

**Happy Hour : 5pm To 7pm Everyday**

Half price Appetizers, \$2 Oysters, \$11 Cocktails

**Full Menu : 5pm - 12am**

**Late Night Menu : 12am - 2am**

**Live DJ**

Wednesday, Friday & Saturday

# Dinner MENU

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES.

## CHILLED SEAFOOD

<b>Shrimp Cocktail</b>	23
White Pacific Shrimp, Tequila Cocktail Sauce, Torched Lemon [GF]	
<b>Truffle Tuna Crudo</b>	24
Ahi Tuna, Truffle Oil, Truffle Salt, Fresh Lemon Juice, Pickled Jalapenos, Micro Cilantro, Crispy Onions [GF Option Available]	
<b>Oysters 6/12/24</b>	MP
Chef's Choice Hot Sauce, Mignonette, Lemon, Horseradish [GF]	

## SMALL PLATES

<b>Steak Tartare</b>	24
Dijon Mustard, Chimichurri, Chives, Shallots, Gherkins, Cured Egg Yolks, Fried Wonton Chips [GF option available]	
<b>Wagyu Dumplings</b>	21
Wagyu Beef, Garlic Chili Sesame Sauce, Miso Mayo, Chili Oil, Micro Cilantro	
<b>Korean Fried Chicken</b>	23
Umami salt brined Chicken Thighs, Gochujang Glaze, Garlic Miso Cabbage Slaw, Black & White Sesame seeds, Fresh Chives, Serrano Peppers	
<b>Pulled Beef Tacos</b>	21
Braised Beef, Cilantro Lime Crema, Pickled Onions, Red Cabbage Slaw [GF]	
<b>Cast Iron Mac &amp; Cheese</b>	18
3 Cheese Mornay Sauce, Breadcrumbs, Fresh Chives, Served in a hot skillet [V]	
<b>Caesar Salad</b>	19
Crispy Crouton Crumble, Fried Lardon, Lemon Garlic Caesar Dressing, Parmigiano Reggiano, Fresh Romaine Lettuce	

## SOMEWHERE DESSERTS

<b>Tiramisu</b>	13
Mascarpone, Lady Fingers, Cocoa Powder, Espresso	
<b>Fried Cinnamon Rolls</b>	12
Tossed in Cinnamon Sugar, Caramel Drizzle, Vanilla Icing, Blueberry Jam	
<b>Molten Lava Cake</b>	15
Vanilla Ice Cream, Macerated Strawberries, Icing Sugar, St. Remy Flambeé. served table side	

[GF] GLUTEN FREE

[V] VEGETARIAN

## MAINS

<b>Surf &amp; Turf Board</b>	170
(2) 7oz Tenderloins, (4) Seared Scallops, Poached White Pacific Prawns, Blackened Chicken Breast, Glazed Cremini Mushrooms, Roasted Parmesan Potatoes, Lemon Garlic Aioli, Torched Lemon, Peppercorn Jus, Clarified Butter [GF]	
<b>Steak Frites</b>	54
AAA 7 Oz Tenderloin, Peppercorn Jus, Fries, Lemon Garlic Aioli [GF]	
<b>Seared Blackened Chicken</b>	32
7 Oz Blackened Chicken Breast, Garlic Roasted Broccolini, Fried Smashed potato salad, Cabbage Slaw, Fresh Chives	
<b>Miso Glazed Black Cod</b>	34
6 Oz Black Cod Fillet, Soy Glazed Vegetables, Roasted Sweet Potato mash, Torched Miso Glaze	
<b>Seafood Linguine</b>	31
White Pacific Prawns, Scallops, Heirloom Cherry tomatoes, Parsley Garlic Cream Sauce, Fresh Parmigiano Reggiano	
<b>Rosé Tortellini</b>	22
Cheese Tortellini, Cremini Mushrooms, Rosé Tomato Sauce, Fresh Basil, Parmigiano Reggiano, Ricotta Cream [V]	
<b>Butternut Squash Ravioli</b>	27
Butternut Stuffed Ravioli, Orange Beurre Blanc Sauce, Crispy Sage, Parmigiano Reggiano, Brown Butter Shrimp, Shaved Amaretti Cookies, Microgreens	
<b>Chuck Burger</b>	22
6 Oz Chuck Patty, Balsamic Honey Bacon Jam, Crispy Onions, Smoked Gouda, Romaine Lettuce, Roma Tomatoes, Frites, Lemon Garlic Aioli, Potato Bun	
<b>Add Patty 5</b>	<b>Substitute Chicken 3</b>

