

M.P.K. (M8TRIX PRINCESS KILLER)

ciroc coconut, peach & apple schnapps, orange juice, lime juice, grenadine, topped with sprite

HANDSOME

hennessy, chambord, raspberry purée, sweet & sour, sprite

BERRYLICIOUS

tito's vodka, blueberry red bull, strawberry, lychee, agave nectar, simple syrup, lime juice

TROPI-CALI BREEZE

casamigos reposado, strawberry purée, lemon juice, simple syrup, cucumber, sprite

SPICY MARGARITA

Cucumber

21 seeds cucumber jalapeño tequila, agave nectar, triple sec, lime juice, jalapeño, tajin rim

Strawberry

cazadores blanco tequila, agave nectar, triple sec, lime juice, jalapeño, tajin rim

CHILERITO MANGO MARGARITA

astral blanco tequila, mango purée, agave nectar, triple sec, sweet & sour, el chilerito chamoy, jalapeño, tajin rim

CARAJILLO

licor 43, cold brewed coffee

20 OZ DRAFT BEER

BUD LIGHT	8	DRAKE'S HEFEWEIZEN	9
BLUE MOON	9	ELYSIAN CONTACT HAZE	
CORONA	9	HAZY IPA	9
FIRESTONE 805	9	ELYSIAN SPACE DUST	9
LAGUNITAS IPA	9	MODELO ESPECIAL	9
DRAKE'S AMBER	9	STELLA ARTOIS	9

WINE & BUBBLES

CUPCAKE VINEYARD PROSECCO	Italy	8 gl / 38 bt
DOMAINE CHANDON BRUT	California	10 gl / 48 bt
LEESE FITCH SAUVIGNON BLANC	California	10 gl / 34 bt
CHATEAU ST MICHELLE RIESLING	Washington	9 gl / 32 bt
SUTTER HOME WHITE ZINFANDEL	California	8 gl / 28 bt
BV CENTURY CELLARS CHARDONNAY	California	10 gl / 34 bt
ROMBAUER CHARDONNAY	Carneros	18 gl / 68 bt
RYDER ESTATE PINOT NOIR	California	10 gl / 34 bt
MORGAN - TWELVE CLONES PINOT NOIR	Santa Lucia Highlands	16 gl / 60 bt
BV CENTURY CELLARS MERLOT	California	10 gl / 34 bt
BV CENTURY CELLARS CABERNET	California	10 gl / 34 bt
HERITAGE CABERNET	California	12 gl / 44 bt
HEITZ CELLARS CABERNET	Napa Valley	24 gl / 92 bt

EMPEROR'S JADE

the botanist gin, midori, pineapple juice, sweet & sour, cucumber

BLOOD ORANGE SANGRIA

chateau st. michelle riesling, blood orange juice, housemade lemongrass syrup, grapefruit juice, lemon juice, lychee, domaine chandon float

BASIL-BERRY BRAMBLE

the botanist gin, basil, raspberry & strawberry purée, lime juice, simple syrup

THE M8TRIX MICHELADA

modelo especial, clamato, tajin, lime juice, tapatio, soy sauce, worcestershire, spiced rim

CADILLAC MARGARITA

patrón silver tequila, cointreau, grand marnier, lime juice, simple syrup, salt rim

ATL

casamigos reposado, watermelon syrup, lime juice, agave nectar, soda water, tajin & sugar rim

LYCHEE PINEAPPLE MARTINI

house infused lychee & pineapple vodka

BOTTLED BEER & SPIKED SELTZER

HEINEKEN	6	CORONA	8
BUD LIGHT	7	GUINNESS CAN	8
BUDWEISER	7	MODELO ESPECIAL	8
COORS LIGHT	7	HEINEKEN 0.0 N/A	8
COORS BANQUET	7	WHITE CLAW BLACK CHERRY	8
MICHELOB ULTRA	7	WHITE CLAW MANGO	8
		HIGH NOON PINEAPPLE	8

