

CRAFT COCKTAILS

STEAKHOUSE CLASSICS

6TH FLOOR MARTINI
BELVEDERE / DRY VERMOUTH
HOUSE SMOKED BLUE CHEESE OLIVES

HOUSE OLD FASHIONED
BASIL HAYDEN / SIMPLE SYRUP
ANGOSTURA BITTERS / ORANGE TWIST
(SMOKED OR REGULAR)
MAKE IT A GODFATHER + \$2.00

BRANDY MANHATTEN
HENNESEY VSOP / SWEET VERMOUTH / ANGOSTURA BITTERS

CACTUS COLLECTION

PASSIONFRUIT PALOMA
PASSIONFRUIT PUREE / GRAPEFRUIT / AGAVE
BLANCO TEQUILA / TRIPLE SEC / SODA

MACHETE MULE
REPOSADO TEQUILA / MEZCAL / LIME / GINGER BEER

OAXACAN OLD FASHIONED
ANEJO TEQUILA / MEZCAL / AGAVE / ORANGE BITTERS

RED SUN
BLANCO TEQUILA / APEROL / LIME / MEZCAL
BLOOD ORANGE / AGAVE

SOPHISTICATED SIPPERS

GOING OUT WEST
TEMPLETON RYE / MEZCAL / AVERNA

AVENUE & DAVENPORT
RYE / BOURBON / CYNAR / FERNET / MARASCHINO

THE SWEET SIDE

RASPBERRY LEMON DROP
LEMON VODKA / RASPBERRY LIQUOR / LEMON COINTREAU

BLACKBERRY SMASH
CHOICE OF LIQUOR (VODKA / GIN / WHISKEY) / LEMON
BLACKBERRY PUREE / MINT / SIMPLE SYRUP

PINK STARBURST
ABSOLUT VANILLA / WATERMELON PUCKER / HOUSE SOUR MIX

ULTIMATE TROPICAL PAINKILLER
GUAVA / BLOOD ORANGE / PINEAPPLE
COCONUT / ZACAPA 23 AGED RUM

BUBBLES & BERRIES
GREY GOOSE / BERRY PUREE / BRUT

SOMETHING LIGHT

LILLET ROSE SPRITZ
LILLET ROSE / BRUT / SODA

AFTERS

HIGHLANDER
BLENDED SCOTCH / BENEDICTINE / ANGOSTURA BITTERS

ESPRESSO MARTINI
KETTLE ONE / ESPRESSO / COFFEE LIQUOR / IRISH CREAM

HAZELNUT WHITE RUSSIAN
FRANGELICO / GREY GOOSE / COFFEE LIQUOR / CREAM
ESPRESSO ICE CUBES

BLACK GATO
ESPRESSO INFUSED MEZCAL / AVERNA / CREME DE CACAO

ALL PRICES SUBJECT TO 9.25% 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

SHRIMP SCAMPI 14
LEMON / GARLIC / WHITE WINE
BUTTER / FRESH HERBS

BEEF KABOBS 15
FILET / BELL PEPPER / ONION
JALAPEÑO CILANTRO CHIMICHURRI

CHICKEN SATAY 12
GRILLED CHICKEN THIGH
THAI PEANUT SAUCE

SPINACH & ARTICHOKE DIP 10
ROASTED GARLIC / PECORINO ROMANO /
PARMESAN / CREAM CHEESE / NAAN BREAD

FRIED CALAMARI 22
LEMON CAPER AIOLI

PRIME RIB SLIDERS (3) 14
BRIOCHE / CREAMY HORSERADISH
CARMALIZED ONIONS

CRAB CAKES 26
DILL / OLD BAY / LEMON CAPER AIOLI

SOUPS & SALADS

CLASSIC CAESAR SALAD 13
ROMAINE / HERB CROUTONS
PARMESAN CHEESE / WHITE ANCHOVIES
WITH JUMBO PRAWNS +10
WITH CHICKEN BREAST +8

WEDGE SALAD 14
ICEBERG / TOMATO / BACON / RED ONION
BLUE CHEESE CRUMBLES

HOUSE SALAD 8
BABY SPRING MIX / TOMATO / CUCUMBER
CARROTS / CROUTONS / CHOICE OF DRESSING

CLAM CHOWDER 10
SOURDOUGH BOWL / CHIVES / BACON

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STEAKS

TRI TIP STEAK, 8OZ	24
FILET MIGNON, 8OZ	45
NEW YORK STEAK, 6OZ	29
NEW YORK STEAK, 12OZ	49
COWBOY CUT, 18OZ RIBEYE	54
PORTERHOUSE, 24OZ	72
PRIME RIB, 14OZ	39

SIDES & ENHANCERS

BLEU CHEESE CRUST	6
LOBSTER TAIL	MP
CREAMED SPINACH	8
SAUTÉ MUSHROOMS	10
GARLIC MASHED POTATOES	6
JUMBO BAKED POTATO	6
LOADED BAKED POTATO	10
MAC-N-CHEESE	6
SEASONAL VEGETABLES	6

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CHEF'S FEATURED ENTREES

CEDAR WRAPPED SALMON MISO MARINATED / ASPARAGUS LEMON / RICE PILAF	32
SOUS VIDE PORK CHOP CENTER CUT PORK LOIN / MUSHROOM GRAVY GARLIC MASHED POTATOES / SEASONAL VEG	29
CHICKEN ALFREDO FETTUCCHINE / CREAMY ROASTED GARLIC SAUCE SUBSTITUTE PRAWNS (5)	23
SURF AND TURF PASTA FETTUCCHINE / CREAMY PESTO SAUCE PARMESAN / GRILLED TRI TIP / SHRIMP	28
SAFIRE BURGER WAGYU BEEF / WHITE CHEDDAR CARAMELIZED ONIONS / BRIOCHE BUN	24

DESSERTS

TURTLE CHEESECAKE	10
CLASSIC CRÈME BRÛLÉE	10
CHOCOLATE LAVA CAKE	10

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