

Within these pages you'll find...
something to satisfy
(almost) every desire.

SX
SKY BAR

HAPPY HOUR

MONDAY-FRIDAY 4PM-7PM

8

PORK BAO*

Pork Steam Bun, Cucumber, Pickled Vegetables, Soy Glaze

WAS 12 / NOW 6

BLISTERED SHISHITO PEPPERS

Chinese Long Beans, Coconut Caramel, Bonito Flakes, Pickled Shallots

WAS 20 / NOW 10

SKY BAR SLIDERS*

Japanese Charcoal Grilled Beef, Bone Marrow Aioli,
Braised King Trumpet Mushrooms

WAS 12 / NOW 9

SPICY TUNA BITES*

Crispy Sushi Rice, Sake & Soy, Avocado

WAS 17 / NOW 9

BEEF YAKITORI*

King Trumpet Mushrooms, Scallions, Soy Miso Mustard

WAS 15 / NOW 8

CHICKEN YAKITORI

Scallions, Sweet Chili Glaze

WAS 16 / NOW 8

BAJA FISH TACOS*

Tempura Fish, Charred Salsa, Cabbage Slaw, Lime & Cilantro Crème

WAS 14 / NOW 7

TEMPURA SHRIMP ROLL*

Cucumber, Spicy Mayo, Scallions

\$2 OYSTERS

EVERY WEDNESDAY 4P-7P
6 OYSTER MINIMUM

GLASS 8 / BOTTLE 30

SX HOUSE WHITE, Pinot Grigio

GLASS 8 / BOTTLE 30

SX HOUSE RED, Cabernet

GLASS 9

LA MARCA, Prosecco

Chef De Cuisine Christopher Suzuki
This menu is served: Monday-Friday 4PM-7PM

21% Service Fee Added to Groups of 6+
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for foodborne illness.

SMALL PLATES

**CUCUMBER
& HEIRLOOM TOMATO SALAD 14**
Compressed Cucumber, Macerated Tomato, Feta,
Bibb Lettuce, Lemon Tahini Dressing, Spiced Cashews

PORK BELLY LETTUCE WRAPS* 14
SX Kimchi, Crispy Pork Belly, Bibb Lettuce, Fermented Pepper Aioli

GRILLED OYSTERS 16
Coconut Creamed Spinach, Togarashi Bread Crumbs

ELOTE CORN DIP 14
Roasted Corn, Cotija Cheese, Lime & Cilantro, Corn Chips

KENTUCKY FRIED CAULIFLOWER 16
Blue Cheese, Shaved Carrots, Celery Leaves, Buffalo Sauce

HEIRLOOM CARROTS 14
Blistered Baby Carrots, Salsa Verde, Goat Yogurt,
Carrot Nage, Almond Soil

TUNA POKE* 18
Ginger & Soy Vinaigrette, Avocado Purée, Garlic
& Ginger Crackling, Cucumber

LAMB RIBS* 22
Red Curry, Cucumber Sonomano, Mint & Thai Basil

Chef De Cuisine Christopher Suzuki
This menu is served: Monday-Friday 2PM-11PM / Saturday & Sunday 3PM-11PM

21% Service Fee Added to Groups of 6+
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for foodborne illness.

S M A L L P L A T E S

BEEF YAKITORI* 17

King Trumpet Mushrooms, Scallions, Soy Miso Mustard

CHICKEN YAKITORI 15

Scallions, Sweet Chili Glaze

BLISTERED SHISHITO PEPPERS 12

Chinese Long Beans, Coconut Caramel,
Bonito Flakes, Pickled Shallots

SX SHRIMP* 20

Tempura Shrimp, Butter Ponzu, Lemon Zest,
Serrano, Horseradish

S A N D W I C H E S & T A C O S

SKY BAR SLIDERS* 20

Japanese Charcoal Grilled Beef, Bone Marrow Aioli,
Braised King Trumpet Mushrooms

CHICKEN MILANESE 16

Breaded Chicken, Corn Slaw, Heirloom Tomato,
Smashed Avocado, Roasted Jalapeño Aioli

BAJA FISH TACO* 16

Tempura Fish, Charred Salsa, Cabbage Slaw,
Lime & Cilantro Crème

DUCK CONFIT CARNITAS 15

Salsa Verde, Apple & Radish Slaw

HIBACHI PORK* 16

Braised & Grilled Pork, SX Kimchi, Toasted Sesame

Chef De Cuisine Christopher Suzuki

This menu is served: Monday-Friday 2PM-11PM / Saturday & Sunday 3PM-11PM

21% Service Fee Added to Groups of 6+

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for foodborne illness.