MOCKTAILS

KICKIN' MANGO	jalapeño, mango pureé, lime juice, pineapple juice, soda water, sprite, tajin rim	6
CUCUMBER MINT SPRITZ	cucumber, mint, lime juice, simple syrup, soda water, sprite	6
LEMON BASILBERRY	strawberry, basil, lemon juice, simple syrup, lemonade	6

M8TRIX RESERVE

MOËT & CHANDON IMPERIAL BRUT	France	118 bt
VEUVE CLICQUOT YELLOW LABEL BRUT	France	128 bt
JUSTIN VINEYARDS ISOSCELES	Paso Robles	108 bt
ROMBAUER CABERNET	Napa Valley	138 bt
STAG'S LEAP ARTEMIS CABERNET	Napa Valley	148 bt
CAYMUS VINEYARDS CABERNET	Napa Valley	168 bt

SAKE

MABOROSHI "NAKAO'S SECRET" JUNMAI GINJO	Japan, 300ml	28 bt
JOTO "THE BLUE ONE" JUNMAI NIGORI	Japan, 300ml	20 bt
JOTO DAIGINJO	Japan, 300ml	34 bt

DAILY
3PM TO 6PM
&
9PM TO 11PM

HAPPY HOUR

- \$3 HEINEKEN BOTTLES
- \$5 **RED BULL** & WELL LIQUOR
- \$5 WELL MARGARITA, MOSCOW MULE
OR OLD FASHIONED
- \$5 DRAFT BEERS & HOUSE WINES
- \$5 WELL DRINKS*

1/2 OFF SELECT STARTERS

- | | |
|-------------------------|--------------------|
| POT STICKERS | CHIPS & SALSA |
| ROTI PARATHA | "FRY BASKET" |
| FRIED MOZZARELLA STICKS | SALT & PEPPER TOFU |
| PORK EGG ROLLS | FULL ORDER WINGS |
| FRIED CALAMARI STRIPS | ONION RINGS |

Not available in Zone 8 Sports Bar & Grill and Lotus Café | Dine in only | No substitutions | No rainchecks
*Well drink is a single alcohol based beverage

PRIME RIB

\$20
12 ounce Cut
Roasted Potatoes &
Vegetable Medley

THURSDAYS 5PM TO 11PM

SUNDAYS 3PM TO 9PM

1/2 Off Bottles of Wine*

- \$5 BV Century Cellars Wines by the Glass
- \$6 Highland Park 12yr Viking Honour Single Malt Whisky
- \$15 Highland Park 18yr Viking Pride Single Malt Whisky

*Excludes Dom Pérignon and Sake | No Substitutions | Subject to Availability | No Rainchecks

TACO TUESDAYS

5PM TO 11PM

1/2 OFF SOUTH OF THE BORDER ITEMS*

*Excludes Steak Ranchero

- \$8 House Specialty Margaritas
- \$5 Patrón Margaritas
- \$5 Modelo & Corona Draft

Dine in only | Subject to availability | No rainchecks

WIPEOUT WEDNESDAYS 5PM TO 11PM



- | | |
|---------------------------|---|
| \$6 Mai Tai | \$10 Loco Moco |
| \$6 Sex On The Beach | \$10 Shrimp Soft Tacos |
| \$6 Blue Hawaii | \$10 Hawaiian Pizza
ham, pineapple, red onion, tomato, green onion |
| \$6 ATL | \$10 Chicken Katsu Salad |
| \$6 Tropi-CALI Breeze | \$15 Coconut Shrimp & Fries |
| \$5 Modelo & Corona Draft | |

Dine in only | Not available at Lotus Café | No substitutions | Subject to availability | No rainchecks

Casino M8trix LIQUID LUNCH


Daily | 11am-3pm

Includes choice of a glass of BV Century Cellars wine,
draft beer, soft drink, or iced tea.



