



**ZONE 8**  
**SPORTS**  
**BAR & GRILL**

**CRAFTED FOR GAMEDAY.**

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# HOUSE COCKTAILS

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<b>CRISTALINO CROWN</b> cristalino tequila, pineapple amaro, pineapple & lime juices, hibiscus	14	<b>MAI TAI</b> jamaican & martinique rums, orange curaçao, lime juice, orgeat syrup	14
<b>PRICKLY PEAR RANCH WATER</b> tequila blanco, prickly pear, lime juice, topo chico	13	<b>COCONUT PANDAN COCKTAIL</b> 3 star white rum, toasted coconut rum, pandan extract, kiwi, lemon, palm sugar rim	14
<b>SPICY MARGARITA</b> yave jalapeño tequila, agave nectar, lime juice, tajin rim choose: <b>strawberry, cucumber-kiwi, mango, watermelon, tamarind</b>	14	<b>BANANA BADDIE</b> jamaican rum, rye whiskey, creme de banane, citrus, tiki syrup	14
<b>CADILLAC MARGARITA</b> patron silver, grand marnier, lime juice, agave, salted rim	15	<b>MALIBU BARBI</b> malibu rum, strawberry puree, pineapple syrup, sweet & sour, pink sugar rim	14
<b>M8TRIX MICHELADA</b> mexican lager, tomato-clam blend, lime, tapatío, savory spices, and a tajín rim	14	<b>SJ SIDECAR</b> hennessy vs, apricot brandy, triple sec, lemon juice	14
<b>NEGRONI</b> fords gin, campari, carpano classico sweet vermouth served over a king cube	14	<b>OLD FASHIONED</b> buffalo trace bourbon <i>or</i> michter's rye, cane sugar, orange bitters	14
<b>CUCUMBER GIN COOLER</b> gin, lemongrass syrup, kaffir leaf, cucumber tonic water	13	<b>TOP O' THE MORNIN'</b> slane irish whisky, cold brew coffee, extra buzz, irish cream cold foam	14
<b>FRENCH 75 SOCIÉTÉ</b> bombay sapphire gin, lemon, sparkling wine, and lavender essence	14	<b>ESPRESSO MARTINI</b> tito's vodka, coffee liqueur, vanilla-raw sugar syrup	14
<b>STRAWBERRY APEROL SPRITZ</b> aperol, lillet blanc, sparkling wine, muddled strawberry, soda	14	<b>MILLIONAIRE'S COCKTAIL</b> woodford reserve bourbon, grand marnier, absinthe, grenadine, lemon	15
<b>LYCHEE MARTINI</b> lychee & pineapple infused vodka	14	<b>BIG BALLER MANHATTAN</b> weller's reserve bourbon, antica formula, black walnut bitters, jackpot cherries	28

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# WINE & BUBBLES

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## WHITE WINES

<b>BONINA VINHO VERDE</b> Minho, Portugal	10 gl	38 bt
<b>ANSELMI PINOT GRIGIO</b> Friuli, Italy	11 gl	42 bt
<b>LEESE FITCH SAUVIGNON BLANC</b> Sonoma, CA	10 gl	38 bt
<b>ROMBAUER SAUVIGNON BLANC</b> Napa Valley, CA	14 gl	55 bt
<b>CENTURY CELLARS CHARDONNAY</b> Napa Valley, CA	10 gl	38 bt
<b>LOLA CHARDONNAY</b> St. Helena, CA	13 gl	50 bt
<b>ROMBAUER CHARDONNAY</b> Napa Valley, CA	19 gl	74 bt

## M8TRIX RESERVE

<b>MOËT &amp; CHANDON IMPÉRIAL BRUT</b> Champagne, France	118 bt
<b>VEUVE CLICQUOT YELLOW LABEL</b> Reims, France	128 bt
<b>JUSTIN ISOSCELES</b> Paso Robles, CA	100 bt
<b>STAG'S LEAP ARTEMIS CABERNET</b> Napa Valley, CA	148 bt
<b>CAYMUS VINEYARDS CABERNET</b> Rutherford, CA	168 bt

## BUBBLES

<b>LA SALETA CAVA BRUT</b> Catalonia, Spain	9 gl	34 bt
<b>ZONIN PROSECCO</b> Veneto, Italy	8 gl	32 bt
<b>DOMAINE CHANDON BRUT</b> Yountville, CA	16 gl	63 bt

## RED WINES

<b>LOLA PINOT NOIR</b> St Helena, CA	13 gl	50 bt
<b>AARON 'AEQUOREA' PINOT NOIR</b> Paso Robles, CA	17 gl	67 bt
<b>ATAMISQUE 'CATALPA' MALBEC</b> Tupungato, Argentina	14 gl	54 bt
<b>CENTURY CELLARS MERLOT</b> Napa Valley, CA	10 gl	38 bt
<b>CENTURY CELLARS CABERNET</b> Napa Valley, CA	10 gl	38 bt
<b>EMBANKMENT CABERNET</b> Healdsburg, CA	17 gl	54 bt
<b>CHATEAU STE. MICHELLE 'COLD CREEK' CABERNET</b> Columbia Valley	19 gl	56 bt
<b>HEITZ CELLAR CABERNET</b> St. Helena, CA	35 gl	118 bt

