

HAPPY HOUR

AVAILABLE DAILY 4-6 PM AT THE BAR, LOUNGE & PATIO

NUTS & OLIVES 5

truffle rosemary marcona almonds, olive trio

ONION DIP 11

caviar, A5 gaufrettes, chives

CHEF'S OYSTER SELECTION 18/36

chilled or hot miso style
champagne mignonette

TRUFFLE CHICKEN LIVER MOUSSE 13

caramelized onions, cranberry mostarda, sourdough

TEMPURA MAITAKE MUSHROOM 9

umami powder, truffle aioli

TOGARASHI CHICKEN TENDERS 9

spicy aioli

TUNA CRISPY RICE 9

crispy rice, ponzu, spicy mayo

AUSTRALIAN WAGYU SKEWERS 14

cumin rub, olives, tzatziki

LOS ANGELES EXCLUSIVE

PRIME RIB CHEESESTEAK 15

truffle onions, mornay, spicy beer mustard

BOURBON WAGYU BURGER 15

aged cheddar, red wine onions, little gem slaw

ADD BACON +7 ADD SMASHED AVOCADO +5

STEAK FRITES 29

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