- | | |
|------------------------|-----------|
| NEW YORK STEAK | 15 |
| CHEESEBURGER | 12 |
| 2-TOPPING PIZZA | 12 |

Not available in Zone 8 Sports Bar & Grill and Lotus Café | Dine in only | Subject to availability | No rainchecks


starters



Poke Taco  7.25 (1 pc)
salmon or tuna, w/
asian slaw, avocado
wasabi sauce 13 (2 pc)
18 (3 pc)




Hamachi Spoons (4 pc) 16.75  
hamachi spoons served w/
ponzu sauce, green onions,
sesame seeds



Gyoza (6 pc) 13.25 pork or vegetarian  potstickers

Edamame 7.5 w/ sesame oil & salt  

Garlic Edamame 9 



Seaweed Salad 8.95 Wakame 

Sushi Rice 4.95

classic rolls (8 pc)

California 10.95
crab, avocado, sesame seeds

California Crunch 11.75
crab, avocado, sesame seeds, unagi sauce, tempura crunch

Spicy Tuna 13.5  
spicy tuna, cucumber, tobiko

Shrimp Tempura 13.95
shrimp tempura, avocado, sesame seeds, unagi sauce

Caterpillar 18.25
eel, crab, cucumber, topped w/ avocado, unagi sauce


Rainbow 17.5 
crab, avocado topped w/ five kinds of fish

Rock n Roll 13.75
eel, avocado, sesame seeds, unagi sauce

Dragon 18.25
shrimp tempura, crab topped w/ eel, avocado, unagi sauce

Lion King 18.25
crab, avocado topped w/ salmon, spicy mayo, unagi sauce,
green onion (baked)

vegetarian rolls (8 pc)


Avocado 8.75 
avocado, sesame seeds

Avocado Crunch 10.5
avocado, sesame seeds, unagi sauce, tempura crunch

Hollaback 16.75
shiitake mushroom, cucumber, top w/ avocado, lemon,
garlic crisp, soy vinaigrette

Futo Maki (10 pc) 18.25
avocado, cucumber, carrot, wakame, shiitake mushroom,
sesame seeds, tamago, seaweed wrap on outside

DTF (Down to Fiesta) 15.75
avocado roll, topped w/ fresh pico de gallo, jalapenos,
persian lime olive oil, micro cilantro, sesame seeds

Urban Myth 16.75 
cucumber, avocado topped w/ mango, sriracha, jalapeño,
sesame seeds drizzled w/ honey


SUSHI [CONFIDENTIAL]


by sushi randy

bento box 21.50


california roll (8 pc), pork or veg gyoza (3 pc), seaweed
salad, edamame. add assorted sashimi (3 pc) +4
(choice of salmon, tuna, yellowtail, shrimp)


nigiri (2 pc) & sashimi (5 pc)

Yellowfin Tuna 9.5 / 16.5 maguro 

Yellowtail 8.95 / 15.75 hamachi 

Salmon 8.75 / 15.75 sake

Eel 10.75 unagi (fully cooked) 

Cooked Shrimp 7.95 ebi (fully cooked) 

confidential rolls (8 pc)

The M8trix 21.75 

spicy crab, avocado, cucumber, jalapeño
topped w/ tuna, yellowtail, salmon,
mango, sweet & sour, unagi sauce,
habanero tobiko, green onions



Shady Shrimp 20.75 


shrimp tempura, spicy crab, avocado,
topped w/ seared salmon, micro cilantro,
sesame seeds, ponzu sauce



Geisha Girl 21.25 

spicy tuna, avocado, topped w/ salmon,
lemon, green onion, spicy spy, unagi sauce,
tobiko, macadamia nuts



Blonde Bombshell 20.25 

spicy tuna, unagi, avocado, topped w/
yellowtail, unagi sauce, habanero tobiko,
macadamia nuts, green onion



Cabo Conspiracy 16.75

spicy crab, avocado, topped w/
sweet & sour, tempura crunch,
jalapeño, habanero tobiko
(fully cooked)



The Lime & Dine 19.95  

avocado, cucumber topped w/
salmon, tuna, lime, ponzu sauce,
persian lime olive oil, sesame seeds






Flamin' HOT Cheetos Roll 20.75

shrimp tempura, cream cheese,
avocado, topped w/ spicy crab, spicy
spy sauce, Flamin' HOT Cheetos,
jalapeño (soy paper, fully cooked)



Soy Paper Available, add \$1.50

 These menu items are raw or undercooked.  These menu items are gluten free.  These menu items are vegetarian. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify server of any food allergies as not all ingredients are listed on the menu.