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# BEER & SELTZER

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## 20oz DRAFT BEER

<b>PACIFICO</b>	10	<b>HEINEKEN</b>	7
<b>CORONA EXTRA</b>	10	<b>BUD LIGHT</b>	7
<b>MODELO ESPECIAL</b>	10	<b>BUDWEISER</b>	7
<b>TIERRA MADRE MEXICAN LAGER</b>	10	<b>COORS LIGHT</b>	7
<b>STELLA ARTOIS BELGIAN PILSNER</b>	10	<b>MICHELOB ULTRA</b>	7
<b>SCRIMSHAW NORTH COAST PILSNER</b>	10	<b>CORONA</b>	8
<b>BLUE MOON WHEAT ALE</b>	10	<b>PACIFICO</b>	8
<b>FIRESTONE 805 CALI BLONDE ALE</b>	10	<b>MODELO ESPECIAL</b>	8
<b>ALMANAC LOVE HAZY IPA</b>	10	<b>GUINNESS CAN</b>	8
<b>HEADLANDS WEST COAST IPA</b>	10	<b>HEINEKEN 0.0 N/A</b>	8
<b>ELYSIAN SPACE DUST IMPERIAL DIPA</b>	10	<b>EASY DUST IPA N/A</b>	8
		<b>WHITE CLAW</b>	8
		<b>HIGH NOON IQR</b>	8
		<b>SURFSIDE</b>	8

## BOTTLED BEER & SELTZER

## KICKIN' MANGO

jalapeño, mango purée, lime juice, pineapple juice, soda water, sprite, tajin rim

## CUCUMBER MINT COOLER

cucumber, ginger-lemongrass syrup, mint, cucumber tonic

## LAZY RIVER

pandan, coconut, lemon, sparkling water

## VIOLET PEARL

lychee, lavender syrup, yuzu juice, sparkling water

## LEMON BASILBERRY

strawberry, basil, lemon juice, simple syrup, lemonade

## JULIUS OF THE JUNGLE

orange & pineapple juice, passion fruit purée, coconut cream, lime juice, soda water

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# HAPPY HOUR | MONDAY-SATURDAY 3PM-6PM

## BEERS & COCKTAILS

Heineken	3	<b>House Wines</b>	
Bottled & Draft Beers	5	Zonin Prosecco	5
Well Liquor, House Margarita	5	Bonina Vinho Verde	5
Tito's Mule <i>or</i> Tito's Espresso Martini	8	All Century Cellars Wines	5
Pueblo Viejo Margarita	8	<b>Select Wines</b>	
Buffalo Trace Old Fashioned	8	La Saleta Cava Brut	8
Red Bull & Well Liquor	8	Anselmi Pinot Grigio	8
		Leese Fitch SB	8
		Lola Pinot Noir	8

## 1/2 OFF SELECT STARTERS

Fry Basket	Onion Rings
Chips & Salsa	Pork Egg Rolls
Fried Calamari Strips	Pot Stickers
Fried Mozzarella Sticks	Roti Paratha
Steamed Pork Wontons	Spam Fries

### Full Order of Wings 12

choice of buffalo, salt & pepper, honey bbq, mango-habanero, lemon pepper, jalapeño orange, or sweet & spicy hong kong

Not available in Lotus Café | Dine in only | No substitutions | No rainchecks

## OXTAIL SOUP MONDAYS 5PM

Oxtail, ginger, garlic, star anise, cilantro, onion, green onion, mustard green, sesame seeds served with a pork egg roll, sweet chili sauce, and steamed jasmine rice 20

## MONDAY DRINK SPECIALS 5PM-11PM

Heineken 3 Pinot Grigio 6 Lola Pinot Noir 8 E.H. Taylor Small Batch Bourbon 15 Hennessy VSOP 12 Buzzard's Roost Toasted Barrel Rye 10

Dine in only | Subject to availability | No substitutions | No rainchecks

## TACO TUESDAYS 5PM-11PM

## 1/2 OFF SOUTH OF THE BORDER ITEMS

Tierra Madre Mexican Lager 6 House Margarita 5 Pueblo Viejo Tequila Shot 6 Arette Blanco Margarita 8

Dine in only | Subject to availability | No rainchecks

## WIPEOUT WEDNESDAYS 5PM-11PM

Modelo & Corona Bottles 6 Almanac Love Hazy IPA 8 Pueblo Viejo Tequila Shot 6 Blue Hawaiian 8 Malibu Barbi 8 Mai Tai 8  
Loco Moco 11 Shrimp Soft Tacos 12 Maui Wowie Pizza 12 Coconut Shrimp & Fries 15 Chicken Katsu 15 Hawaiian Sunrise 15

