

EXECUTIVE CHEF: GABRIEL PULIDO

EXECUTIVE SOUS CHEF: MAIKI LE

**BOURBON STEAK  
HAPPY HOUR  
5 PM - 6 PM DAILY**

**PRIME RIB SANDWICH**

TRUFFLE, MORNEY, SPICY BEER MUSTARD 15

**AUSTRALIAN WAGYU SKEWERS**

CUMIN RUBBED WITH A ROASTED OLIVE TZATZIKI 11

**TRUFFLE CHICKEN LIVER MOUSSE**

CARMELIZED ONIONS, CRANBERRY MOSTARDA, SOURDOUGH 10

**NUTS & OLIVES**

TRUFFLE ROSEMARY MARCONA ALMONDS, OLIVE TRIO 4

**CHEF'S OYSTER SELECTION**

CHAMPAGNE MIGNONETTE 12/24

**STEAK FRITES**

10OZ BAVETTE, AU POIVRE, ROSEMARY FRIES 29

**BOURBON BURGER**

AGED CHEDDAR, RED WINE ONIONS, LITTLE GEM SLAW 12

**HERITAGE TURKEY BURGER**

PEPPERJACK CHEESE, HARRISSA AIOLI, SMASHED AVOCADO 11

**APPLEWOOD SMOKED BACON BURGER**

GREEN PEPPERCORN SAUCE, AGED SWISS, DIJON MUSTARD 13

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES  
THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES



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