STARTERS

O.G. SHRIMP COCKTAIL <i>GF</i>	10
six jumbo shrimp, cocktail sauce, lemon wedge	
FRIED CALAMARI STRIPS	11
choice of classic, salt & pepper, lemon pepper, or sweet & spicy hong kong	
"FRY BASKET" <i>VG</i>	7
choice of french fries (<i>GF</i>), curly fries, or tater tots choose your style: salted, garlic & parmesan, or cajun spiced	
CHIPS AND... <i>VG, GF</i>	5
choice of fire roasted salsa, pico de gallo, chipotle cheese sauce, or house made guacamole additional choices...2	
CRISPY JUMBO ONION RINGS <i>VG</i>	7
PARMESAN CRUSTED MOZZARELLA STICKS <i>VG</i>	8
parmesan cheese, parsley, marinara sauce, ranch dressing	
SALT & PEPPER TOFU <i>VG</i>	7
fried tofu, jalapeño, onion, soy ginger sauce	
PORK EGG ROLLS sweet chili sauce	7
PAN SEARED POT STICKERS pork, vegetables, ginger-soy sauce	7
ROTI PARATHA <i>VG</i>	7
grilled flatbread, green onion, yellow curry dipping sauce	
QUESO FUNDIDO EL LOCO <i>GF</i>	7
spicy chorizo, roasted green chiles, mexican cheeses, pico de gallo, tortilla chips	
CHILI CHEESE FRIES <i>GF</i>	12
crispy french fries, chili con carne, applewood smoked bacon, chipotle cheese sauce, jack & cheddar cheese, sour cream, green onion	
THE CLASSIC GARDEN CITY STEAK BITES*	15
grilled 9 ounce new york, marsala demi-glace, crispy shallot	
WINGS	HALF 11/FULL 18
choice of classic buffalo, salt & pepper, honey bbq, lemon pepper, jalapeño orange, or sweet & spicy hong kong	

BEVERAGES

FOUNTAIN SODA coke, diet coke, sprite, coke zero, cherry coke, barq's rootbeer, fanta orange, minute maid lemonade	3
RASPBERRY LEMONADE	4
STRAWBERRY LEMONADE	4
ICED TEA	3
NUMI HOT TEA	2
PREMIUM ROAST COFFEE	2
PERRIER	4
JUICE	4
RED BULL	5
orange, cranberry, grapefruit regular, sugar free, tropical, blueberry	

SALADS

add grilled chicken breast...5	add grilled salmon...5
add 5pcs grilled shrimp...5	
CLASSIC CAESAR SALAD <i>VG</i>	SMALL 5 / LARGE 9
hearts of romaine, parmesan, garlic butter croutons	
M8TRIX HOUSE SALAD <i>VG</i>	SMALL 4 / LARGE 8
mixed greens, carrots, tomatoes, cucumbers, red onions, garlic butter croutons, balsamic vinaigrette	
THE GREEK <i>GF</i>	SMALL 5 / LARGE 9
chopped romaine, crumbled feta, red onion, kalamata olive, cucumber, cherry tomato, sliced pepperoncini, red wine vinegar & olive oil	
CHICKEN KATSU SALAD	15
panko crusted chicken breast, chopped romaine, shredded cabbage, cucumber, edamame, pickled daikon, toasted sesame seeds, wonton strips, katsu sauce drizzle, creamy ginger vinaigrette	
CHILE GRILLED SHRIMP & MANGO SALAD <i>GF</i>	16
avocado, cherry tomato, mango, red onion, mango vinaigrette	
SALMON & ARUGULA SALAD <i>GF</i>	16
grilled salmon, oven roasted tomatoes, pine nuts, quinoa, lemon basil vinaigrette	
THE COBB <i>GF</i>	16
chopped romaine, fresh roasted turkey, avocado, applewood smoked bacon, cherry tomatoes, hard boiled egg, bleu cheese crumbles, cobb vinaigrette	
SOUTHWEST SALAD	16
grilled chicken breast, romaine lettuce, black beans, grilled corn, bell peppers, green onions, cilantro, cheddar & jack cheese, pico de gallo, guacamole, sour cream, tortilla strips, southwest ranch dressing	