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

## PRIME RIB THURSDAYS 5PM-11PM | SUNDAYS 3PM-9PM

12oz cut, roasted potatoes & seasonal vegetable 28

1/2 Off Select Bottles of Wine Buffalo Trace Old Fashioned 8 Century Cellars Wines by the Glass 5 Embankment Cabernet Sauvignon 8  
Highland Park 12-Year Viking Honour Single Malt 8 E.H. Taylor Small Batch Bourbon 15

Dine in only | No substitutions | Subject to availability | No rainchecks

# STARTERS

<b>VEGETARIAN SAMOSAS</b> <i>VG</i>	12	<b>WINGS</b>	HALF 14 FULL 22
spiced vegetable pastry, mango chutney, cilantro chutney		choice of buffalo, salt & pepper, honey bbq, mango-habanero, lemon pepper, jalapeño orange, or sweet & spicy hong kong	
<b>ROTI PARATHA</b> <i>VG</i>	10	<b>FRESH VIETNAMESE SPRING ROLLS</b>	11
grilled flatbread, green onion, yellow curry dipping sauce		poached shrimp, bbq pork, rice noodle, pickled daikon & carrot, lettuce, thai basil, cilantro, mint, spicy peanut sauce	
<b>ROASTED CAULIFLOWER</b>	13	<b>PAN SEARED POT STICKERS</b>	10
chipotle hot honey, brown butter almonds, cotija		pork, vegetables, ginger-soy sauce	
<b>MEXICAN CORN ESQUITES</b> <i>VG</i>	9	<b>STEAMED PORK WONTONS</b>	10
sautéed mexican-style street corn in a cup with chili crema, lime, cilantro, cotija, tajín		served with lemongrass sambal dipping sauce	
<b>PARMESAN CRUSTED MOZZARELLA STICKS</b> <i>VG</i>	12	<b>PORK EGG ROLLS</b>	12
parmesan cheese, parsley, marinara sauce, ranch dressing		sweet chili sauce	
<b>CHIPS AND SALSA</b> <i>VG, GF</i>	8	<b>SPAM FRIES</b>	10
house-made crispy corn tortilla chips and two salsas add nacho cheese 4 add guacamole 5		panko crusted spam, parsley, pineapple-guava bbq cream	
<b>“FRY BASKET”</b> <i>VG</i>	8	<b>CHILI CHEESE FRIES</b> <i>GF</i>	16
choice of french fries (GF), sweet potato fries, or tater tots choose your style: salted, garlic & parmesan, or cajun spiced		crispy french fries, chili con carne, applewood smoked bacon, chipotle cheese sauce, jack & cheddar cheese, sour cream, green onion	
<b>CRISPY JUMBO ONION RINGS</b> <i>VG</i>	10	<b>THE CLASSIC GARDEN CITY STEAK BITES</b> *	19
		grilled 9oz ny sirloin, marsala demi-glaze, crispy shallot	
<b>FRIED CALAMARI STRIPS</b>	15	<b>SPAM SLIDERS</b> [2]	10
choice of classic (cocktail sauce, lemon aioli), buffalo, salt & pepper, or sweet & spicy hong kong		pineapple slaw, pickled maui onions, teriyaki, mayo	
		<b>WAGYU BEEF SLIDERS</b> [2]	12
		black garlic aioli, caramelized pho onions, butter lettuce, aged cheddar	

