

s o m e w h e r e

dine bar



RAW

TUNA SASHIMI 22 Ahi Tuna loin + Peruvian Peppers + Watermelon Radish + Cilantro + Ponzu	OYSTERS (MP) Horseradish + Lemon + Hot Sauce + Shallot Mignonette [GF]	BRAZILIAN BEEF TARTARE 28 Beef Tenderloin + Chimichurri + Dijon + Shallots + Gherkins + Capers + Worcestershire Sauce [GF Option Available]
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STARTERS

CHEESE/CHEESE & CHARCUTERIE 25/48 Cured Meats + Seasonal Jam + Seasonal Pickled Items + Artisanal Cheeses + Crostinis or <i>Just Cheese</i> [V] [GF Option Available]	TEMPURA CALAMARI 19 Tempura Breading + Lemon + Spicy Citrus Mayo + Parsley	SLIDES 21 All Beef Sliders + Smokey Cream Cheese + Pickles + American Cheddar + Brioche Bun
JAPANESE DUMPLINGS 16 Chicken and Vegetable Dumplings + Garlic Chili Sesame Sauce + Cilantro + Miso Mayo Vegetable Dumpling Option [V]	GRILLED MOROCCAN OCTOPUS 29 Roasted Red Pepper + Parsley + Parsnip Puree + Lemon + Poached Pear [GF]	DUCK BAO BUNS 20 Braised Duck Breast + Smoked Rum Bbq Sauce + Pineapple Chutney + Butter Lettuce + Cilantro
	BURRATA FLATBREAD 29 Prosciutto + Tomato + Arugula + Strawberries + Basil Pesto + Balsamic	TUNA WONTON TACOS 17 Yellowfin Tuna + Miso Mayo + Hoisin Sauce + Coleslaw + Pickled Thai Chilis + Cilantro

MAINS

WINTER SALAD 23 Blackened Chicken + Goat Cheese + Pomegranate + Cherry Tomatoes + Cucumber + Watermelon Radish + Sherry Dijon Vinaigrette + Roasted Almonds [GF] Add Grilled Shrimp 7	GRILLED TOGARASHI SALMON 32 Cajun Spiced Atlantic Salmon + Seasoned Vegetables + Orange Leek Cream Sauce [GF]	CHUCK BURGER 19 6 Oz Chuck Patty + Caramelized Onions + Monterey Jack Cheddar + Arugula + Tomatoes + Garlic Aioli + Brioche Bun + Fries Substitute for The Beyond Patty [V] 3 Add Bacon 3
9 OZ STRIPLOIN 35 Smashed Potatoes + Roasted Broccoli + Blistered Cherry Tomatoes + Red Wine Reduction Sauce + Garlic Herb Butter [GF]	BLACKENED JERK CHICKEN & SHRIMP 34 Jerk Spiced Chicken + Tiger Tail Shrimp + Smashed Potatoes + Grilled Asparagus + Creamy Dill Sauce [GF]	4-CHEESE MAC & CHEESE 22 Swiss Cheese + Monterey Jack Cheddar + Old Cheddar + Parmesan
FULL LAMB RACK 56 Grilled Lamb Rack + Lemon Potatoes + Seasonal Vegetables + Tzatziki + Pomegranate Seeds + Herb Chimichurri [GF]	TROFIE PASTA 26 Tiger Tail Shrimp + Basil Pesto Cream Sauce + Cherry Tomatoes + Arugula + Parmesan	TRUFFLE MUSHROOM RISOTTO 25 Truffle Infused Arborio Rice + Mixed Mushrooms + Saffron + Sage + Parmesan + Truffle Salt [GF]

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES.

SIDE PIECES

FRIES 7 Garlic Aioli [GF]	YAM FRIES 9 Spicy Mayo [GF]	TRUFFLE FRIES 13 Truffle Oil + Parmesan + Parsley + Garlic Aioli [GF]	BRUSSEL SPROUTS 10 Caesar Dressing + Bacon + Croutons + Parmesan
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SWEETS THINGS

CRÈME BRULÉE 12 Caramelized Sugar + Berries + Mint + Seasonal Jam [GF]	FRIED CINNAMON PASTRY 12 Caramel Sauce + Vanilla Icing + Fresh Berries + Glass Sugar
CHOCOLATE BROWNIE 12 Espresso Ice Cream + Whipped Cream + Mint + Berries [GF]	TART CHERRY CHEESECAKE JAR 13 Cherry Coulis + Mint Leaves + Graham Cracker + Honey [GF]