SOUPS

NEW ENGLAND CLAM CHOWDER IN A BREAD BOWL	12
sourdough bread bowl, applewood smoked bacon, red potatoes, onions, celery	
CUP OF NEW ENGLAND CLAM CHOWDER	8
CHILI CON CARNE IN A BREAD BOWL	12
sourdough bread bowl, ground beef, cheddar & jack cheese, sour cream, green onion	
CUP OF CHILI CON CARNE <i>GF</i>	8

VG...Vegetarian

GF...Gluten Free

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BURGERS & SANDWICHES

COWBOY BURGER* 17

applewood smoked bacon, onion ring, cheddar cheese, bbq sauce, mayonnaise, brioche bun

CHEESEBURGER* 14

choice of american, cheddar, pepper jack, or swiss mayonnaise, lettuce, tomato, onion, pickle slices, brioche bun

NASHVILLE HOT CHICKEN SANDWICH **SPICY!!!** 15

panko crusted chicken breast, nashville hot sauce, apple cider coleslaw, mayonnaise, brioche bun

PHILLY CHEESESTEAK* 15

thinly sliced sirloin, onion, bell pepper, mushroom, provolone cheese, cheese sauce, soft hoagie roll

TURKEY CLUB 15

fresh roasted turkey, applewood smoked bacon, lettuce, tomato, mayonnaise, toasted white bread

CALIFORNIA CHICKEN & AVOCADO 14

grilled chicken breast, sliced avocado, tomato, lettuce, pepperjack cheese, mayonnaise, soft roll

CLASSIC GRILLED CHEESE 8

choice of white, wheat, sourdough, or rye american, provolone, and cheddar cheese

NEW ENGLAND LOBSTER ROLL 22

shredded romaine, celery, lemon, toasted roll

CLASSIC RUEBEN SANDWICH 16

house made corned beef, sauerkraut, swiss cheese, thousand island dressing, rye bread

PASTA served with garlic flatbread

CAJUN SHRIMP PASTA 19

blackened shrimp, onion, bell pepper, fresh tomato, cajun alfredo sauce, farfalle pasta

SPAGHETTI BOLOGNESE 12

bolognese ragù, parmesan, parsley, spaghetti pasta

CHICKEN PICCATA 19

two sauteed chicken breasts, mushrooms, lemon, capers, butter, white wine, italian parsley, spaghetti pasta

CHICKEN & BROCCOLI ALFREDO 17

seared chicken breast, broccoli florets, garlic parmesan alfredo sauce, italian parsley, fettuccini pasta

CLASSIC CHICKEN PARMESAN 19

two panko crusted chicken breasts, fresh mozzarella, basil marinara, parmesan cheese, italian parsley, spaghetti pasta

SHRIMP SCAMPI PASTA 22

butter, garlic, shallots, white wine, tomato, lemon, fresh basil, parmesan cheese, spaghetti pasta

SOUTH OF THE BORDER

B.Y.O.B. (BUILD YOUR OWN BURRITO) 8

wrapped in a flour tortilla or served in a bowl
black beans, mexican rice, cheddar & jack cheese
served with tortilla chips & fire roasted salsa
top it mojado style with red enchilada sauce and cheddar & jack cheese...1