# SOUPS & SALADS

<b>NEW ENGLAND CLAM CHOWDER</b>	CUP 8 BOWL 14	applewood smoked bacon, red potatoes, onions, celery		<b>add one of the following to your salad (only available on large salads)</b> grilled chicken breast 9 grilled salmon 13 grilled jumbo shrimp (5) 13	
<b>CHILI CON CARNE</b>	CUP 8 BOWL 14	ground beef, cheddar & jack cheese, sour cream, green onion		<b>M8TRIX HOUSE SALAD</b> <i>VG</i>	SM 7 LG 12
<b>WONTON SOUP</b>	SM 14 LG 16	bbq pork, pork wontons, green onions, onions, cilantro, fried shallots, chicken broth		mixed greens, carrots, tomatoes, cucumbers, red onions, garlic butter croutons, balsamic vinaigrette	
<b>HOUSE NOODLE SOUP</b>	SM 14 LG 16	shrimp, bbq pork, egg noodles, baby bok choy, green onion, onions, cilantro, chicken broth		<b>ARUGULA SALAD</b>	SM 7 LG 12
<b>PHO</b> *❖	SM 14 LG 16	choice of rare beef, shrimp, meatball, or chicken rice noodles, onions, cilantro, thai basil, bean sprouts, jalapeño, lime, sriracha, hoisin		citrus vinaigrette, quinoa, shaved radish, shaved parmesan	
<b>PHO ADDITIONS</b>				<b>CLASSIC CAESAR SALAD</b> <i>VG</i>	SM 7 LG 12
meatball 4	bbq pork 4	shrimp 4		hearts of romaine, parmesan, garlic butter croutons	
rare beef 4	bean sprouts 2	tofu 4		<b>THE GREEK</b> <i>GF</i>	SM 8 LG 13
chicken 4	assorted vegetables 3	jalapeño 2		romaine lettuce, kalamata olive, artichoke, cucumber, cherry tomato, pepperoncini, red onion, feta cheese	
wontons 2	extra noodles 2			<b>THE COBB</b> <i>GF</i>	21
				chopped romaine, fresh roasted turkey, avocado, applewood smoked bacon, cherry tomatoes, hard-boiled egg, bleu cheese crumbles, cobb vinaigrette	
				<b>SALMON &amp; ARUGULA SALAD</b> <i>GF</i>	23
				grilled salmon, blistered cherry tomatoes, pine nuts, quinoa, citrus-gold balsamic vinaigrette	
				<b>THAI BEEF SALAD</b>	24
				sliced flank steak, butter lettuce, cherry tomato, cucumber & pickled daikon, mint-thai basil-cilantro, crying tiger sauce	
				<b>SUPREME TACO SALAD</b>	21
				crispy flour tortilla shell, seasoned ground beef, beans, mexican rice, cheddar & jack cheese, guacamole, pico de gallo, cilantro, chipotle ranch dressing	

*VG* Vegetarian *GF* Gluten Free \*Served raw or undercooked, or contains or may contain raw or undercooked ingredients.

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

# HANDHELDS

<b>COCONUT SHRIMP</b> (6) coconut panko crusted shrimp, french fries, sweet chili sauce	19	<b>LU'AU PORK SANDWICH</b> grilled pineapple slaw, pickled maui onions, hawaiian bbq sauce, brioche bun add griddled spam 4	19
<b>CHICKEN TENDERS</b> crispy chicken, french fries with choice of bbq sauce or ranch dressing	16	<b>PULLED PORK SANDWICH</b> creamy pickled pepper slaw, smoky bbq sauce, dill pickle, brioche bun	19
<b>CLASSIC GRILLED CHEESE</b> choice of white, wheat, sourdough, or rye american, provolone, and cheddar cheese add ham or turkey 5 add avocado 3.5	12	<b>PHILLY CHEESESTEAK *</b> thinly sliced sirloin, onion, bell pepper, mushroom, provolone cheese, cheese sauce, soft hoagie roll add avocado 3.5	19
<b>TURKEY CLUB</b> fresh roasted turkey, applewood smoked bacon, lettuce, tomato, mayonnaise, toasted white bread add avocado 3.5	20	<b>PRIME FRENCH DIP **</b> thinly sliced prime rib, grilled onion, roasted garlic aioli, au jus, soft hoagie roll add cheese 1.5	22
<b>CALIFORNIA CHICKEN &amp; AVOCADO</b> grilled chicken breast, sliced avocado, tomato, lettuce, pepperjack cheese, mayonnaise, brioche bun add bacon 3	18	<b>COWBOY BURGER *</b> applewood smoked bacon, onion ring, cheddar cheese, bbq sauce, mayonnaise, brioche bun add avocado 3.5	20
<b>SOUTHERN FRIED CHICKEN SANDWICH</b> pickled pepper slaw, creole remoulade, brioche bun	18	<b>CHEESEBURGER *</b> choice of american, cheddar, pepper jack, or swiss, mayonnaise, lettuce, tomato, onion, pickle slices, brioche bun add avocado 3.5 substitute with impossible burger	18
<b>CHICKEN PARMESAN SANDWICH</b> crispy breaded chicken breast, tomato-basil sauce, mozzarella, provolone, parmesan, soft hoagie roll	19	substitute onion rings, sweet potato fries, or tater tots 2	

