

# Dinner MENU

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES.

s o m e w h e r e  
dine bar

## CHILLED SEAFOOD

<b>Salmon Tartare</b>	22
Lemon Herb Ricotta, Shallots, Chives, Roasted Red Pepper, Rice Cloud, Crispy Capers, Dill [GF]	
<b>Shrimp Cocktail</b>	23
White Pacific Shrimp, Tequila Cocktail Sauce, Torched Lemon [GF]	
<b>Oysters</b>	MP
Chef's Choice Hot Sauce, Mignonette, Lemon, Horseradish [GF]	
<b>Chilled Seafood Tower</b>	Single Tier   \$115 Double Tier   \$185
Lobster Tail, Oysters, Scallop Ceviche, Jumbo Cocktail Prawns, Salmon Tartare	

## SMALL PLATES

<b>Steak Tartare</b>	19
Dijon Mustard, Worcestershire sauce, Chives, Shallots, Gherkins [GF option available]	
<b>Umami Burst Salad</b>	18
Umami Lemon Vinaigrette, Spring Mix, Heirloom Cherry Tomatoes, Cucumber, Roasted Broccoli, Edamame, Watermelon Radish, Goat Cheese, Sesame Seeds [GF][V]	
<b>Arancini al Agrodolce</b>	20
Romesco Sauce, Agrodolce Drizzle, Micro Basil, Parmigiano Reggiano [V]	
<b>Seared Octopus</b>	26
Red Wine Poached Pears, Roasted Red Peppers, Parsnip Pureé	
<b>Calamari</b>	19
Marinated Tempura Calamari, Saffron Garlic Aioli, Smoked Paprika Cajun Spice, Fresh Lime Wedge, Basil, Mint	
<b>Wagyu Dumplings</b>	21
Wagyu Beef, Garlic Chili Sesame Sauce, Miso Mayo, Chili Oil, Micro Cilantro	
<b>Chicken Dumplings   18</b>	
[Vegetarian Option Available]	
<b>Cheese Board   Charcuterie Board</b>	28/39
Chef's choice Meat and Cheese selections, Seasonal Jam, Pickled assortments, Dijon Mustard, Fresh Berries, Crostinis [GF Option Available]	
<b>Pulled Beef Tacos</b>	19
Braised Beef, Tequila Lime BBQ Sauce, Cilantro Lime Crema, Pickled Onions, Red Cabbage Slaw, Corn Shell Tortilla	

## SOMEWHERE DESSERTS

<b>Tiramisu</b>	13
Mascarpone, Lady Fingers, Cocoa Powder, Espresso	
<b>Fried Cinnamon Rolls</b>	12
Caramel Drizzle, Vanilla Icing, Fresh Berries	
<b>Chocolate Brownie</b>	13
Vanilla Ice Cream, Caramel Drizzle, Whipped Cream, Fresh Berries [GF]	

## MAINS

<b>Somewhere Surf &amp; Turf Board</b>	160
14 oz Tenderloin, Poached Lobster tails, Seared Scallops, Poached Jumbo Tiger tail Shrimp, Seared King Oyster Mushrooms, Asparagus, Roasted Parmesan Potatoes, Garlic Aioli, Torched Lemon	
<b>Tenderloin Steak</b>	52
AAA 7 Oz Tenderloin, Chimichurri, Seared Heirloom Tomato, Lemon Herb Ricotta, Seared Asparagus [GF]	
<b>Miso Glazed Black Cod</b>	34
5 Oz Black Cod Fillet, Baby Bok Choy, Ginger Garlic Quinoa, Pickled Pearl Onions, Torched Miso Glaze [GF option available]	
<b>Rosé Tortellini</b>	21
Cheese Tortellini, Cremini Mushrooms, Rosé Tomato Sauce, Fresh Basil, Parmigiano Reggiano, Lemon Ricotta Cream [V]	
<b>Trofie al Pesto</b>	26
White Pacific Shrimp, Pesto Sauce, Sun Dried Tomatoes, Parmigiano Reggiano, Fresh Basil	
<b>Seared Blackened Chicken</b>	28
6 Oz Blackened Chicken Breast, Herb Roasted Broccolini, Roasted Parmigiano Potatoes, Carrot Puree	
<b>Chuck Burger</b>	19
6 Oz Chuck Patty, Pickles, Crispy Onions, Provolone Cheese, Cheddar Cheese, Romaine Lettuce, Roma Tomatoes, Lemon Garlic Aioli, Potato Bun, Fries	
<b>Add Bacon 2</b>	<b>Substitute Beyond Patty 2</b>
<b>Add Patty 5</b>	<b>Substitute Chicken 3</b>