BURRITO PROTEINS

carne asada	3	pollo asada	3
carnitas	3	chorizo	3
chile lime shrimp	5	soy-rizo	3

BURRITO BUILDS each additional item...1

pico de gallo	avocado	guacamole
fire roasted salsa	black olives	grilled corn
sour cream	cilantro	pickled jalapeño
	diced onion	

CHEESE QUESADILLA 9

flour tortilla, cheddar & jack cheese, pico de gallo, sour cream
add carne asada, pollo asada, carnitas, chorizo, or soy-rizo.....3
add chile lime shrimp.....5

NACHOS GRANDE 11

corn tortilla chips, black beans, chipotle cheese sauce, jalapeños, cilantro, green onion, pico de gallo, guacamole, sour cream
add carne asada, pollo asada, carnitas, chorizo, or soy-rizo.....3
add chile lime shrimp.....5

STREET TACOS 11

choice of carne asada, pollo asada, carnitas, chile lime shrimp, chorizo, or soy-rizo
corn tortillas, onion, cilantro, fire roasted salsa

SHRIMP SOFT TACOS 13

flour tortillas, chile lime shrimp, pico de gallo, mango slaw, chipotle aioli, tortilla chips, fire roasted salsa

STEAK RANCHERO* 23

marinated 9 ounce skirt steak, black beans, mexican rice, grilled onion, tomato, bell pepper, fire roasted salsa
choice of flour or corn tortillas

PIZZA

CREATE YOUR OWN 8

tomato sauce, mozzarella

each additional item...2

pepperoni	fresh tomato slices	artichokes
grilled chicken	bell peppers	green onion
italian sausage	black olives	mushrooms
smoked ham	pineapple chunks	fresh basil
applewood smoked bacon	fresh jalapeños	red onion
	fresh mozzarella	

PACIFIC RIM

FRIED RICE 11

choice of beef, shrimp, chicken, bbq pork, spam or tofu
soy sauce, egg, carrots, peas, green onion, garlic
combo... add 3

MU SHU LETTUCE WRAPS 13

ground chicken, water chestnut, shiitake mushroom,
bell pepper, peas, carrots, green onion, hoisin sauce,
lettuce cups, steamed jasmine rice

VIETNAMESE PORK CHOP 13

two grilled marinated pork chops, fried egg,
pickled daikon & carrots, steamed jasmine rice

SWEET & SOUR CHICKEN 14

crispy chicken breast, bell pepper, onion,
pineapple, sweet & sour sauce, green onion,
steamed jasmine rice

KUNG PAO CHICKEN 14

roasted peanuts, dried red chiles, onions, water chestnut,
spicy kung pao sauce, steamed jasmine rice

ORANGE CHICKEN 15

crispy tempura chicken, onion, green onion,
jalapeño orange sauce, steamed jasmine rice

CHICKEN TERIYAKI BOWL 12

grilled marinated boneless chicken thigh,
steamed broccoli, teriyaki sauce, sesame seeds, steamed jasmine rice

CHICKEN CURRY 14

yellow curry, potatoes, carrots, steamed jasmine rice,
roti paratha

TAMARIND BEEF 30

wok fired filet mignon, tamarind glaze, diced lime, arugula salad,
rice vinegar, crispy shallots, steamed jasmine rice

MONGOLIAN BEEF 16

thinly sliced beef, onions, garlic, ginger, dried red chiles,
green onion, steamed jasmine rice

BEEF & BROCCOLI 15

thinly sliced beef, broccoli, onions, garlic, ginger,
shoaxing wine, steamed jasmine rice

GARLIC NOODLES 11

wok fired egg noodle, butter, garlic, oyster sauce,
shiitake mushroom, tomato, thai basil, green onion, black pepper
add beef, shrimp, chicken, bbq pork, spam, or tofu...1

CHOW MEIN 11

egg noodles, onion, carrot, green onion, oyster sauce
add beef, shrimp, chicken, bbq pork, spam, or tofu...1

CHÁO BO SMALL 4 / LARGE 6

ground beef, ginger, onion, crispy shallots, daikon sprouts, green onion

WONTON SOUP SMALL 10 / LARGE 11

bbq pork, pork wontons, green onions, onions, cilantro,
fried shallots, chicken broth

