

SHAREABLES

Classic Hummus v 18
Chickpeas, Lemon, Parsley
Gremolata, Assorted Vegetables,
Warm Toasted Za'atar Flatbread

Bacon Wrapped Dates 20
Red Wine Truffle Demi-Glace,
Point Reyes Blue Cheese,
Balsamic Glaze

Meat & Cheese Board 38
Chef's Curated Charcuterie Board
of Artisanal Meats & Cheeses
*Pair with a Bottle from our
Specialty Wine List 83*

Fancy Fries v 14
Truffle, Parmesan, Crispy Garlic,
Spicy Ketchup, Lemon Garlic Aioli

Fried Burrata 21
Panko Crusted Burrata Cheese,
Arrabbiata Sauce, Balsamic Drizzle

Nasu Lettuce Wraps v vg 18
Miso Glazed Eggplant, Butter
Lettuce, Fried Wonton Strips

Oasis Chopped Salad v GF 18
Cucumbers, Fried Chickpeas,
Peruvian Red Peppers, Feta,
Olives, Red Wine Vinaigrette

Crispy Brussels Sprouts v 10
Red Wine Vinaigrette,
Fried Capers, Parmesan Cheese

FROM THE LAND

Steak Tartare* 28
Prime Beef, Mustard Dressing,
Parmesan, Chives

Meat-Lover's Flatbread 24
Chef's Choice of Meats, Five Cheese Blend,
Orange Blossom Honey, Calabrian Chili Oil

OG Sliders* 25
Wagyu Beef, Gruyère, Onion Marmalade,
Port Wine Peppercorn Aioli

BBQ Chicken Flatbread 22
Crispy Chicken Tenders, Alabama BBQ
Sauce, Five Cheese Blend, Pickled Red
Onions, Micro Cilantro, Fresno Chili

Hot Wings 20
Spicy Peach Glaze or Buffalo Dry Rub, Ranch

S Reserve Sliders* 25
Wagyu Beef, Whiskey Bacon Jam,
Truffle Garlic Aioli, Aged Cheddar

12oz New York Steak* GF 60
Chimichurri, Red Wine Truffle Demi-Glace

Korean Chicken Sliders 20
Gochujang Hot Honey, Garlic Aioli, Slaw



FROM THE SEA

Shrimp Cocktail GF 28
Poached Black Tiger Shrimp, Lemon,
Brandy Cocktail Sauce, Citrus Aroma

Ceviche* 26
Seasonal Whitefish, Passion Fruit,
Sweet Potato, Red Onion, Cilantro,
Sweety Drop Peppers

Lobster Roll 50
Butter Poached or OG Lemon Garlic

Pepper Crusted Ahi Tuna* 28
Cilantro Jalapeño Relish, Crispy
Shallots, Soy Aji Amarillo Vinaigrette

Furikake Calamari 24
Crunchy Garlic, Shoyu Aioli

XL Spicy Ahi Hand Roll* 10
Spicy Tuna Poke, Dynamite Sauce,
Crispy Garlic

v Vegetarian vg Vegan GF Gluten-Free

Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
To help defray the rising costs of the restaurant industry, a 5% surcharge will be added to your check. If you would like this surcharge removed, please let us know.
Thank you for supporting a healthier and happier restaurant staff. For your convenience, a suggested 20% gratuity will be added for parties of 8 or more.

Bubbles *are Always the Answer*

"Pleasure without Champagne is purely artificial" - Oscar Wilde

Gambino Gold DOCG Prosecco, Italy	14 / 56
Chandon Brut, California	24 / 96
Moët & Chandon Impérial Brut, France	35 / 140
Champagne Telmont Réserve Brut, France	30 / 120
Lucien Albrecht Crémant d'Alsace Brut Rosé, France	20 / 80
Lucien Albrecht Crémant d'Alsace Brut, France	75
Beau Joie Brut, France	225
Veuve Clicquot Yellow Label Brut, France	250
Perrier-Jouët Belle Époque Brut, France	600
Dom Pérignon Brut, France, 2015	750
Armand de Brignac Ace of Spades Brut, France	900
Dom Pérignon, Plenitude Deuxieme Brut, France, 2003	1400
Perrier-Jouët Belle Époque Blanc de Blancs, France	1050
Perrier-Jouët Belle Époque Rosé, France	900
Armand de Brignac Ace of Spades Rosé, France	1300

Bigger *is Better*

Perrier-Jouët Grand Brut, France 1.5L	325
Moët & Chandon Impérial Brut, France 1.5L	350
Veuve Clicquot Yellow Label Brut, France 1.5L	475
Moët & Chandon Nectar Impérial Rosé, France 1.5L	450
Perrier-Jouët Belle Époque Rosé, France 1.5L	1900
Armand de Brignac Ace of Spades Brut, France 3L	4200

Rosé *All Day*

Miraval Côtes De Provence, France	18 / 72
Elouan, Oregon 1.5L	16 / 128
Jean-Luc Colombo Cape Bleue, France	50
Chateau d'Esclans "Whispering Angel," France	80

