

GRILL OVERLOOK

Healthy Start

Green Juice Cleanser (GF, V)

apple, romaine, spinach, kale, ginger, lime, cilantro

Mango Parfait (GF, V)

mango chia seed pudding, mango chutney, pumpkin seed granola

Berry Recovery Smoothie (GF, V)

apple, banana, coconut water, strawberry, blueberry, raspberry
add organic plant based protein powder

Brazilian Acai Bowl (GF, V)

tropical fruit, candied macadamia nut, coconut chips

Fresh Fruit Bowl (GF, V)

seasonal fresh fruit, berries, house made chamoy

Nutella Toast

nutella, banana, berries, roasted almond

Shareables

Guacamole (GF, V)

prepared tableside served with corn tortilla chips and roasted salsa
add Alaskan King Crab

“KFC” Korean Fried Cauliflower (GF, V)

crispy cider battered cauliflower, sweet & spicy sauce, asian pear,
furikake seasoning

Crispy Pizza Pocket

empanada stuffed with pepperoni, mozzarella cheese, pizza sauce.
served with a side of ranch

Fried Green Tomato (V)

grilled corn chutney, avocado salsa

Caprese Bruschetta

roasted campari tomato, creamy mozzarella, ciabatta bread, pesto

Summer Melon and Cocnut Curry Shooter (GF, V)

watermelon, jalapeno, cucumber, fresh herbs

Breakfast Specialties

Eggs Your Way*

three eggs any style, choice of honey cured bacon or link sausage,
served with breakfast potatoes and country toast

(tofu scramble available on request) (V) sub impossible sausage

OG Omelet

honey cured bacon, tomato, avocado, jack cheese, served with
breakfast potatoes and country toast

California Chilaquiles (GF, V)

refried beans, salsa roja, shaved onion, avocado, tofu scramble,
vegan lime crema

Traditional Eggs Benedict*

poached eggs, canadian bacon, hollandaise, toasted english muffin,
served with breakfast potatoes

Avocado Toast Benedict*

avocado, marinated tomatoes, poached eggs, hollandaise sauce,
served with breakfast potatoes

Cinnamon Roll French Toast

egg custard dipped, maple cream cheese glaze, bruleed tableside
add vanilla ice cream

Loco Moco*

teriyake glazed patty, mushroom gravy, white rice, crispy shallots

Breakfast Fajita Burrito*

fajita spiced beef tenderloin, onion and peppers, spanish rice,
pico de gallo, jack cheese

Breakfast on the Side

Sliced Avocado (GF, V)

Seasonal Berries (GF, V)

Impossible Sausage (GF, V)

Chia Seed Pudding (GF, V)

Tofu Scramble (GF, V)

Link Sausage (GF)

Honey Cured Bacon (GF)

Canadian Bacon

Country Toast (V)

Breakfast Potatoes (V)

(GF) Gluten Free (V) Vegan

*Our food is made with fresh ingredients, however: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Favorites

Signature Shrimp Tacos (GF)

crispy corn tortilla shells, smoked jalapeno aioli, salsa

Beef Tenderloin Sandwich*

wasabi aioli, spinach, crispy onion, pickled vegetables

Mojo Chicken Bowl (GF)

black beans and rice, plantain tostones, onion, bell pepper

OG Double Smash Burger

cheddar cheese, b&b pickles, special sauce, lettuce, tomato, martin's
potato roll. with french fries
add bacon, fried egg or avocado

Buffalo Style Chicken Tenders

celery and carrot sticks, ranch or blue cheese dressing

Salads & Bowls

Add any of the following to your salad:

Chicken, Salmon or Shrimp

Caesar Salad

romaine lettuce, parmesan cheese, focaccia croutons,
creamy caesar dressing

Charred Broccoli Salad (GF, V)

cashew romesco, tamarind date puree, golden raisins

Greek Salad

bibb lettuce, vine-ripened tomatoes, greek feta cheese, cucumber,
onion, pepperoncini, marinated olives, lemon oregano vinaigrette

Umami Mushroom Bowl (GF)

roasted cremini mushrooms, crispy tofu, shredded cabbage, quinoa,
savory miso dressing

Big Eye Tuna Poke Bowl*

seaweed salad, sushi rice, avocado, edamame, watermelon radish,
ginger, ponzu sauce, chili threads