# SOUTH OF THE BORDER

<b>B.Y.O.B. (BUILD YOUR OWN BURRITO)</b> wrapped in a flour tortilla or served in a bowl with beans, mexican rice, cheddar & jack cheese served with tortilla chips & fire-roasted salsa	11	<b>NACHOS GRANDE</b> corn tortilla chips, beans, chipotle cheese sauce, jalapeños, cilantro, green onion, pico de gallo, fire-roasted salsa, guacamole, sour cream add carne asada, chicken tinga, carnitas, chorizo, or soy-rizo 4 add chile lime shrimp 5 add avocado 3.5	16
<b>CHOOSE YOUR OPTIONS</b>		<b>STREET TACOS</b> choice of carne asada, chicken tinga, carnitas, chile lime shrimp, chorizo, or soy-rizo with corn tortillas, pickled onion, radish, cilantro, cotija, fire-roasted salsa add avocado 3.5	15
carne asada 4 pico de gallo 1 cilantro 1		<b>SHRIMP SOFT TACOS</b> flour tortillas, chile lime shrimp, pico de gallo, mango slaw, chipotle aioli, served with beans & mexican rice add avocado 3.5	19
carnitas 4 fire-roasted salsa 1 diced onion 1		<b>VIVA ENCHILADAS</b> three chicken tinga or cheese filled corn tortillas choice of sauce: enchilada rojo or salsa verde beans, mexican rice, shredded lettuce, cotija cheese, crema, pico de gallo add avocado 3.5	20
chile lime shrimp 5 tomatillo salsa 1 guacamole 3.5		<b>GULF SHRIMP &amp; SEA BASS CEVICHE</b> habanero & serrano chilis, citrus, coconut milk, cilantro, avocado, corn, taro chips	18
chicken tinga 4 avocado 3.5 grilled corn 1			
chorizo 4 black olives 1 pickled jalapeño 1			
soy-rizo 4 mojado sauce 1 tomato 1			
<i>ask for a side of our <b>DIABLO SAUCE</b> to add 🔥🔥🔥</i>			
<b>CHEESE QUESADILLA</b> flour tortilla, cheddar & jack cheese, pico de gallo, sour cream add carne asada, chicken tinga, carnitas, chorizo, or soy-rizo 4 add chile lime shrimp 5 add avocado 3.5	12		

# THE INFINITY GRILL

includes choice of two sides and one sauce

<b>TOMAHAWK STEAK 40oz GF *</b> 108 <i>please allow additional time to prepare</i>	<b>VERLASSO SALMON 7oz GF</b> 27
<b>RIBEYE STEAK 16oz GF *</b> 54	<b>WILD JUMBO GULF SHRIMP (8) GF</b> 28
<b>NEW YORK STRIP STEAK 9oz GF *</b> 28	<b>CHICKEN BREAST 6oz (2) GF</b> 24
<b>FILET MIGNON 8oz GF *</b> 46	<b>HODO ORGANIC TOFU GF</b> 17
<b>PAN SEARED SEA BASS GF</b> 36	<b>LOADED BAKED POTATO</b> 13 choice of one of the following toppings: chicken & broccoli alfredo, chili con carne & cheese, or bacon, cheese, sour cream & green onion


## SIDES

steamed jasmine rice 5	coleslaw 5
mashed potatoes 5	roasted cauliflower 5
mexican rice 5	corn on the cob 5
french fries 5	
onion rings 5	<b>SAUCES</b>
steamed broccoli 5	teriyaki
pan roasted squash 5	blackening spice
mexican beans 5	chimichurri
roasted red potatoes 5	crying tiger sauce
garlic-sautéed spinach 5	marsala demi-glace
house caesar salad 5	garlic butter
sautéed bok choy 5	mushroom gravy
	honey miso glaze



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## starters

**Poke Taco**  7.95 (1 pc)  
salmon or tuna, w/ 14.5 (2 pc)  
asian slaw, avocado 21 (3 pc)  
wasabi sauce



**Hamachi Spoons (4 pc)** 18.25    
hamachi spoons served w/  
ponzu sauce, green onions,  
sesame seeds




**Gyoza (6 pc)** 14.5 pork or vegetarian  potstickers  
**Edamame** 8.25 w/ sesame oil & salt    
**Garlic Edamame** 9.95   
**Seaweed Salad** 9.75 Wakame   
**Miso Soup** 5.95  
**Sushi Rice** 5.5

## classic rolls (8 pc)

**California** 11.95  
crab, avocado, sesame seeds  
**California Crunch** 12.95  
crab, avocado, sesame seeds, unagi sauce, tempura crunch  
**Spicy Tuna** 14.5    
spicy tuna, cucumber, tobiko  
**Shrimp Tempura** 14.95  
shrimp tempura, avocado, sesame seeds, unagi sauce  
**Caterpillar** 20.25  
eel, crab, cucumber, topped w/ avocado, unagi sauce  
**Rainbow** 19.25   
crab, avocado topped w/ five kinds of fish  
**Rock n Roll** 14.95  
eel, avocado, sesame seeds, unagi sauce  
**Dragon** 20.25  
shrimp tempura, crab topped w/ eel, avocado, unagi sauce  
**Lion King** 20.25  
crab, avocado topped w/ salmon, spicy mayo, unagi sauce,  
green onion (baked)

## vegetarian rolls (8 pc)

**Avocado** 9.75   
avocado, sesame seeds  
**Avocado Crunch** 11.5  
avocado, sesame seeds, unagi sauce, tempura crunch  
**Hollaback** 18.25  
shiitake mushroom, cucumber, top w/ avocado, lemon,  
garlic crisp, soy vinaigrette  
**Futo Maki (10 pc)** 20.25  
avocado, cucumber, carrot, wakame, shiitake mushroom,  
sesame seeds, tamago, seaweed wrap on outside  
**Urban Myth** 18.25  
cucumber, avocado topped w/ mango, sriracha, jalapeño,  
sesame seeds drizzled w/ honey

