LOUNGE
at THE MARINE ROOM

SPICY TUNA CIGAR
local blue fin tuna, tobiko, onion ash, sriracha, togarashi *25*

SURF & TURF
hokkaido scallop, kurobuta pork belly, caviar,
bacon whiskey jam *44*

GOLDEN TARTARE
tenderloin, fermented pineapple mustard aioli,
bone marrow butter, pretzel, black truffle *38*

SALMON CONES
Ora king salmon king belly, coriander, lime, kaluga caviar *30*

SPANISH OCTOPUS
smoked cauliflower puree, mojo rojo,
crispy quinoa, shishito, soy glaze *32*

DRY AGED BLUEFIN TUNA CARPACCIO
lemon oil, ginger, yuzu, black winter truffle, garlic chili oil *38*

CHEF SHELLY'S VEGAN SCALLOPS
king trumpet, finger lime, brazilian pico,
mushroom ponzu, vegan caviar *18*

CAVIAR SERVICE

MARKET PRICE
served with chive, butter brushed brioche loaf, condiments

Mike Minor
EXECUTIVE CHEF

Alex Pailles
CHEF DE CUISINE

Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness. An automatic 20% service charge will be added to parties of 8 or more. A 5% surcharge will be added to all guest checks to defray the increase in California state wages.

CURATED COCKTAILS

WHISTLE PIG WAGYU OLD FASHION *35*
Wagyu Infused Whistle Pig 10yr, R&D Aromatic #7 Bitters, Demerara Sugar

DECONSTRUCTED MARGARITA *44*
Avion Reserve Extra Anejo, Orange Bitters, Lime

SUNSET VIEW *20*
Plantation Pineapple Rum, Coconut Syrup, Lime, Strawberry

OAXACAN NIGHT *30*
Illegal Mezcal, St. Germain, Lavender-Blackberry Shrub, Agave, Tajin

G.N.O *22*
El Tesoro Blanco, Bitter Truth Gold Falernum, Grapefruit

SOUR GRAPES *28*
Monkey 47 Gin, Red Grapes, Honey, Egg-white, R&D Aromatic Bitters

WINES BY THE GLASS

CHAMPAGNE

NV Taittinger, Brut, La Francaise *25*
NV Charles Heidseick, Réserve, Brut Rosé *35*
'13 Perrier Jouet Belle-Epoque, Brut *70*
'13 Perrier Jouet Belle-Epoque, Rosé *95*
'07 Taittinger Comtes de Champagne *90*

CHARDONNAY

'19 Maison Champy, Cuvée Edme, Bourgogne 15
'20 Gemstone Chardonnay, Napa *30*
'21 Lloyd, Los Carneros, Napa *23*

ROSÉ

'20 Domaine Ott "Chateau de Selle", Cotes de Provence *38*

PINOT NOIR

'21 Failla, Sonoma Coast *24*
'20 Cobb, Sonoma Coast *29*

MERLOT

'19 Pride, Napa Valley *28*

CABERNET SAUVIGNON

'18 Grgich Hills, Napa, Ca *28*
'19 Duckhorn, Napa, Ca *35*

RED BLENDS

'16 Chateau La Croix Bellevue, Lalande de Pomerol *32*
'20 8 Years in the Desert, Orin Swift *25*

CORAVIN SELECTIONS

Enjoy from our special selection of Library wines.
Those exclusive wines are available in 3 oz and 6 oz pours

'20 Baron "L" De Ladoucette, Loire Valley 33 65
'19 Chassagne Montrachet, "Pot Bois"
Domaine Lamy-Pillot, Burgundy 28 55
'19 Daou, Soul of a Lion, Paso Robles 40 80
'18 Nickel & Nickel, DeCarla Vineyard, Napa Valley 33 65

Full bar available upon request.