

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.