**tuna poke bowl** small 18 / large 24  
rice, tuna poke, seaweed salad, kani-crab, edamame, tobiko,  
green onion, sesame seeds

## unagi rice bowl 17

white rice, unagi, avocado, green onion, sesame seeds, unagi sauce





# SUSHI [CONFIDENTIAL]

by sushi randy

## bento box 25.5

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

## nigiri (2 pc) & sashimi (5 pc)

**Yellowfin Tuna** 10.25 / 17.25 maguro   
**Yellowtail** 9.95 / 16.95 hamachi   
**Salmon** 9.95 / 16.95 sake   
**Eel** 10.95 unagi (fully cooked)  
**Cooked Shrimp** 8.5 ebi (fully cooked) 

## confidential rolls (8 pc)

**The M8trix** 23.95   
spicy crab, avocado, cucumber,  
jalapeño topped w/ tuna,  
yellowtail, salmon, mango,  
sweet & sour, unagi sauce,  
habanero tobiko, green onions



**Shady Shrimp** 22.75   
shrimp tempura, spicy crab,  
avocado, topped w/ seared  
salmon, micro cilantro, sesame  
seeds, ponzu sauce



**Geisha Girl** 23.95   
spicy tuna, avocado, topped w/  
salmon, lemon, green onion,  
spicy spy, unagi sauce, tobiko,  
macadamia nuts





**Tropic Like It's Hot** 22.95   
shrimp tempura, avocado, mango,  
topped w/ salmon, spicy spy  
sauce, unagi sauce,  
tempura crunch



**Cabo Conspiracy** 18.25  
spicy crab, avocado, topped w/  
sweet & sour, tempura crunch,  
jalapeño, habanero tobiko  
(fully cooked)






**The Lime & Dine** 21.95    
avocado, cucumber topped w/  
salmon, tuna, lime, ponzu sauce,  
persian lime olive oil, sesame seeds



**Flamin' HOT Cheetos Roll** 22.75  
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.

# PACIFIC RIM

<b>FRIED RICE</b> choice of beef, shrimp, chicken, bbq pork, chinese sausage, spam or tofu soy sauce, egg, carrots, peas, green onion, garlic add combo of three 6	15	<b>MU SHU LETTUCE WRAPS</b> ground chicken, water chestnut, shiitake mushroom, bell pepper, peas, carrots, green onion, hoisin sauce, lettuce cups, steamed jasmine rice	16
<b>CHOW MEIN</b> egg noodles, onion, carrot, green onion, oyster sauce add beef, shrimp, chicken, bbq pork, chinese sausage, spam, or tofu 3 combo of three 6	15	<b>ORANGE CHICKEN</b> crispy tempura chicken, onion, green onion, jalapeño orange sauce, steamed jasmine rice	18
<b>GARLIC NOODLES</b> butter & garlic, soy-oyster-fish sauces, green onion, parmesan shrimp 4	12	<b>KUNG PAO CHICKEN</b> roasted peanuts, dried red chiles, onions, water chestnut, spicy kung pao sauce, steamed jasmine rice	18
<b>PAD THAI</b> stir-fried rice noodles in tamarind sauce, egg & crispy tofu, bean sprouts, peanuts add shrimp or chicken 3 add both 5	15	<b>CHICKEN KATSU</b> panko crusted chicken breast, steamed bok choy, katsu sauce, steamed jasmine rice	19
<b>SPICY STREET NOODLES</b> wok fired thin egg noodles with shrimp & egg, fried tofu, green cabbage, bean sprouts, spicy tomato, red jalapeño, lemon	18	<b>CHICKEN TERIYAKI BOWL</b> grilled marinated boneless chicken thigh, steamed broccoli, teriyaki sauce, sesame seeds, steamed jasmine rice	17
<b>HONEY WALNUT SHRIMP</b> tempura fried shrimp, candied walnuts, yuzu honey glaze, green onion steamed jasmine rice	22	<b>VIETNAMESE PORK CHOP</b> two grilled marinated pork chops, fried egg, pickled daikon & carrot, steamed jasmine rice	17
<b>CHICKEN CURRY</b> yellow curry, potatoes, carrots, steamed jasmine rice, roti paratha	18	<b>LOCO MOCO *</b> choice of grilled certified angus beef patty or spam over-easy egg, steamed jasmine rice, brown mushroom gravy, green onion substitute sliced prime rib 6	17
<b>SAAG PANEER</b> cubes of fresh paneer simmered in curried spinach & herb sauce, served with rice & roti	15	<b>BEEF &amp; BROCCOLI</b> thinly sliced beef, broccoli, onions, garlic, ginger, shaoxing wine, steamed jasmine rice	20
<b>BUTTER CHICKEN</b> spiced tomato sauce, green onion, crispy shallots, steamed jasmine rice, roti paratha	18	<b>MONGOLIAN BEEF</b> thinly sliced beef, onions, garlic, ginger, dried red chiles, green onion, steamed jasmine rice	20