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WINE

SPARKLING / CHAMPAGNE 5OZ / BOTTLE

Champagne , Moët & Chandon Brut Imperial	190
Champagne , Moët & Chandon Ice Imperial	200
Champagne , Veuve Cliquot	200
Champagne, Veuve Cliquot Brut Rose	220
Champagne , Dom Perignon	700
Champagne, Ace of Spades Brut Gold	800
Champagne, Cristal Brut Vintage	900
Prosecco, Belstar, Italy	9 / 46
Sparkling Rose, Belstar, Italy	9 / 46

WHITE / ROSÉ 5OZ / 9OZ / BOTTLE

Rosé, Caposaldo, Italy	9 / 16 / 42
Pinot Grigio, La Lot, Alto Adige, Italy	9 / 16 / 42
Albarino, Attis Bodegas Y Vinedos, Rioja, Spain	14 / 23 / 56
Chardonnay, Stephen Vincent, Sonoma California	15 / 25 / 60
Chardonnay, Sequoia Grove, California	20 / 34 / 90
Sauvignon Blanc, St.Francis, California	20 / 34 / 90
Chateau Musar, Jeune White, Bekka Valley, Lebanon	20 / 34 / 90
Chablis, Domaine de Maupertuis Burgundy, France	20 / 34 / 90

RED 5OZ / 9OZ / BOTTLE

Chianti, Caposaldo, Italy	9 / 16 / 42
Schiava, Peter Zemmer, Alto Adige, Italy	12 / 21 / 46
Pinot Noir, Peter Zemmer, Alto Adige, Italy	13 / 22 / 52
Shiraz, Earthworks, Barossa Valley, Australia	12 / 21 / 46
Cabernet Sauvignon, Gravelly Ford, California	13 / 23 / 55
Malbec, Terrazas, Argentina	15 / 25 / 60
Cabernet Sauvignon, St.Francis, California	18 / 32 / 88
Barolo, Monvigliero Castello di Verduno, Piedmont, Italy 2013	250
Musella Amarone, Della Valpolicella Riserva ,Italy 2015	220

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2.5OZ COCKTAILS

RASPBABY	17	BIG BUMBU	20	WAKE ME UP	16
Floral Gin Belvedere St Germaine Cocchi Rosa Raspberry Lemon		Bumbu Rum Sparkling Wine Pineapple Ginger Lemon		Chocolate Infused Vodka Kahlua Espresso Turbinado Syrup	
CREAMSICLE	16	SUMMER BREEZE	16	TEQUILA MOCKINGBIRD	16
Grand Marnier Licor 43 Cream Egg Whites Orange		Kettle One St Germaine White Cranberry Lemon Grapefruit		Pierre Ferands Dry Curacao Reposado Tequila Donn's Mix Lime Juice Black Pepper Tincture	
SOPRANOS SOUR	17	HAVANA SMASH	16	AROMATHERAPY	16
Buffalo Trace Bourbon Apricot Brandy Cinnamon Lemon		Captain Morgan White Rum Strawberry Mint Lime Soda		Empress Gin Lavender Honey Syrup Lemon Egg Whites	

BEFORE 11PM

SMOKEY OLD FASHION

25

Buffalo Trace Bourbon
Turbinado Gomme Syrup
Aromatic Bitters
Smoked With Cedar Wood

SPECIALTY

SCOTCH

Johnnie Walker Blue Label	45
Johnnie Walker Black Label	12
Oban 14	28
Macallan 12	19
Glenfiddich 15	19
Glenmorangie	19

COGNAC

Remy Martin XO	45
Hennessy XO	47
Hennessy VSOP	19

SANGRIA

WHITE

Peach Liqueur | Triple Sec | Vodka |
White Cranberry Juice | House White
Wine | Gingerale

ROSE

Peach Liqueur | Triple Sec | Vodka |
White Cranberry Juice | House Rose
Wine | Gingerale

RED

Brandy | Triple Sec | Orange Juice |
House Red Wine | Gingerale

GLASS PITCHER

**\$16
\$39**

BEER

BOTTLED/CAN BEER

Corona	8
Stella Artois	8
Sapporo	9
Somersby Cider	9

DRAFT BEER

Budweiser	7
Shocktop	9
Alexander Keith's IPA	9



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LIQUOR

BOTTLES SERVICE

Clase Azul Tequila Gold	1450
Cristal Brut Vintage Champagne	900
Ace of Spades Brut Gold Champagne	800
Dom Pérignon Brut Vintage Champagne	700
Veuve Clicquot Rose Champagne	220
Veuve Clicquot Brut Champagne	200
Moët & Chandon Ice Imperial	200
Moët & Chandon Brut Imperial	190
Clase Azul Reposado	800
Don Julio 1942	800
Casamigos Tequila Reposado	310
Don Julio Reposado	310
Casamigos Tequila Blanco	290
Don Julio Blanco	290
Belvedere	210
Ciroc	175
Hendricks	210
Bumbu	240
Redbull	5
Sugar Free Redbull	5