HOUSE NOODLE SOUP SMALL 10 / LARGE 11

shrimp, bbq pork, egg noodles, baby bok choy,
green onion, onions, cilantro, chicken broth

PHO* SMALL 10 / LARGE 11

choice of rare beef, shrimp, meatball, or chicken
rice noodles, onions, cilantro, thai basil, bean sprouts,
jalapeño, lime, sriracha, hoisin

PHO ADDITIONS

meatball	3	wontons	3
rare beef	3	tofu	3
chicken	3	bean sprouts	2
bbq pork	3	jalapeño	2
shrimp	4	assorted vegetables	3

DIM SUM

HA GAO 7

4pcs | steamed shrimp & bamboo shoot dumpling
shrimp, bamboo shoot, onion

SHANGHAI PORK DUMPLING 7

4pcs | soup filled pork dumpling
pork, ginger, scallion, onion

CRISPY PORK WONTONS 7

5pcs | deep fried pork & vegetable wontons

PORK SIU MAI 7

4pcs | steamed pork & shrimp dumpling
shiitake mushroom, onion

CHARSIU PORK STEAMED BUNS 7

3pcs | bbq pork in a pillow dough

SPECIALTIES

LOCO MOCO* 13

choice of grilled certified angus beef patty, spam,
chicken katsu, or grilled chicken breast
over-easy egg, steamed jasmine rice, brown mushroom gravy,
green onion

CHICKEN TENDERS 13

crispy chicken, french fries
choice of bbq sauce, ranch dressing or honey mustard

COCONUT SHRIMP 16

six coconut panko crusted shrimp, french fries,
sweet chili sauce

THE INFINITY GRILL

includes choice of two sides and one sauce

TOMAHAWK STEAK* 40 OUNCE GF	74
<i>(please allow additional time to prepare)</i>	
NEW YORK STRIP STEAK* 9 OUNCE GF	22
FILET MIGNON* 8 OUNCE GF	37
VERLASSO SALMON 7 OUNCE GF	21
GRILLED SHRIMP 8 PCS GF	22
CHICKEN BREAST TWO 4 OUNCE PCS GF	16
HODO ORGANIC TOFU GF	14

SIDES *additional side...4*

steamed jasmine rice	sauteed baby spinach
mexican rice	roasted cauliflower
mashed potatoes	steamed broccoli
roasted red potatoes	pan roasted squash
french fries	mexican black beans
onion rings	apple cider coleslaw

SAUCES

marsala demi-glace	teriyaki
honey miso glaze	garlic butter
blackening spice	

SWEETS

OLD FASHIONED WARM APPLE CRISP	6
spiced granny smith apples, brown sugar streusel, vanilla ice cream, caramel sauce, mint	
HALF-BAKED	6
baked to order NOX COOKIE BAR chocolate chip 'n chunk cookie <i>choice of vanilla, chocolate or strawberry ice cream</i>	
MOLTEN CHOCOLATE LAVA CAKE	6
warm chocolate cake, fresh berries, vanilla ice cream, chocolate sauce, whipped cream	
NY STYLE CHEESECAKE	6
fresh berries, raspberry sauce, whipped cream	
BANANA ROYALE	6
two scoops of vanilla, chocolate or strawberry ice cream, sliced banana, chocolate sauce, chopped peanuts, whipped cream, cherry	
MILKSHAKE	7
classic vanilla, chocolate, or strawberry	avocado
the banana stand	oreo madness
chocolate ice cream, banana	butterfinger blast

