In order to source the freshest fish of the sea, Chef Littlejohn partners with the best local fisherman to help create these fresh culinary creations we call the Day Boat.

*SUBJECT TO CHANGE DAILY.*
LAVA ROCK

WAGYU BEEF SIRLION
60/90
4OZ OR 6OZ

AHI TUNA
24/36
4OZ OR 6OZ

SEA SCALLOPS
24/36
4OZ OR 6OZ

WAGYU BEEF SIRLION
60/90
4OZ OR 6OZ

AHI TUNA
24/36
4OZ OR 6OZ

SEA SCALLOPS
24/36
4OZ OR 6OZ
# SEASONAL COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MARMAJITO</strong></td>
<td>14</td>
</tr>
<tr>
<td>Tanqueray Gin, Marmalade, Fresh Lemon, Mint</td>
<td></td>
</tr>
<tr>
<td><strong>SPARKLING RASPBERRY</strong></td>
<td>14</td>
</tr>
<tr>
<td>Stoli Razberi, Giffard Cassis, Raspberry Syrup, Fresh Lemon, Prosecco, Superfine Sugar</td>
<td></td>
</tr>
<tr>
<td><strong>ROSE AND RYE</strong></td>
<td>15</td>
</tr>
<tr>
<td>Jack Rye, Galliano Aperitivo, Simple Syrup, Sweet Vermouth, Fresh Lemon, Luxardo Cherry</td>
<td></td>
</tr>
<tr>
<td><strong>HEAT</strong></td>
<td>14</td>
</tr>
<tr>
<td>Silver Tequila, M.B. Watermelon, Siracha, Simple Syrup, Fresh Lime, Watermelon Juice, Mint</td>
<td></td>
</tr>
<tr>
<td><strong>PRIME MARGARITA</strong></td>
<td>15</td>
</tr>
<tr>
<td>Mezcal Vago, Giffard Abricot, Fresh Lime, Agave Syrup, Lime Peel</td>
<td></td>
</tr>
<tr>
<td><strong>POMEGRANATE MARTINI</strong></td>
<td>13</td>
</tr>
<tr>
<td>Tito’s Vodka, Pomegranate Syrup, Sweet &amp; Sour</td>
<td></td>
</tr>
<tr>
<td><strong>FARANCA OLD-FASHIONED</strong></td>
<td>16</td>
</tr>
<tr>
<td>Widow Jane Oak Aged Rye Whiskey, Simple Syrup, Angostura Bitters, Orange Bitters</td>
<td></td>
</tr>
<tr>
<td><strong>BARREL-AGED MANHATTAN</strong></td>
<td>14</td>
</tr>
<tr>
<td>A House Specialty</td>
<td></td>
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</tbody>
</table>

# AFTER DINNER OFFERINGS

<table>
<thead>
<tr>
<th>Offerings</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HAZELNUT LATTE MARTINI</strong></td>
<td>14</td>
</tr>
<tr>
<td>Hennessy, Frangelico, White Godiva, Espresso</td>
<td></td>
</tr>
<tr>
<td><strong>IRISH CREAM</strong></td>
<td>14</td>
</tr>
<tr>
<td>Whiskey, House-made Dulce de Leche, Coffee</td>
<td></td>
</tr>
</tbody>
</table>
SEASONAL COCKTAILS

PRIME SOUR 14
Maker’s Mark, Grand Marnier, Sour

FIRESIDE 15
Hennessey, St. Germain, Angostura Bitters, Sweet & Sour

BOULEVARDIER 15
Woodford Reserve, Campari, Carpano Antica

POMEGRANATE MARTINI 13
Tito’s Vodka, Pomegranate Syrup, Sweet & Sour

FARANCA OLD-FASHIONED 16
Widow Jane Oak Aged Rye Whiskey, Simple Syrup, Angostura Bitters, Orange Bitters

BARREL-AGED MANHATTAN 14
A House Specialty

AFTER DINNER OFFERINGS

HAZELNUT LATTE MARTINI 14
Hennessey, Frangelico, White Godiva, Espresso

IRISH CREAM 14
Whiskey, House-made Dulce de Leche, Coffee

SEASONAL COCKTAILS

PRIME SOUR 14
Maker’s Mark, Grand Marnier, Sour

FIRESIDE 15
Hennessey, St. Germain, Angostura Bitters, Sweet & Sour

BOULEVARDIER 15
Woodford Reserve, Campari, Carpano Antica

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BARREL-AGED MANHATTAN 14
A House Specialty

AFTER DINNER OFFERINGS

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Hennessey, Frangelico, White Godiva, Espresso

IRISH CREAM 14
Whiskey, House-made Dulce de Leche, Coffee