Angelic Whites

Gambino "Il Masso" Pinot Grigio, Italy	16 / 64
Lucien Albrecht Gewurztraminer Réserve, France	19 / 76
Dashwood Sauvignon Blanc, Marlborough	13 / 52
Emmolo Sauvignon Blanc, California	19 / 76
Stags' Leap Chardonnay, Napa Valley	21/84
Nickel & Nickel Chardonnay, Napa Valley	170

Devilish Reds

Chalk Hill Pinot Noir, Sonoma Coast	19 / 76
Nieto Senetiner Malbec, Mendoza	13 / 52
DAOU Cabernet Sauvignon, Paso Robles	21/84
Caymus Vineyards Cabernet Sauvignon, California	39 / 156
Caymus-Suisun "The Walking Fool" Red Blend, Suisun Valley	19/76
Etude Grace Benoist Ranch Pinot Noir, Carneros 375ml	69
Caymus Vineyards Cabernet Sauvignon, Napa Valley	250
Heitz Cellars Lot C-91 Cabernet Sauvignon, Napa Valley	295
Far Niente Cabernet Sauvignon, Napa Valley	500
Caymus Vineyard Cabernet Sauvignon Special Selection, Napa Valley	790
Opus One Red Blend, Napa Valley	1025



The “S” is for *Specialty* 22

Velvet Vixen

Chopin Vodka, Blackberries,
Lavender, Lemonade

Vegas Blues

The Botanist Gin, Mezcal, Dry Vermouth,
St-Germain, Blueberry, Lemon, Pineapple

Mello Yello

Dios Azul Plata, Cointreau,
Mango Liqueur, Agave, Lime

Akuma Highball

Toki Whisky, Plum Wine, Lindeman's
Framboise Lambic, Herbal Tea, Raspberries

Lies & Hearsay

The Botanist Gin, Strawberries, Basil,
Lime, Fever-Tree Premium Tonic Water

Smoked Pineapple

Westland Single Malt American
Whiskey, Pineapple

Henningthing is Possible

Hennessy V.S, Licor 43,
Italicus, Pernod

Passion Fruit Smash

Tito's Vodka, Passion Fruit
Liqueur, Fresh Mint,
Fever-Tree Sparkling Lime & Yuzu

Sin City *Classics* 22

The Caddy

Flecha Azul Reposado, Grand Marnier,
Agave, Lime

Sinatra

Woodinville Rye, Angostura Bitters,
Orange, Cherrywood Smoke

Lychee Reviver

Roku Gin, Cointreau, Italicus,
Lychee, Lemon

Conspicuous Side Chick

Rémy Martin VSOP, Cointreau,
Fresh Lemon

Sin City Spice

Casa Azul Blanco Tequila, Cointreau,
Ancho Reyes Chili Liqueur, Agave, Lime

Clearly Colada

Planteray Pineapple Rum, Planteray
O.F.T.D., Coconut Rum, Licor 43,
Pineapple, Lime

Evil Negroni

Montelobos Mezcal, Evil Bean Coffee
Liqueur, Aperol, Sweet Vermouth

The Boulevard

Maker's Mark Bourbon, Campari,
Sweet Vermouth, Ramazzotti Amaro,
Aged in an Oak Barrel

Lady Luck

High Ground Vodka, Chandon Brut,
Strawberry, Lime

Aristocratic Chump Change

S Bar is featuring a world-renowned artist, that has given us the opportunity to exhibit his timeless and unique artwork throughout our venue.

Some of these pieces have been custom designed to flow seamlessly with S Bar's aesthetics and elegant ambiance, while others have been hand-selected by the artist to resonate and enhance both the feel of S Bar and the artist's intent or purpose of their masterpiece.

All are limited, original, signed, and a necessary addition to your private collection.

Then toast to your newest addition with two Waterford crystal flutes while enjoying a hand-selected Jeroboam of champagne as we handle the rest.

Market Price



LOUIS XIII

Remy de Martin

Think a Century Ahead

Each decanter is the life achievement of generations of cellar masters. A blend of up to 1,200 eaux-de-vie. 100% from Grande Champagne.

Half Ounce	200
One Ounce	400
Two Ounces	800

Beer

Bud Light	10
Michelob Ultra	10
Corona	10
Modelo	10
Sierra Nevada Hazy Little Thing IPA	10
Sam Adams Boston Lager	10
Firestone 805	10
Athletic Run Wild IPA N/A	10
Chimay Grand Reserve Blue	23
Lindeman's Framboise Lambic	24
Happy Dad Hard Seltzer	11
Fruit Punch/Grape	

Non-Alcoholic

evian Natural Spring Water	10
Still or Sparkling	
Fever-Tree	10
Ginger Beer, Sparkling Lime & Yuzu, Sparkling Pink Grapefruit	
Ghost® Energy Drinks - Zero Sugar	11
"OG" Original, Orange Cream	