SUSHI

MAKIMONO (Sushi Rolls)

CHILI TUNA* 15

Spicy Tuna, Seared Hamachi, Sesame Cucumber, Pickled Radish

TUNA POKE ROLL* 14

Big Eye Tuna, Avocado, Cucumber, Jicama

TEMPURA SHRIMP ROLL* 16

Cucumber, Spicy Mayo, Scallions

NIGIRI* 4 PER PIECE

Hamachi, Big Eye Tuna

SIGNATURE BITES

TUNA TATAKI* 15

Seared Tuna, Matsuhisa Dressing, Crispy Shallots,
Radish & Tomato

HAMACHI SASHIMI* 15

Dried Miso Dust, Scallion, Evo, Fresh Horseradish

DESSERT

ALMOND & LEMON SPONGE CAKE 10

Passion Fruit Curd, Coconut Sorbet, Coconut Almond Crumble, Mint

CARROT CAKE 10

Yuzu Cream Cheese Frosting, Brown Butter Walnut Soil, Carrot Gel,
Crystalized Ginger Semifredo

CHOCOLATE GANACHE 10

Compressed Strawberries, Salted Pretzel, Cocoa Nip Dentil

Chef De Cuisine Christopher Suzuki

This menu is served daily 3PM-11PM

21% Service Fee Added to Groups of 6+

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for foodborne illness.

COCKTAILS

THE THIRD MANHATTAN 15

Makers Mark, Walnut Liqueur, Giffard Banana Liqueur

SX OLD FASHIONED 15

Knob Creek Rye, Demerara Syrup, Orange & Aromatic Bitters

THE COOLER 14

Effen Cucumber, Cocalero, Fresh Lime

TOUCH OF APPLE 14

Effen Green Apple, Midori, Fresh Lime, Elderflower Tonic

SUNSET BOULEVARD 14

Don Julio Blanco, Giffard Rhubarb Liqueur,
Galliano L'Aperitivo, Fresh Lime

THE BIG HEAT 14

Casamigos Blanco, Passion Fruit Purée, Fresh Lime,
Firewater Bitters

BLONDE AS HELL 15

Absolut Elyx, Apricot Liqueur, Fresh Lemon, Lemongrass

PARK COLLINS 15

Blood Orange-Infused Bombay Sapphire, Raspberry,
Dry Vermouth, St-Germain Spiked Citrus, Ginger Beer

KISS ME DEADLY 14

Ketel One Grapefruit Rose, Balsam Rose Vermouth, Fresh Lemon

FEMME FATALE 15

Beefeater Pink, Lillet Rose, St-Germain, Fresh Lemon, Seltzer

KEY LARGO 14

Bacardi, Blackberry Mint, Fresh Lime

SMOKE SCREEN 15

Unión Mezcal, Cointreau, Hibiscus, Fresh Lime

AGENT PROVOCATEUR 15

Remy Martin VSOP, Belle de Brillet Pear Liqueur,
Peach, Fresh Lime

DOMINATRIX

Full bottle of Dom Perignon Brut, Claze Azul Reposado,
Orange Liqueur, Fresh Lime and Agave in a Crystal Vase

669

CHAMPAGNE BY THE GLASS

LA MARCA	PROSECCO	12
BOUVET	BRUT ROSÉ	14
VEUVE CLICQUOT	BRUT	25
VEUVE CLICQUOT	ROSÉ	35
PIPER-HEIDESIECK	BRUT	28
DOM PERIGNON / 2 GLASS MINIMUM	BRUT	60

LOUIS XIII DE REMY MARTIN	1/2 oz	85
think a century ahead each decanter is the life	1 oz	170
achievement of generations of cellar masters	2 oz	240
	Bottle	4250

BEER

CORONA 8 Lager	STELLA ARTOIS 8 Pale Lager	GOOSE ISLAND IPA 8 India Pale Ale
PERONI 8 Pale Lager	MILLER LITE 7 Lager	NEW BELGIUM 8 FAT TIRE Amber

WINE

WHITE

		GLASS	BOTTLE
SX HOUSE WHITE	PINOT GRIGIO	10	/ 40
CAPOSALDO, VENETO, ITALY	MOSCATO	12	/ 48
RUFFINO, VENETO, ITALY	PINOT GRIGIO	13	/ 52
JOEL GOTT, CALIFORNIA	SAUVIGNON BLANC	13	/ 52
LOVEBLOCK, MARLBOROUGH	SAUVIGNON BLANC	15	/ 60
CLOUDY BAY, NEW ZEALAND	SAUVIGNON BLANC		90
PRAYERS OF SAINTS, WASHINGTON	CHARDONNAY	14	/ 56
WILLIAM HILL, MONTERREY	CHARDONNAY	11	/ 44

