BAR MENU

AVAILABLE DAILY AT THE BAR

TRIO OF DUCK FAT FRIES 12
adobo spice, garlic & rosemary salt, pickle spice

CHEF'S OYSTER SELECTION 24/48
chilled, champagne mignonette, gin cocktail sauce

SHRIMP COCKTAIL 24
gin-spiked cocktail sauce, fresh horseradish

SPICY TUNA CRISPY RICE 20
scallion, jalapano, citrus ponzu, chili mayo

MARKET CEVICHE 26
avocado, radish, lime, cilantro

STEAK TARTARE PIZZA 29
sun-dried tomatoes, capers, calabrian chili

GRILLED BEEF KUSHIYAKI 24
scallions, tare, crispy onion

WAGYU STEAK BURGER 28
trio of cheeses, caramelized onions, tomato, secret sauce, little gem

WAGYU BONE MARROW BURGER 35
shallot bacon jam, trio of cheeses, caramelized onions

STEAK FRITES *MP
herb butter, au poivre, pickle fries
**inquire with your server on what special steak cut is available*

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef: Antonio Domingo
General Manager: Angela Lopez

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