

CRAFT COCKTAILS

<p>OLD FASHIONED BASIL HAYDEN / ANGOSTURA BITTERS / ORANGE BITTERS / SIMPLE SYRUP, DARK CHERRY / ORANGE PEEL ORDER THIS SIGNATURE SAFIRE COCKTAIL, CLASSIC OR SMOKED</p>	15
<p>BRANDY MANHATTAN HENNESSY VSOP / SWEET RED VERMOUTH / ANGOSTURA BITTERS / CHERRY</p>	15
<p>BERRY CREEK NEGRONI HENDRICK'S GIN / CAMPARI / SWEET VERMOUTH / ORANGE</p>	14
<p>JAMES BOND MARTINI GREY GOOSE VODKA / TANQUERAY GIN / LILLETE BLANC</p>	14
<p>SAFIRE MELLOW DAISY CASAMIGOS ANEJO / COINTREAU / LIME JUICE / LEMON JUICE / SIMPLE SYRUP / HIBISCUS</p>	14
<p>RASPBERRY LEMON DROP DEEP EDDY LEMON VODKA / RAZZMATAZZ / GRAND MARNIER / SWEET N SOUR</p>	14
<p>SIXTH FLOOR ELEVATOR RIDE TITO'S VODKA / BACARDI RUM / BOMBAY SAPPHIRE / HENNESSEY COGNAC / MAKERS MARK / BLUE CURACAO</p>	15
<p>BUBBLES AND BERRIES GREY GOOSE VODKA / SPARKLING BRUT / FRESH BERRIES</p>	15
<p>CARIBBEAN MOJITO PYRAT RUM / FRESH LIME / MINT / SIMPLE SYRUP / COCONUT / SPARKLING</p>	14

ALL PRICES SUBJECT TO 8% TRIBAL SALES TAX
 *CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
 MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
 20% GRATUITY ADDED ON PARTIES OF SIX OR MORE

APPETIZERS

<p>CHARCUTERIE BOARD CHEF'S SELECTION CURED MEATS / GOURMET CHEESES / DRIED FRUITS / NUTS</p>	19
<p>CRAB CAKE DUNGENESS CRAB / OLD BAY SEASONING / CORN SALSA</p>	25
<p>PRIME RIB SLIDERS (2) CARAMELIZED ONIONS / HORSERADISH CREAM</p>	18
<p>SHRIMP COCKTAIL POACHED SHRIMP / LEMON / HORSERADISH COCKTAIL SAUCE</p>	23
<p>FRIED CALAMARI CHIPOTLE TOMATO SAUCE / LEMON BASIL AIOLI</p>	20
<p>WARM SPINACH & ARTICHOKE DIP ROASTED GARLIC / PECORINO ROMANO / PARMESAN / CREAM CHEESE / NAAN BREAD</p>	10
<p>TEMPURA GREEN BEANS FRIED HARICOT VERTS / BLISTERED TOMATOES / AVOCADO RANCH</p>	13
<p>LOBSTER PARFAIT AVOCADO CREMA / SOUR CREAM / CORN / BELL PEPPERS</p>	18

SOUPS & SALADS

<p>CLASSIC CAESAR SALAD BABY ROMAINE / HOUSE-MADE DRESSING / HERB CROUTONS / PARMESAN CHEESE / WHITE ANCHOVY WITH JUMBO PRAWNS +10 WITH CHICKEN BREAST +8 WITH SALMON +8</p>	13
<p>HEIRLOOM TOMATO & BURRATA SALAD TOMATOES / BURRATA / ARUGULA / BALSAMIC / BASIL / CROSTINI</p>	13
<p>WEDGE BLT SALAD BACON / BLUE CHEESE / PICKLED ONION / CRUMBLES</p>	13
<p>SOUP DU JOUR</p>	10