## ADD-ONS

<b>Blackened Chicken</b>	8
<b>White Pacific Prawns (5)</b>	15
<b>Scallops (4oz portion)</b>	13

## 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]	



s o m e w h e r e  
*dine bar*

WINE

**SPARKLING / CHAMPAGNE** **5OZ / BOTTLE**

Champagne , Moët & Chandon Brut Imperial	200
Champagne , Moët & Chandon Ice Imperial	220
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** **5OZ / 9OZ / 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** **5OZ / 9OZ / 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, Bonanza, California	65
Cabernet Sauvignon, St.Francis, California	18 / 32 / 88
Barolo, Monvigliero Castello di Verduno, Piedmont, Italy 2019	200
Musella Amarone, Della Valpolicella Riserva, Italy 2016	220



# s o m e w h e r e

## dine bar

### COCKTAILS 2oz

**🔥 SMOKEY OLD FASHION 25** (BEFORE 11PM)  
Bulleit Bourbon + Turbinado Syrup + Bitters + Smoke

**📖 EL LONDO 2oz** 17  
Jalapeno Infused Blanco Tequila,  
Orange Liqueur, Passion Fruit, Lime

**🍸 WAKE ME UP** 17  
Chocolate Infused Vodka, Kahlua,  
Espresso

**🍷 PISCO PEACH** 17  
Pisco, Peach, Lime, Egg White

**🍹 MANGO TANGO** 17  
White Rum, Mango, Lime, Mint, Tajin

**🍹 GUAVA RUSH** 18  
White Rum, Spiced Rum, Orange Liqueur,  
Raspberry, Guava, Lime, Watermelon Redbull

**🍷 Strawberry Kiss** 17  
Malfy Grapefruit Gin, Strawberry, Honey,  
Lemon, Egg White

**🍷 PINKY PROMISE** 17  
White Rum, Lychee Liqueur, Mint Syrup,  
Blueberry, Lime  
**Pitcher : 45**

**🍷 BUBBLY BLISS** 17  
Vodka, Alizé (Passion Fruit Liqueur), Ginger,  
Raspberry, Lemon, Prosecco

**🍷 GIN DIESEL** 17  
Gin, Amaretto, Domaine De Canton,  
Ginger, Brown sugar Syrup, Lemon

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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/ CANNED BEER

Corona 8  
Modelo Especial 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





s o m e w h e r e  
dine bar

## 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	220
Moët & Chandon Brut Imperial	200

### VODKA

Goose 1.75L	500
Belvedere 1.75L	500
Goose	230
Belvedere	230
Ciroc	195

### 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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*dine bar*

LATE NIGHT (12am)



Chicken Fingers Fries, Garlic Aioli, Plum Sauce	15
Fried Wagyu Dumplings Wagyu Beef Dumplings, Garlic Chili Sesame Sauce, Chili Oil, Miso Mayo, Micro Cilantro, Gochugaru Flakes	21
Mozzarella Sticks Double Battered Mozzarella Sticks, Marinara Sauce, Green Onions	12
Fried Pickle Spears Breaded Pickles, Spicy Mayo, Parsley	14
Fries Skin on Fries, Lemon Garlic Aioli [GF][V]	8
Sweet Potato Fries Spicy Mayo [GF][V]	10
Truffle Fries Truffle oil, Parsley, Parmigiano Reggiano, Lemon Garlic Aioli [GF][V]	14