## SOMEWHERE SIDES

<b>Truffle Fries</b>	14
Black Truffle Oil, Parmigiano Reggiano, Parsley, Lemon Garlic Aioli [GF][V]	
<b>Sweet Potato Fries</b>	10
Spicy Mayo [GF][V]	
<b>Fries</b>	8
Lemon Garlic Aioli [GF][V]	
<b>Roasted Broccolini</b>	12
Heirloom Cherry Tomatoes, Roasted Garlic, White Wine Glaze, Parsley [GF][V]	

## ADD-ONS

<b>Blackened Chicken</b>	8
<b>Lobster Tail</b>	20
<b>White Pacific Shrimp (5)</b>	15
<b>Scallops (3)</b>	13

[GF] GLUTEN FREE  
[V] VEGETARIAN



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WINE

**SPARKLING / CHAMPAGNE** **50Z / BOTTLE**

Champagne , Moët & Chandon Brut Imperial	200
Champagne , Moët & Chandon Ice Imperial	200
Champagne , Veuve Cliquot	200
Champagne, Veuve Cliquot Brut Rose	220
Champagne , Dom Perignon	850
Champagne, Ace of Spades Brut Gold	900
Champagne, Cristal Brut Vintage	950
Prosecco, Belstar, Italy	12 / 52
Sparkling Rose, Belstar, Italy	12 / 52

**WHITE / ROSÉ** **50Z / 90Z / BOTTLE**

Rosé, 2027, Cellars, Niagara Falls	11 / 19 / 47
Pinot Grigio, La Lot, Alto Adige, Italy	11 / 19 / 47
Sauvignon Blanc, Nonni, Argentina	13 / 23 / 55
Chardonnay, Stephen Vincent, Sonoma California	15 / 25 / 60
Albarino, Attis Bodegas Y Vinedos, Rioja, Spain	17 / 30 / 80
Chateau Musar, Jeune White, Bekka Valley, Lebanon	90

**RED** **50Z / 90Z / BOTTLE**

Shiraz, Earthworks, Barossa Valley, Australia	12 / 21 / 46
Pinot Noir, Peter Zemmer, Alto Adige, Italy	13 / 22 / 52
Chianti, Ormanni, Italy	13 / 23 / 55
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





# s o m e w h e r e

## dine bar

### COCKTAILS AND DREAMS

#### **SMOKEY OLD FASHION 25**

(BEFORE 11PM)

Bulleit Bourbon Turbinado Gomme Syrup Aromatic Bitters Smoked With Cedar Wood

#### **EL LONDO 17**

Chili Infused Blanco Tequila +  
Orange Liqueur + Passion Fruit Syrup + Lime

#### **WAKE ME UP 16**

Chocolate Infused Vodka + Kahlua +  
Espresso

#### **BUBBLY BLISS 16**

Vodka + Alizé (Passion Fruit Liqueur) + Ginger Syrup +  
Strawberry Syrup + Lemon + Prosecco

#### **CAFE AGAVE 16**

Blanco Tequila + Liquor 43 +  
Orange Coffee + Espresso

#### **DRAGON'S TALE 16**

White Rum + Dragonfruit Syrup + Lime +  
Mint Syrup

#### **GUAVA RUSH 17**

White Rum + Spiced Rum + Orange Liqueur +  
Raspberry Syrup + Guava Juice + Lime +  
Watermelon Redbull