RISE & SHINE

egg whites available

bread choices: cinnamon swirl, white, wheat, sourdough, english muffin

STEAK & EGGS* two eggs, hash browns, toast	
NEW YORK STRIP STEAK 9 OUNCE	20
FILET MIGNON 8 OUNCE	35
TOMAHAWK STEAK 40 OUNCE	70
<i>(please allow additional time to prepare)</i>	
THE ALL AMERICAN*	12
<i>choice of bacon, sausage, or spam</i>	
two eggs, hash browns, toast	
JOE'S SPECIAL*	12
ground beef, spinach, mushroom, eggs, onions, parmesan, hash browns, toast	
PANCAKE BREAKFAST*	13
two eggs, two pancakes, two bacon, sausage or spam, hash browns	
BREAKFAST BURRITO*	12
<i>choice of bacon, sausage, chorizo, soy-rizo, or spam</i>	
flour tortilla, scrambled eggs, onions, hash browns, cheddar cheese, fire roasted salsa	
HUEVOS RANCHEROS*	10
crispy tortilla shells, black beans, two eggs, pico de gallo, sour cream, queso fresco, cilantro	
add pollo asada, carne asada, carnitas, chorizo or soy-rizo...3	
CORNED BEEF HASH & EGGS*	14
house made corned beef, onions, bell pepper, shredded potatoes, two eggs, toast	
FRESH FRUIT & GRANOLA PARFAIT VG, GF	7
greek yogurt, fresh seasonal berries, house made granola	
FRESH FRUIT BOWL VG, GF	6
chef's selection of fresh fruit	

THREE EGG OMELET*	10	
hash browns, toast		
choice of 2 items below:	<i>additional item...1</i>	
applewood smoked bacon	cheddar jack	avocado
sausage	american cheese	bell pepper
black forest ham	swiss	black olives
spam	provolone	fresh jalapeño
chorizo	pepper jack	mushroom
soy-rizo	mozzarella	onion
oven roasted turkey		spinach
shrimp		tomato

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

❖Served raw or undercooked, or contains or may contain raw or undercooked ingredients.



EARLY MORNING MENU

AVAILABLE THURSDAY TO MONDAY MORNINGS | 3AM TO 6AM

CHÁO BÒ ground beef, ginger, onion, crispy shallots, daikon sprouts, green onion	SMALL 4 / LARGE 6
BEEF PHO*❖ rice noodles, onions, cilantro, thai basil, bean sprouts, jalapeño, lime, sriracha, hoisin sauce	SMALL 10 / LARGE 11
FRENCH FRIES GF choice of regular or cajun	7
PORK EGG ROLLS crispy pork filled egg rolls, sweet chili sauce	7
WINGS choice of classic buffalo, salt & pepper or sweet & spicy hong kong	HALF 11 / FULL 18
CLASSIC CAESAR VG romaine hearts, parmesan, garlic butter croutons add grilled chicken breast...5	9
THE COBB GF chopped romaine, roasted turkey, applewood smoked bacon, avocado, cherry tomatoes, hard boiled egg, bleu cheese crumbles, cobb vinaigrette	16
TURKEY CLUB roasted turkey breast, applewood smoked bacon, lettuce, tomato, mayonnaise, toasted white bread	15
CALIFORNIA CHICKEN & AVOCADO SANDWICH grilled chicken breast, mayonnaise, avocado, tomato, lettuce, pepperjack cheese, soft hoagie roll	14
CHEESEBURGER* cheddar cheese, mayonnaise, lettuce, tomato, pickle, brioche bun add applewood smoked bacon...4	14
FRIED RICE <i>choice of beef, chicken, or tofu</i> soy sauce, egg, onions, carrots, peas, green onions, garlic	11
MONGOLIAN BEEF sliced tri tip, onions, garlic, ginger, dried red chiles, green onions, steamed jasmine rice	16
VIETNAMESE PORK CHOP two marinated pork chops, steamed jasmine rice, pickled daikon and carrots, fried egg	13
ALL AMERICAN* <i>choice of bacon or sausage</i> two eggs any style, hash browns, toast	12
NEW YORK STEAK & EGGS* 9 ounce certified angus beef cooked to order, two eggs any style, hash browns, toast	20
LOCO MOCO* grilled certified angus beef patty, over-easy egg, steamed jasmine rice, brown mushroom gravy	13

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