SPECIALTIES

TUNA POKE 16 GF
HAWAIIAN BIG EYE TUNA MIXED WITH MANGO AND CUCUMBER, HOUSE SHOYU SAUCE, SEASONED SUSHI RICE, SEAWEED CRACKER

SMOKED FILET CARPACCIO TOAST 14
GRILLED LEVAIN BREAD, CRISPY CAPERS, BABY ARUGULA, LEMON ZEST, CITRUS HERB AIOLI, SHAVED MANCHEGO CHEESE

CHEESE AND CHARCUTERIE BOARD 22
SWEET SOPPRESSATA SALAMI, PROSCIUTTO, TRUFFLE PECORINO, BRIE AND P’TIT BASQUE CHEESES, SEASONAL BERRIES, PICKLED VEGETABLES, TOASTED CROSTINI

GREEN SHRIMP Ceviche Tostadas 12 GF
FOUR MINI TOSTADAS, CITRUS-MARINATED SHRIMP, CUCUMBER, CILANTRO, RED ONION, SERRANO PEPPER, LIME AVOCADO MOUSSE

PORK BELLY AND YELLOW WATERMELON POPS 12 GF
CRISPY PORK BELLY, CITRUS-MARINATED WATERMELON, JALAPEÑO-MAPLE SYRUP

WHITE CHEDDAR LOBSTER MAC AND CHEESE 20
FRESH LOBSTER, A BLEND OF WHITE CHEDDAR AND FONTINA COOKED IN A CREAMY SAUCE

CALI BURGER 21
8 OZ. BLACK ANGUS BEEF PATTY, SHREDDED LETTUCE, CRISPY SLAB BACON, AVOCADO, TOMATOES, RED ONIONS, PICKLES, SIGNATURE SAUCE

5TH & Sky Burger 15
8 OZ. CERTIFIED BLACK ANGUS BEEF PATTY, RED ONIONS, SHREDDED LETTUCE, TOMATOES, PICKLES, CHEDDAR CHEESE

PIQUANT BBQ SHORT RIB SLIDERS 15
THREE BRAISED BARBEQUED SHORT RIB SLIDERS, APPLE CHIPOTLE SLAW

SKY SALAD 14 GF
BABY KALE, SPINACH, PEAR, BLACKBERRY, RASPBERRY, TOASTED WALNUTS, CHERRY TOMATOES, LEMON VIN, BERRY GASTRIQUE AND SHAVED PECORINO

SIDES:
Steak 12 • Chicken 6 • Shrimp 8 • Salmon 16
SUSHI

KAPPAMAKI ROLL 11 GF
NORI, SEASONED RICE, TOBIKO CAVIAR, CUCUMBER
AND SIDE OF BLANCHED BEAN SPROUTS

SHOYU LIP ROLL 18
INSIDE: SHRIMP TEMPURA, REAL CRAB, CUCUMBER, AVOCADO
TOP: SCALLOP, MASAGO, SRIRACHA MAYO

GAUDY ROLL 16 GF
INSIDE: REAL CRAB, CUCUMBER, NORI
TOP: AHI TUNA, SALMON, HAMACHI AND AVOCADO

SMOKER ROLL 18
INSIDE: CREAM CHEESE, AVOCADO, SMOKED SALMON
TOP: NORI, SMOKE UNAGI AND SAUCE TOASTED SESAME SEEDS

GASLAMP ROLL 18
INSIDE: CRAB, AVOCADO, ASPARAGUS
TOP: SMOKED FILET, AVOCADO MOUSE, CRISPY SHALLOTS AND UNAGI SAUCE

CHEF’S SPECIAL SASHIMI (8 PIECES) 14
ASSORTED FRESH FISH WITH SOY SAUCE AND WASABI

BEER LIST

CORONA EXTRA LAGER $6
HEINEKEN LAGER $6
ALESMITH 0.394 PALE ALE $7
STONE DELICIOUS IPA $7
21ST AMMENDMENT BLOOD ORANGE IPA $7
REFUGE WEST COAST RED TALL BOY $9
PORT MONGO DOUBLE IPA TALL BOY $10
CLASSIC COCKTAILS

MOSCOW MULE 15
VODKA, GINGER BEER, MINT, LIME SERVED IN A COPPER MUG

MARGARITA 14
TEQUILA, LIME, AGAVE

SPICY MARGARITA 15
TEQUILA, LIME, AGAVE, JALAPEÑO, TAJÍN RIM

OLD FASHIONED 15
WHISKEY AND CITRUS

RED OR WHITE SANGRIA 13
FRUIT BASED WINE PUNCH

SPECIALTY COCKTAILS

LYCHEE MARTINI 18
UNCLE ED’S DAMN GOOD VODKA, YUZU, LYCHEE, BLACK CHERRY

ROSÉ SANGRIA 18
SMOKE TREE ROSE, TEQUILA, GRAPEFRUIT, STRAWBERRY, PEACH LIQUEUR

SPICY TAMARIND MARGARITA 17
TEQUILA, SMIRNOFF TAMARIND, LIME, AGAVE, JALAPEÑO, TAJÍN RIM

RYE VOLVER 16
BULLEIT RYE, AGAVE, GRAPEFRUIT, LEMON

OAXACAN ON SUNSHINE 19
PIERDE ALMAS MEZCAL, APEROL, LEMON, AGAVE

CUCUMBER LEMONADE 16
KETEL ONE, CUCUMBER, MINT, FRESH LEMON

DAIQUIRI 17
RON ZACAPA RUM, LIME, BITTERS

DOUBLE BLACK SMASH 17
WHISKEY, ORANGE, FRESH BERRIES, BASIL

DRUNKEN WATERMELON COOLER 15
WATERMELON VODKA, LEMONADE, FRESH WATERMELON

SWEET PEACH TEA 17
WHISKEY, PEACH, LEMONADE, SWEET TEA, APEROL
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<th>Wine Type</th>
<th>Brand</th>
<th>Price (Glass)</th>
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<td>Joel Gott Cabernet Sauvignon</td>
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<td>Caymus Vineyard Cabernet Sauvignon</td>
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