#### **ICY OASIS 16**

Kraken Spiced Rum + Hpnotiq Liqueur +  
Grand Marnier + Strawberry Syrup + Lemon

#### **GIN DIESEL 16**

Gin + Amaretto + Domaine De Canton +  
Ginger Syrup + Turbinado Syrup + Lemon

#### **PINKY PROMISE 17**

White Rum + Lychee Liqueur + Mint Syrup +  
Blueberry Honey Syrup + Lime

**Pitcher : 45**

#### **BURNING SUNSET 16**

Clarified cocktail with Gin + Amaro  
Montenegro + St Germain + Lemon +  
Turbinado Syrup + Sparkling Red Wine Float

#### **Weekly Cocktail 16**

Weekly Fun Creations From Our Bartenders  
(Ask your server for specifications)

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### BY THE OUNCE

#### TEQUILA

Claze Azul	38
Don Julio 1942	38
Cincoro	32
Casamigos Anejo	19
Casamigos Repo	16
Casamigos Blanco	15
Patron Anejo	20
Patron Blanco	16
Don Julio Repo	16
Don Julio Blanco	14

#### SCOTCH

Johnnie Walker Blue Label	49
Johnnie Walker Black Label	13
Glenfiddich 15	20
Oban 14	29
Macallan 12	20

#### COGNAC

Remy Martin XO	46
Hennessy XO	49
Hennessy VSOP	22

### BEER

#### BOTTLED/ CANED BEER

Corona	8
Somersby Cider	9

#### DRAFT BEER

Michelob Ultra	7
Alexander Keith's IPA	9
Stella Artois	9
Sapporo	9

### SANGRIA

**Glass 17**  
**Pitcher 39**

#### 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



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## BOTTLE SERVICE

### CHAMPAGNE

Cristal Brut Vintage Champagne	950
Ace of Spades Brut Gold Champagne	900
Dom Pérignon Brut Vintage Champagne	850
Veuve Clicquot Brut Champagne 1.5L	400
Veuve Clicquot Rose Champagne	220
Veuve Clicquot Brut Champagne	200
Moët & Chandon Ice Imperial	200
Moët & Chandon Brut Imperial	200

### VODKA

Goose 1.75L	500
Goose	230
Belvedere	230
Ciroc	190

### MIXERS

Redbull Sugar Free	6
Redbull Regular	6
Redbull Limited Edition	7
Redbull Pack of 4 (Regular   Sugar Free)	20
Pineapple Juice	6
Orange Juice	6
Grapefruit Juice	6

### TEQUILA

Don Julio 1942 Ultima, Extra Añejo	2100
Don Julio 1942, Añejo	900
Clase Azul, Reposado	900
Casamigos Tequila, Reposado	340
Casamigos Tequila, Blanco	340
Don Julio, Reposado	340
Don Julio, Blanco	310
1800, Reposado	250

### GIN

Hendricks	220
Tanqueray	220

### RUM

Bumbu	240
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### WATER

Flat Water (Bottle)	8
Sparkling Water (Bottle)	8



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LATE NIGHT (11:30)



Chicken Fingers	15
Fries, Garlic Aioli, Plum Sauce	
Fried Japanese Dumplings	18
Chicken & Vegetable Dumplings, Garlic Chili Sesame Sauce, Miso Mayo, Chili Oil, Micro Cilantro, Gochugaru Flakes [Vegetarian option available]	
Fried Wagyu Dumplings	21
Wagyu Beef Dumplings, Garlic Chili Sesame Sauce, Chili Oil, Miso Mayo, Micro Cilantro, Gochugaru Flakes	
Mozzarella Sticks	12
Double Battered Mozzarella Sticks, Marinara Sauce, Green Onions	
Basil Pesto Pappardelle	29
White Pacific Shrimp, Pesto Cream Sauce, Heirloom Cherry Tomatoes, Parmigiano Reggiano [ Vegan Option Available ]	
Fries	8
Fries, Lemon Garlic Aioli [GF][V]	
Sweet Potato Fries	10
Spicy Mayo [GF][V]	
Truffle Fries	14
Truffle oil, Parsley, Parmigiano Reggiano, Lemon Garlic Aioli [GF][V]	
Chuck Burger	14
6 Oz Chuck Patty, Pickles, Crispy Onions, Provolone Cheese, Cheddar Cheese. Romaine Lettuce, Roma Tomatoes, Lemon Garlic Aioli, Potato Bun, Fries	