

BAR MENU

AVAILABLE DAILY AT THE BAR TOP, LOUNGE, & PATIO

NUTS & OLIVES 8

truffle rosemary marcona almonds, olive trio

ONION DIP 15

caviar, A5 gaufrettes, chives

CHEF'S OYSTER SELECTION 24/48

champagne mignonette

TRUFFLE CHICKEN LIVER MOUSSE 19

caramelized onions, apricot mostarda, sourdough

TEMPURA MAITAKE MUSHROOM 13

umami powder, truffle aioli

TOGARASHI CHICKEN TENDERS 15

spicy aioli

TUNA CRISPY RICE 15

crispy rice, ponzu, spicy mayo

AUSTRALIAN WAGYU SKEWERS 21

cumin rub, olive, tzatziki

LOS ANGELES EXCLUSIVE

PRIME RIB CHEESESTEAK 29

truffle onions, mornay, spicy beer mustard

HERITAGE TURKEY BURGER 23

pepperjack cheese, harissa aioli, smashed avocado

BOURBON WAGYU BURGER 25

aged cheddar, red wine onions, little gem slaw

ADD BACON +7 | ADD SMASHED AVOCADO +5

STEAK FRITES 58

10oz bavette, au poivre, blue cheese, rosemary fries

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef: Gabriel Pulido
Executive Sous Chef: Maiki Le

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