# PASTA & PIZZA

<b>SHRIMP SCAMPI PASTA</b> spaghetti with garlic-white wine butter sauce, tomato, lemon, basil, garlic bread	27	<b>MAC &amp; CHEESE</b> shell pasta with creamy aged cheddar sauce add broccoli 4 add bacon 4 add grilled chicken 4 add pulled pork 4 add shrimp 4 add truffle oil 4	12
<b>CAJUN SHRIMP FETTUCCINE</b> blackened gulf shrimp, jalapeño & bell pepper, spinach, cajun tomato alfredo sauce, garlic bread	27	<b>CREATE YOUR OWN PIZZA</b> each additional item 2	11
<b>CHICKEN &amp; BROCCOLI ALFREDO</b> seared chicken breast, broccoli florets, garlic parmesan alfredo sauce, italian parsley, fettuccine pasta, garlic bread	27	<b>TOPPINGS</b>	
<b>CHICKEN MARSALA</b> sautéed chicken breast, mushrooms, blistered cherry tomatoes, marsala wine, served over fettuccine aglio e olio	25	tomato sauce, mozzarella 2 salami 2 truffle oil 2	
<b>CLASSIC CHICKEN PARMESAN</b> two crispy breaded chicken breasts, tomato-basil marinara, fresh mozzarella, parmesan, spaghetti, garlic bread	26	pepperoni 2 fresh tomato slices 2 artichokes 2	
<b>SPAGHETTI BOLOGNESE</b> bolognese ragù, parmesan, parsley, spaghetti pasta, garlic bread	17	grilled chicken 2 bell peppers 2 black olives 2	
		italian sausage 2 fresh mozzarella 2 mushrooms 2	
		smoked ham 2 pineapple chunks 2 fresh basil 2	
		applewood smoked bacon 2 fresh jalapeños 2 red onion 2	
		<b>MEAT LOVER'S COMBO</b>	17
		pepperoni, sausage, salami, bacon	
		<b>TRUFFLE MUSHROOM</b>	17
		olive oil, garlic-parmesan crema, roasted crimini mushrooms, arugula, mozzarella, provolone, white truffle oil	
		<b>MAUI WOWIE</b>	17
		tomato sauce, mozzarella, ham, bacon, pineapple, jalapeño, red & green onions	

# SWEETS

<b>COCONUT PANDAN PANNA COTTA</b> toasted coconut, tapioca pearls, pandan extract, mango coulis, fresh berries	9	<b>BANANA ROYALE</b> two scoops of vanilla, chocolate or strawberry ice cream, sliced banana, chocolate sauce, chopped peanuts, whipped cream, cherry	9
<b>OLD FASHIONED WARM APPLE CRISP</b> spiced granny smith apples, brown sugar streusel, vanilla ice cream, caramel sauce, mint	9	<b>MOLTEN CHOCOLATE LAVA CAKE</b> warm chocolate cake, fresh berries, vanilla ice cream, chocolate sauce, whipped cream	9
<b>NY STYLE CHEESECAKE</b> fresh berries, raspberry sauce, whipped cream	9	<b>MILKSHAKE</b> classic vanilla, chocolate, or strawberry the banana stand chocolate ice cream, banana, chopped peanuts	9
<b>CROISSANT BREAD PUDDING</b> salted caramel, toasted almonds, vanilla ice cream	10	oreo madness avocado	
		butterfinger blast	

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# BREAKFAST

egg whites available | bread choices: white, wheat, sourdough, rye, english muffin | add avocado to any dish 3.5