RED

SX HOUSE RED	CABERNET	10	/ 40
FERRARI SIENA, SUPER TUSCAN	RED BLEND	14	/ 56
JORDAN, ALEXANDER VALLEY, CALIFORNIA	CABERNET		120
ROTH ESTATE, ALEXANDER VALLEY	CABERNET	15	/ 60
MEIOMI, CALIFORNIA	PINOT NOIR	14	/ 56
TALBOTT, MONTEREY, CALIFORNIA	PINOT NOIR	16	/ 64
ALMA MARA, ARGENTINA	MALBEC	13	/ 52
ST. FRANCIS, SONOMA VALLEY, CALIFORNIA	MERLOT	14	/ 56
PRISONER, NAPA VALLEY	ZINFANDEL BLEND		100

ROSÉ

THE PALM, PROVENCE FRANCE	STILL ROSÉ	12	/ 48
SMOKE TREE, CALIFORNIA	STILL ROSÉ	14	/ 56
FLEUR DE MER ROSÉ, PROVENCE FRANCE	STILL ROSÉ		65

CHAMPAGNE

ARMAND DE BRIGNAC ACE OF SPADES / MAGNUM	900 / 1750
ARMAND DE BRIGNAC ACE OF SPADES ROSÉ / MAGNUM	1200 / 2250
VEUVE CLICQUOT YELLOW LABEL / MAGNUM	250 / 400
VEUVE CLICQUOT ROSÉ / MAGNUM	375 / 625
PERRIER-JOUËT BELLE EPOCH BRUT / MAGNUM	475 / 825
PERRIER-JOUËT BELL EPOCH ROSÉ / MAGNUM	875 / 2025
DOM PÉRIGNON BRUT / MAGNUM	575 / 1150
DOM PÉRIGNON ROSÉ / MAGNUM	1100 / 2400
KRUG BRUT	550
KRUG ROSÉ	800
LOUIS ROEDERER CRISTAL BRUT	725
LOUIS ROEDERER CRISTAL ROSÉ	1600

BIGGER IS BETTER

JEROBOAM 3L / METHUSELAH 6L / SALMANAZAR 9L

ARMAND DE BRIGNAC ACE OF SPADES BRUT JEROBOAM	3500
ARMAND DE BRIGNAC ACE OF SPADES ROSÉ JEROBOAM	5200
VEUVE CLICQUOT YELLOW LABEL JEROBOAM	825
PERRIER-JOUËT BELLE EPOCH ROSÉ JEROBOAM	3000
DOM PÉRIGNON BRUT JEROBOAM	3500
DOM PÉRIGNON ROSÉ JEROBOAM	7000
VEUVE CLICQUOT YELLOW LABEL METHUSELAH	1700
VEUVE CLICQUOT YELLOW LABEL SALMANAZAAR	2500

BOTTLE SERVICE

VODKA

ABSOLUT (FLAVORS AVAILABLE)	325
BELVEDERE / MAGNUM	375 / 725
EFFEN (FLAVORS AVAILABLE)	350
GREY GOOSE (FLAVORS AVAILABLE) / MAGNUM	375 / 725
KETEL ONE (FLAVORS AVAILABLE)	375
TITO'S	375

GIN

BOMBAY SAPPHIRE	375
HENDRICK'S	375

RUM

BACARDI	325
CAPTAIN MORGAN	325

TEQUILA

DON JULIO 1942 / MAGNUM	675 / 1100
DON JULIO ANEJO	400
DON JULIO BLANCO	350
PATRON SILVER	350
CLASE AZUL REPOSADO / MAGNUM	900 / 1200

COGNAC

COURVOISIER V.S.O.P.	425
LOUIS XIII DE RÉMY MARTIN	4500
RÉMY MARTIN V.S.O.P.	425
RÉMY MARTIN X.O.	675

BOTTLE SERVICE

WHISKEY

BULLEIT, 12 YEAR	375
CROWN ROYAL	350
GENTLEMAN JACK	475
JACK DANIEL'S	350
KNOB CREEK	400
MAKERS MARK	375
WOODFORD RESERVE	400

SCOTCH

THE BALVENIE	475
CHIVAS REGAL	400
GLENLIVET, 12 YEAR	400
GLENMORANGIE, 12 YEAR	475
JOHNNIE WALKER BLACK	400
JOHNNIE WALKER BLUE	875
THE MACALLAN, 12 YEAR	475
THE MACALLAN, 18 YEAR	725
THE MACALLAN, RARE CASK	1000
OBAN, 14 YEAR	520

