

BAR MENU

AVAILABLE DAILY AT THE BAR, LOUNGE & PATIO

NUTS & OLIVES 12

truffle rosemary marcona almonds, olive trio

ONION DIP 15

caviar, A5 gaufrettes, chives

ADD EXTRA A5 GAUFRETTES +7

CHEF'S OYSTER SELECTION 24/48

champagne mignonette

TRUFFLE CHICKEN LIVER MOUSSE 19

caramelized onions, cranberry mostarda, sourdough

TEMPURA MAITAKE MUSHROOM 16

umami powder, truffle aioli

TOGARASHI CHICKEN TENDERS 20

spicy aioli

TUNA CRISPY RICE 18

crispy rice, ponzu, spicy mayo

BOURBON STEAK SKEWERS 21

cumin rub, olives, tzatziki

LOS ANGELES EXCLUSIVE

PRIME RIB CHEESESTEAK 29

truffle onions, mornay, spicy beer mustard

BOURBON WAGYU BURGER 28

aged cheddar, red wine onions, little gem slaw

ADD BACON +7 ADD AVOCADO +8

STEAK FRITES 62

8oz Wagyu Sirloin, au poivre, blue cheese, rosemary fries

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef: Antonio Domingo
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