

WINE & WAGYU WEDNESDAY

WINE.

CAMPO VIEJO CAVA

brut sparkling, spain 9 / 14 / 39

WENTE MORNING FOG CHARDONNAY

central coast, ca 9 / 14 / 39

FLOWERS CHARDONNAY

sonoma, california 15 / 24 / 65

JUSTIN SAUVIGNON BLANC

central coast, california 9 / 14 / 39

GERARD BERTRAND COTE DES ROSE

languedoc, france 9 / 14 / 39

FLOWERS PINOT NOIR

sonoma coast, california 17 / 27 / 75

PRIMUS CABERNET SAUVIGNON

alto maipo, chile 10 / 16 / 48

JORDAN CABERNET SAUVIGNON

sonoma, california 20 / 32 / 90

SILVER OAK CABERNET SAUVIGNON

alexander valley, sonoma, california 21 / 34 / 95

*glass / 8oz carafe / bottle

WAGYU.

WAGYU DUMPLINGS

ground wagyu, shrimp, chili crunch 16

ROYALE CHEESEBURGER*

ground wagyu, aged white cheddar, bacon,
sweet heat aioli, peppadew peppers,
sesame brioche, fries 21

STEAK FRITES (gf)

5oz snake river farms wagyu rib eye, chimichurri,
fries, sambal ranch 34

SNAKE RIVER FARMS WAGYU RIB EYE

8oz rib eye filet, garlic mashed potatoes,
sauteed gailan, daikon,
wasabi relish 49

(gf) gluten free (v) vegetarian

*THE STATE OF CALIFORNIA WOULD LIKE YOU TO
KNOW THAT CONSUMING RAW OR UNDERCOOKED MEATS,
SEAFOOD, SHELLFISH, POULTRY OR EGGS MAY INCREASE
YOUR RISK OF FOOD BORNE ILLNESS



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