OTHER

RED BULL ENERGY DRINK (4) Regular, Sugar Free, Blue, Orange, Yellow or Coconut Edition	20
BOTTLED WATER (4) Fiji (Still) or Badoit (Sparkling)	20

LATE NIGHT BITES

POKE BOWL* 14

Big Eye Tuna, Avocado, Cucumber, Jicama,
Spicy Mayo, Crispy Shallots

BLISTERED SHISHITO PEPPERS 12

Chinese Long Beans, Coconut Caramel, Bonito Flakes,
Pickled Shallots

SKY BAR SLIDERS* 20

Japanese Charcoal Grilled Beef, Bone Marrow Aioli,
Braised King Trumpet Mushrooms

ELOTE CORN DIP 14

Roasted Corn, Cotija Cheese, Lime & Cilantro
& Corn Chips

TUNA TATAKI* 15

Seared Tuna, Matsushisa Dressing, Crispy Shallots,
Radish & Endive

DUCK CONFIT CARNITAS 15

Avocado Salsa Verde, Apple & Radish Slaw

HIBACHI PORK TACOS * 18

Braised & Grilled Pork, SX Kimchi, Toasted Sesame

Chef De Cuisine Christopher Suzuki

This menu is served: Sunday-Friday 11PM-1AM / Saturday 11PM-2AM

21% Service Fee Added to Groups of 6+

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for foodborne illness.

N/A BEVERAGES

ASSORTED HOT OR ICED TEAS 4
Quality Teas & Herbs Brewed to Perfection

JUICE 4
Orange, Grapefruit, Pineapple, Apple, Cranberry or Tomato

COFFEE 4
Freshly Brewed Colectivo Coffee

AMERICANO 4
Espresso & Hot Water

MACCHIATO 5
Shot of Espresso with Perfectly Steamed Foam

MOCHA 5
Espresso, Steamed Milk & our Finest Cocoa

ESPRESSO 4
Single Shot of Espresso Roast | Double Shot \$8

CAPPUCCINO 5
Espresso, Hot Milk & Steamed-Milk Foam

LATTE 5
Shot of Espresso with Fresh Steamed Milk

HOT CHOCOLATE 4
Made From Fine Cocoa & Fresh Steamed Milk

MILK 4
Regular, Chocolate, Soy or Almond

RED BULL 5
Regular, Sugar Free, Blue, Orange, Yellow
or Coconut Edition

FOUNTAIN DRINKS 4
Pepsi, Diet Pepsi, Sierra Mist or Schweppes Ginger Ale

BOTTLED WATER 5
Fiji (Still) or Badoit (Sparkling)

BRUNCH

SATURDAY & SUNDAY 11AM-3PM

25

GO BOTTOMLESS

Add Bottomless Mimosas, Bellinis
or Bloody Marys to your Brunch

*PRICE PER PERSON. MINIMUM BRUNCH FOOD PURCHASE \$10
1.5 HOUR MAXIMUM

ESSEX CHOPPED SALAD 14

House Mix Greens, Apples, Cucumbers, Cherry Tomatoes, Roasted
Chicken, Bacon Lardons, Blue Cheese Crumbles, Green Goddess
Dressing, Spiced Pecans

WTF BISCUITS 10

Seasonal Jam, Fermented Honey,
House Whipped Crème Fraiche Butter

ASPARAGUS BENIDICT* 15

Grilled Asparagus, French Prosciutto, Poached Egg,
Truffle Béarnaise, Toasted Country Bread

CHILAQUILES* 15

Duck Confit, Charred Salsa, Cotija Cheese, Pickled Red Onion,
Over Easy Egg, Crispy Corn Tortilla

BLUE CRAB OMELETTE* 18

French Style Omelette, Brown Butter Shallots, Jumbo Lump Crab,
Fine Herb Salad Ramp Oil

BACON & EGGS* 14

Braised Pork Belly, Potato Rosti, Over Easy Egg, Bourbon Maple
Glaze, Pickled Mustard Seeds

AVOCADO TOAST* 17

Smoked Salmon, Whipped Caper Cream Cheese,
Heirloom Tomato, Pickled Red Onion,
Arugula & Fennel Salad

Chef De Cuisine Christopher Suzuki

This menu is served: Saturday & Sunday 11AM-3PM

21% Service Fee Added to Groups of 6+

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for foodborne illness.