

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

SX
S K Y B A R

HAPPY HOUR

MONDAY, TUESDAY, THURSDAY & FRIDAY 4PM-7PM
WEDNESDAY *ALL DAY* 4PM-12AM

6

SX SUMMER ROLL*

Soy Paper, Bell Peppers, Onion, Tomato, Cucumber, Frisee,
Hummus, Ponzu

16

SKY BAR SLIDERS*

Wagyu Beef, Lettuce, Tomato, Red Onion, Brie Cheese,
Agave Aioli, Pickles

5

TRUFFLE FRIES

Fresh Truffle Slices, Herbs

16

SPICY TUNA MORSELS*

Soy Paper, Red Chilies, Scallion, Sesame Chip, Sambal,
Tahini Aioli, Chili Oil, Szechuan Pepper

18

SEARED WAGYU TARTARE MORSELS*

Soy Paper, Basil, Mint, Scallions, Red Chilies, Shallots,
Parmesan, Lime Chili Glaze

GLASS 8 / BOTTLE 30
SX HOUSE WHITE, Pinot Grigio

GLASS 8 / BOTTLE 30
SX HOUSE RED, Cabernet

GLASS 9
VALDO, Prosecco

CHEF DRIVEN FASHIONABLE COCKTAIL LOUNGE

This menu is served: Monday, Tuesday, Thursday & Friday 4PM-7PM
Wednesday 4PM-12AM

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

FRIED CAULIFLOWER 16
Tempura Florets, Carrots, Celery, SX Buffalo Sauce,
Blue Cheese Crumbles

TRUFFLE FRIES 10
Fresh Truffle Slices, Herbs

SANDWICHES & TACOS

SKY BAR SLIDERS* 26
Wagyu Beef, Lettuce, Tomato, Onion, Brie Cheese,
Agave Aioli, Pickles

GINDARA TACOS* 21
Tempura Black Cod, Heirloom Tomato Salsa, Miso Ginger Slaw,
Avocado Mousse, Herb Mix

SUSHI

SX SUMMER ROLL* 16
Soy Paper, Bell Peppers, Tomato, Cucumber, Frisee, Hummus,
Herb Mix, Ponzu

SPICY TUNA MORSELS* 26
Soy Paper, Red Chilies, Scallion, Sesame Chip, Sambal, Tahini Aioli,
Chili Oil, Szechuan Pepper

SEARED WAGYU TARTARE MORSELS* 28
Soy Paper, Basil, Mint, Scallions, Red Chilies, Shallots,
Parmesan, Lime Chili Glaze

HAMACHI TATAKI* 26
Chilies, Tomato, Shallots, SX Ponzu, Sesame Oil, Citrus Herb Mix

DESSERTS

CHOCOLATE GANACHE 15
Seasonal Berries, Pecans, Green Tea Powder Sugar

SX SORBET 12
Granola, Seasonal Berries & Fruit

CHEF DRIVEN FASHIONABLE COCKTAIL LOUNGE

This menu is served: Monday-Friday 4PM-11PM / Saturdays & Sundays 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.

LATE NIGHT BITES

SKY BAR SLIDERS* 26

Wagyu Beef, Lettuce, Tomato, Onion, Brie Cheese,
Agave Aioli, Pickles

TRUFFLE FRIES 10

Fresh Truffle Slices, Herbs

SPICY TUNA MORSELS* 26

Soy Paper, Red Chilies, Scallion, Sesame Chip, Sambal, Tahini Aioli,
Chili Oil, Szechuan Pepper

SEARED WAGYU TARTARE MORSELS* 28

Soy Paper, Basil, Mint, Scallions, Red Chilies, Shallots,
Parmesan, Lime Chili Glaze

SX SORBET 12

Granola, Seasonal Berries & Fruit

CHEF DRIVEN FASHIONABLE COCKTAIL LOUNGE

This menu is served

Fridays & Saturdays 11PM-1AM

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 14

Makers Mark, Walnut Liqueur, Giffard Banana Liqueur

SX OLD FASHIONED 14

Knob Creek Rye, Demerara Syrup, Orange & Aromatic Bitters

THE COOLER 13

Effen Cucumber, Coccalero, Fresh Lime

TOUCH OF APPLE 13

Effen Green Apple, Midori, Fresh Lime, Elderflower Tonic

SUNSET BOULEVARD 13

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

THE BIG HEAT 13

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

BLONDE AS HELL 13

Absolut Elyx, Apricot Liqueur, Fresh Lemon, Lemongrass

KISS ME DEADLY 14

Ketel One Grapefruit Rose, Balsam Rose Vermouth, Fresh Lemon

FEMME FATALE 13

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

KEY LARGO 13

Bacardi, Blackberry Mint, Fresh Lime

SMOKE SCREEN 13

Unión Mezcal, Cointreau, Hibiscus, Fresh Lime

AGENT PROVOCATEUR 13

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

DOMINATRIX 669

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

CHEF DRIVEN FASHIONABLE COCKTAIL LOUNGE

21% Service Fee Added to Groups of 6+

CHAMPAGNE

BY THE GLASS

VALDO	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

PASSIONATE PLAYMATES

CHAMPAGNE COCKTAILS

SCARLET NOIR 14
Pama Pomegranate, Vanilla, Bubbles, Lemon

FALLEN ANGEL 14
Domaine De Canton, Vanilla, Bubbles, Orange

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

BEER

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

CHEF DRIVEN FASHIONABLE COCKTAIL LOUNGE

21% Service Fee Added to Groups of 6+

WINE BY THE GLASS

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

CHEF DRIVEN FASHIONABLE COCKTAIL LOUNGE

21% Service Fee Added to Groups of 6+

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 I 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 SALMANAZAR	2500

CHEF DRIVEN FASHIONABLE COCKTAIL LOUNGE

21% Service Fee Added to Groups of 6+

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 (Flavors Available)	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

CHEF DRIVEN FASHIONABLE COCKTAIL LOUNGE

21% Service Fee Added to Groups of 6+

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

CHEF DRIVEN FASHIONABLE COCKTAIL LOUNGE

21% Service Fee Added to Groups of 6+

BRUNCH

SATURDAY & SUNDAY 11AM-4PM

GO BOTTOMLESS 25

Add Bottomless Mimosas, Bellinis
or Bloody Marys to your Brunch

*Price Per Person, Minimum Brunch Food Purchase \$10.
1.5 Hour Maximum

CRÈME BRULEE FRENCH TOAST* 16

Berries, Whip Cream, Green Tea Powdered Sugar, Agave Syrup

MINI BAGEL QUICHES 15

Smoked Salmon, Capers, Cream Cheese, Onion, Asparagus,
Bacon, Tomatoes, Herb Mix, Petit Salad

PETIT ASPARAGUS SHAKSHUKA* 14

Egg, Tomato Stew, Onion, Thyme, Garlic Toast

AVOCADO TOAST* 16

Mushroom, Tomato, Bell Peppers, Red Onion,
Shallot, Petit Salad

5 SPICE PORK BELLY AND EGGS 16

Caramelized Bacon, Scrambled Eggs, Garlic Toast

MINI BACON PANCAKES 15

Seasonal Berries, Manuka Honey Butter

SKY BAR SLIDERS* 26

Wagyu Beef, Lettuce, Tomato, Onion, Brie Cheese,
Agave Aioli, Pickles

CHEF DRIVEN FASHIONABLE COCKTAIL LOUNGE

This menu is served: Saturdays & Sundays 11AM-4PM

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

LATTÉ 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)

CHEF DRIVEN FASHIONABLE COCKTAIL LOUNGE

21% Service Fee Added to Groups of 6+