Lunch on the Side

French Fries (GF, V)

Side Salad (V)

Smash Patty (GF)

Chicken Breast (GF)

Salmon Filet (GF)

Garlic Sauteed Shrimp (GF)

GRILL OVERLOOK

Bottomless - 1.5 Hour Limit

Rosé Today

Fresh and Fruity Rosé

Float on the Surface

House Bloody Mary or Mimosa
with orange or pineapple juice

Jump off the Board

Bloody Mary or Top Shelf Prosecco Mimosas with choice of yuzu, blood orange, passion fruit, mango, prickly pear, lychee, elderflower, hibiscus, watermelon, orange, pineapple

Bottomless Rosé Sangria

Cote de Provence Rosé Wine, White Peach,
Carpano Dry Vermouth, Black Berries

Champagne Cocktails

The Pineapple Express *Chug-A-Chug-A-Whoo-Hoo*

Appleton Estate Jamaican Rum, Pineapple Juice,
Rose Water & Tot's Brut Champagne

Strawberry Fields *Forever*

Titos Vodka, Orange Curaçao, Strawberry, Lemon,
Veuve de Vernay Brut Rosé

Sangria of Provence *Délicieuse!*

Hennesey, White Peach, Rosé de Provence, Veuve de Vernay Brut Rosé

Money Grows on Tree's *So do limes*

Uncle Val's Botanical Gin, Monin Lime Cordial, Rosemary,
Veuve de Vernay Brut Rosé

Champagne Cocktail Flight for Two

Enjoy tastings of four of our delicious
Champagne Cocktails

Specialty Cocktails

Cold Pressed Breakfast Cocktails

A Gingered Conversation *"In reality, it bites"*

Uncle Val's Botanical Gin, Cold Pressed Pineapple, Ginger, Carrot,
Lime, Orange Juice & Cayenne

The Green Brazilian *Verde Caiparinha*

Leblon Cachaca, Cold Pressed Green Apple Juice, Kale,
Cucumber, Celery, Fresh Lemon

Bloody Mary Selection

LEFT of Las Vegas *Eastern Experience*

Haku Vodka, Gojuchang, Bloody Mix, Wasabi,
Rice Vinegar & Poached Shrimp Skewer

RIGHT of Las Vegas *Western Experience*

Ketel One Vodka, Horseradish, Bloody Mix, Celery Salt,
Olive Juice, Lime & Millionaire's Bacon Skewer

Chilled Espresso Cocktails

Scotch & Silk *New Orleans Style - Big and Easy*

Monkey Shoulder Scotch Whisky, Espresso,
Monin Butterscotch & Coconut Milk

Encouraged Mint *"Mojito" + Mug = Muy Bien*

Havana Club Anejo Blanco Rum, Espresso, Cocoa,
Minted Heavy Cream

The Coffee Bar

Drip Coffee

Cold Brew

Espresso/Double

Latte, Cappuccino, or Mocha

add vanilla, caramel, hazelnut, lavender or coconut

Iced Ube Latte

ube, coconut, condensed milk, double espresso

Bottles & Cans

Bud Light

Michelob Ultra

Corona Extra

Modelo Especial

Stella Artois

Golden Road Mango Cart

Elysian Space Dust IPA

High Noon Peach Seltzer

Bubbles & Wine

Veuve Cliquot, Reims

Prosecco, Bisol Jeio

Rosé, Cotes de Provence

Chardonnay, Sonoma Cutrer

Pinot Grigio, Maso Canali

Pinot Noir, Talbott

Spirit Free

Hot Summer Bunny

Cold Pressed Pineapple, Carrot, Orange, Lime, Ginger & Cayenne

Cucumber's Fizzy Commitment

Cucumber Juice, Fresh Lime Juice, Agave Club Soda

White-Peach-Cream-Soda

White Peach, Vanilla Bean, Club Soda

Soft Drinks

Fresh Squeezed Orange or Grapefruit Juice

Pineapple, Cranberry, Apple Juice

Fiji

Pelligrino

Coke, Diet Coke, Coke Zero, Sprite, Barqs Root Beer,
Fruit Punch Powerade, Ginger Ale, Iced Tea,
Minute Maid Lemonade