TOPPINGS

KING CRAB OSCAR 37

SHRIMP 8 each

TRUFFLE BUTTER 10

PEPPERCORN CRUSTED 6

SAUCES

(choose 1) additional 4 each - sauce plate 24

STK | STK BOLD | PEPPERCORN

CHIMICHURRI | RED WINE

SURF & TURF

6oz FILET & PRAWNS 59

Our steak program is a one-of-a-kind, curated experience courtesy of the Linz Heritage Certified Black Angus Program. Each piece of USDA beef is primarily from farms in Iowa and Nebraska and carefully cared for from conception to plate. Linz Heritage Black Angus cattle are certified, allowing for consistency and the highest quality marbled beef.

Mac & Cheese

TRADITIONAL 15 | BACON 16 | LOBSTER 29

MAC & CHEESE TRIO 37

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition.

FOLLOW US @EATSTK

Cocktails

WAKE UP MARY

ketel one vodka - tomato juice - horseradish - worcestershire - siracha - tomatillo salt - pepper - celery salt - candied bacon - radish - olive 17

NOT YOUR AVERAGE SPRITZ

tanqueray sevilla orange - aperol - triple sec - soda - prosecco - angostura 17

ONE NIGHT STAND

jimador tequila - muddled jalapeño - green chartreuse aperol - fresh lime - agave - pineapple juice 17

ESPRESS YOURSELF

ketel one vodka - godiva - espresso - simple syrup 17

JUST TEN MORE MINUTES

don q limon - ginger liqueur - passion fruit syrup - fresh lime - mint - soda 16

BERRY SEXY LYCHEE

raspberry - lychee puree - pineapple juice - elderflower liqueur - banana liqueur - prosecco 16

I DON'T THINK YOU'RE READY FOR THIS JELLY

jello shot 7

Bottles of Bubbles

Canella Spumante Brut Prosecco, IT	45	Veuve Cliquot, Brut, Champagne, FR	135
Domaine Ste. Michelle, Brut Rosé, CA	55	Moët & Chandon, Brut Rosé, Champagne, FR	140
Moët & Chandon Imperial, Brut, Champagne, FR	125	Laurent Perrier Cuvee Rosé, Champagne, FR	160
Laurent Perrier, Brut, Champagne, FR	110	Dom Perignon, Brut, Champagne, FR	350

By the Glass

BUBBLES

Canella Spumante Brut Prosecco, IT 15
Domaine Ste. Michelle Brut Rosé, CA 16
Moët & Chandon Imperial, Brut, Champagne, FR 22

ROSÉ

Whispering Angel, Provence, FR 17

WHITE

Stella Rosa, Moscato D'asti, D.O.C.G, IT 14
Pazo Pondal, Leira, Albariño, Rias Baixas, SP 14
Wente Vineyards, Morning Fog, Chardonnay, CA 14
Relax Schmitt Söhne Relax Riesling Mosel, Germany 18
Vino, Pinot Grigio, Columbia Valley, WA 14
Duckhorn Vineyards, Sauvignon Blanc, Napa Valley, CA 17
Landmark Overlook, Chardonnay, Sonoma County, CA 18

RED

Josh Cellars, Cabernet Sauvignon, CA 14
Ranch 32, Cabernet Sauvignon, CA 17
Trus, Tempranillo, Ribera Del Duero, SP 14
Pulenta Estate, Malbec, Mendoza, AR 16
Conundrum, Charles F. Wagner, Red Blend, CA 18
Wente "Sandstone", Merlot, Livermore Valley, WA 16
Meiomi, Pinot Noir, Sonoma County, CA 17

Beers

DRAFT 9 each

Medalla Light
Ocean Lab Mambo
Ocean Lab Blonde
Ocean Lab American Wheat
Ocean Lab Pale Ale
Ocean Lab Stout

BOTTLE 7.5 each

Medalla Light
Heineken
Corona Extra
Michelob Ultra
Heineken 00