<b>STEAK &amp; EGGS *</b> two eggs, hash browns, toast		<b>BREAKFAST BURRITO</b> choice of bacon, sausage, chorizo, soy-rizo, or spam flour tortilla, scrambled eggs, onions, hash browns, cheddar & jack cheese, fire roasted salsa	<b>14</b>																					
<b>NEW YORK STRIP STEAK 9oz</b>	<b>28</b>																							
<b>FILET MIGNON 8oz</b>	<b>46</b>																							
<b>TOMAHAWK STEAK 40oz</b> <i>please allow additional time to prepare</i>	<b>108</b>	<b>HUEVOS RANCHEROS *</b> crispy corn tortillas, beans, two eggs, pico de gallo, sour cream, cotija cheese, cilantro add chicken tinga, carne asada, carnitas, chorizo, or soy-rizo 4	<b>14</b>																					
<b>THE ALL AMERICAN *</b> choice of bacon, sausage, black forest ham, or spam two eggs, hash browns, toast	<b>15</b>	<b>HAWAIIAN SUNRISE *</b> beef slider patty, chicken teriyaki, spam, two fried eggs, pickled daikon & carrot, steamed jasmine rice	<b>20</b>																					
<b>STACKED BREAKFAST SANDWICH *</b> griddled croissant, ham, bacon, two eggs any style, choice of cheese, seared tomato, mayonnaise, hash browns	<b>14</b>	<b>LOCO MOCO *</b> choice of grilled certified angus beef patty or spam over-easy egg, steamed jasmine rice, brown mushroom gravy, green onion substitute sliced prime rib 6	<b>17</b>																					
<b>JOE'S SPECIAL *</b> ground beef, spinach, mushroom, eggs, onions, parmesan, hash browns, toast	<b>17</b>	<b>THREE EGG OMELET *</b> hash browns, toast with choice of 2 items below:	<b>13</b>																					
<b>CROISSANT BREAD PUDDING "FRENCH TOAST"</b> whipped cream, maple syrup, banana add fresh berries or bacon 3	<b>16</b>	<b>CHOOSE YOUR OPTIONS</b> additional meats & cheeses 2    additional vegetables 1  <table border="0" style="width: 100%;"> <tr> <td>applewood smoked bacon</td> <td>cheddar jack</td> <td>avocado 3.5</td> </tr> <tr> <td>sausage</td> <td>cotija cheese</td> <td>bell pepper</td> </tr> <tr> <td>black forest ham</td> <td>american cheese</td> <td>black olives</td> </tr> <tr> <td>spam</td> <td>mozzarella</td> <td>mushroom</td> </tr> <tr> <td>chorizo</td> <td>pepper jack</td> <td>onion</td> </tr> <tr> <td>soy-rizo</td> <td>provolone</td> <td>spinach</td> </tr> <tr> <td>shrimp</td> <td>swiss</td> <td>tomato</td> </tr> </table>		applewood smoked bacon	cheddar jack	avocado 3.5	sausage	cotija cheese	bell pepper	black forest ham	american cheese	black olives	spam	mozzarella	mushroom	chorizo	pepper jack	onion	soy-rizo	provolone	spinach	shrimp	swiss	tomato
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<b>PANCAKE BREAKFAST *</b> two eggs, two pancakes, two bacon, sausage or spam, hash browns	<b>17</b>																							
<b>FRESH FRUIT &amp; GRANOLA PARFAIT VG, GF</b> greek yogurt, fresh seasonal berries, house-made granola	<b>11</b>																							
<b>FRESH FRUIT BOWL VG, GF</b> chef's selection of fresh fruit	<b>9</b>																							

## MORNING BUZZ

<b>CLASSIC CAESAR</b> tito's vodka, tomato-clam blend, worcestershire, hot sauce, lemon, and savory spices	<b>14</b>
<b>BLOODY MARY</b> tito's vodka, seasoned tomato juice, lemon, cracked pepper, and savory spices	<b>14</b>
<b>M8TRIX MIMOSA</b> house sparkling wine and orange juice make it a bellini with watermelon, mango, peach or strawberry purée	<b>12</b>
<b>M8TRIX MICHELADA</b> mexican lager, tomato-clam blend, lime, tapatio, savory spices, and a tajin rim	<b>14</b>
<b>TOP O' THE MORNIN'</b> slane irish whiskey, cold brew coffee, extra buzz, and irish cream cold foam	<b>14</b>
<b>FRENCH 75 SOCIÉTÉ</b> bombay sapphire gin, lemon, sparkling wine, and lavender essence	<b>14</b>
<b>ESPRESSO MARTINI</b> tito's vodka, espresso, coffee liqueur, and vanilla syrup	<b>14</b>



## ICED & HOT DRINKS

<b>ICED DRINKS</b>	16oz	24oz
<b>ICED LATTE</b>	<b>4.25</b>	<b>4.75</b>
<b>ICED MOCHA</b>	<b>5.5</b>	<b>6.5</b>
<b>COLD BREW</b>	<b>3</b>	<b>4.5</b>
<b>MATCHA ICE BLENDED</b>	<b>5.5</b>	<b>6.5</b>
<b>HOT DRINKS</b>	16oz	20oz
<b>LATTE</b>	<b>4.25</b>	<b>4.75</b>
<b>MOCHA</b>	<b>4.75</b>	<b>5.75</b>
<b>WHITE MOCHA</b>	<b>4.75</b>	<b>5.75</b>
<b>CAPPUCCINO</b>	<b>4</b>	<b>4.5</b>
<b>MATCHA TEA</b>	<b>4.25</b>	<b>4.75</b>
<b>FOUNTAIN SODA</b>		<b>4</b>
coke, diet coke, sprite, coke zero, cherry coke, barq's rootbeer, fanta orange, minute maid lemonade		
<b>STRAWBERRY LEMONADE</b>	<b>4</b>	<b>PREMIUM ROAST COFFEE</b> <b>3</b>
<b>JUICE</b> orange, cranberry, grapefruit	<b>4</b>	<b>PERRIER</b> <b>4</b>
<b>RED BULL</b> see server for available flavors	<b>5</b>	<b>CBTL HOT TEA</b> <b>2</b>
		<b>ICED TEA</b> <b>3</b>

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