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STEAKS

SERVED WITH MASHED POTATOES

TRI TIP STEAK, 8OZ	28
FILET MIGNON, 8OZ	52
PRIME NEW YORK STEAK, 6OZ	35
PRIME NEW YORK STEAK, 12OZ	69
PRIME RIB EYE STEAK, 14OZ	69
PORTERHOUSE, CAB, 34OZ	79
PRIME RIB, CAB, 14OZ	49
PRIME LONG BONE RIB EYE, 26OZ	135

SIDES & ENHANCERS

BLEU CHEESE CRUST	8
GRILLED SHRIMP	16
LOBSTER TAIL (10OZ)	60
ELOTE STYLE CORN	10
GRILLED ASPARAGUS	10
CREAMED SPINACH	8
SAUTÉED MUSHROOMS	10
AU GRATIN POTATOES	10
GARLIC MASHED POTATOES	10
JUMBO BAKED POTATO	10
MAC-N-CHEESE	10

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CHEF'S FEATURED ENTREES

CHEF'S SIGNATURE PASTA	15
CHOICE OF: FETTUCINI OR PENNE	
CHOICE OF: ROASTED GARLIC CREAM SAUCE OR CREAMY TOMATO SAUCE	
<i>PASTA ADD-ONS</i> WITH JUMBO SHRIMP +\$10 WITH CHICKEN BREAST +\$8 WITH BAKED MEATBALL +\$8	
MISO MARINATED CEDAR-WRAPPED SALMON	39
SKUNA BAY SALMON / ASPARAGUS	
ROASTED DUROCK PORK CHOP	42
HONEY-BRINED PORK LOIN / APPLE & APRICOT CHUTNEY / AU GRATIN POTATOES	
SAFIRE BURGER	24
WAGYU BEEF / WHITE CHEDDAR / PEPPERED BACON / CARAMELIZED ONIONS / AIOLI / BRIOCHE BUN	

DESSERTS

CLASSIC CHEESECAKE	10
MACERATED FRESH BERRIES	
SEASONAL CRÈME BRÛLÉE	10
CHOCOLATE LAVA CAKE	10
CHOCOLATE CAKE / GANACHE	
CHOCOLATE MACADAMIA NUT PIE	10
WHOLE MACADAMIA NUTS / WHITE CHOCOLATE / BROWN SUGAR CUSTARD	

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DINING & VENUES

CHECK OUT OUR VENUES



Noodle Bar



ACORN
CAFE

Russch!

DESSERT DRINKS

PORTS

SANDEMAN FOUNDER'S RESERVE	11
COCKBURN'S RESERVE	11
SANDEMAN PORTO TAWNY 20YR	18
DOW'S PORTO WHITE	10
INNISKILLIN ICE WINE NIAGARA 2019	18

COGNACS

COURVOISIER V.S.	13
MARTELL CORDON BLUE	33
HENNESSY V.S.O.P.	18
HENNESSY V.S.	12
REMY MARTIN XO	40

SINGLE MALT SCOTCH

GLENLIVET	12
AUCHENTOSHAN	15
MACALLAN	25
YAMAZAKI	20
OBAN	15

BLENDED SCOTCH

MONKEY SHOULDER	8
JOHNNIE WALKER RED	8
JOHNNIE WALKER BLACK	9
JOHNNIE WALKER GOLD	15
JOHNNIE WALKER BLUE	40

COCKTAILS

ESPRESSO MARTINI	12
BRANDY ALEXANDER	12
IRISH TEMPER	12
IRISH CHOCOLATE TRUFFLE MARTINI	12

CAFÉ

ROASTED COFFEE	4
SINGLE ESPRESSO	4
DOUBLE ESPRESSO	6
CAPPUCCINO	6
CAFÉ LATTE	6
MOCHA	7

LIQUORS

GRAND MARNIER	10
DISARONNO AMARETTO	9
KAHLUA	7
FIVE FARMS IRISH CREAM	7
ROMANA SAMBUCA	9

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