



## Cocktails

### SUNSET

captain morgan coconut, pineapple, pomegranate, grenadine ~ 12

### LYCHEE

ketel one vodka, lychee, lime sour, martini ~ 14

### POMEGRANATE MARTINI

absolut vodka, pama pomegranate, housemade cranberry-lime ~ 13

### CUCUMBER BASIL MATINEE

crop cucumber vodka, fresh cucumber, basil, lemon, martini ~ 13

### MANGO TANGO

camarena reposado tequila, jalapenos, mango puree, agave, lime, chamoy-tajin rim ~ 13

### CALYPSO

gray whale gin, lemon, watermelon, lemon-lime sour, cucumber, soda ~ 13

### OASIS

herradura silver tequila, cointreau, housemade lime sour, grapefruit ~ 14

### MARIACHI

illegal mezcal, lime, agave, muddled cucumber, pineapple, celery salt rim ~ 14

### CABANA

wildcat brothers sweet crude rum, pineapple juice, coco lopez, coconut water, cherry ~ 13

### MEMOIRE

empress gin, lime, house simple, sambuca, fresh mint ~ 14

### DIRTY

belvedere vodka, olive juice, housemade blue cheese stuffed olives, martini ~ 14

### WHISKEY SOUR

angel's envy bourbon, lemon, simple, egg white, orange twist, luxardo cherry ~ 15

### BULLEIT OLD FASHIONED

bulleit bourbon, angostura bitters, raw sugar, orange twist, luxardo cherry ~ 15

### MANHATTAN

whistlepig piggyback rye, sweet vermouth, angostura bitters, orange twist, luxardo cherry, martini ~ 15

## Small Plates

**OYSTERS ON THE HALF SHELL** *GF* 1/2 dozen cocktail, horseradish, mignonette ~ MKT

**STÄGE OYSTERS\*** *MGF* dressed oysters topped with caviar, uni, yuzu soy ~ 18

**PARKERHOUSE ROLLS** *VEG* bourbon honey butter ~ 5

**SOUP DU JOUR** ~ 6 | 10

**BLUE CRAB FINGERS**

capers, white wine lemon cream, pecorino, toast points ~ 16

**MINI OYSTER PO'BOY**

fried gulf oyster, brown butter aioli, lettuce, tomato, pickled red onion, fries, slaw ~ 15

**SEAFOOD ARANCINI**

lump crab, salmon belly, crawfish, arborio, mozzarella, tomato-basil marinara ~ 12

**BUTTERMILK FRIED OYSTERS**

gulf oysters, arugula salad, bacon, brown butter aioli, charred lemon ~ 16

**CALAMARI**

cherry tomato, parmesan, jalapeno aioli, marinara ~ 12

**MUSSELS MARINIERE**

PEI mussels, white wine, bacon, tomatoes, basil, crostini ~ 13

**CRAB CAKE** lump crab, yuzu garlic aioli, arugula salad ~ 19

**LOBSTER MAC & CHEESE**

maine lobster, bacon, bechamel, white cheddar, smoked gouda, parmesan, toasted bread crumbs ~ 18

**SEAFOOD FONDUE**

shrimp, crawfish, crabmeat, peppers, gruyere, white cheddar, butter toast ~ 18

**CHARRED OCTOPUS** *MGF*

panzanella salad, cherry tomato, parmesan, balsamic reduction ~ 17

**CHOPPED SALAD** *GF/VEG*

little gem, spinach, artichokes, cherry tomato, cucumber, red onion, kalamata olives, honey-basil vinaigrette ~ 9

**STAGE CAESAR** *MGF/MVEG*

baby romaine, bacon, red onion, biscuit crumble, crispy chickpea ~ 10

**BEEF & BURRATA SALAD** *VEG*

golden beets, arugula, cherry tomato, balsamic glaze, pecan dust ~ 14

**MARGHERITA FLATBREAD** sun-dried

tomato pesto, buffalo mozzarella, heirloom tomato, basil, balsamic reduction, evoo ~ 15

**CRISPY BOURBON GLAZED BRUSSELS**

*GF/MVEG* bourbon honey, confit bacon ~ 8

**BLISTERED SHISHITO PEPPERS** *GF/VEG*

shaved parmesan, sea salt, creole spice ~ 7

**OKRA FRIES** *VEG*

buttermilk fried, jalapeno aioli ~ 8

**DUCK FRIED RICE** roasted duck, peas,

bacon, corn, chives, XO sauce ~ 12

**TACOS AL PASTOR**

charred pork, pineapple, chopped onion, cilantro, salsa, corn tortilla ~ 16

**WAGYU SLIDERS** nuneske's bacon, white

cheddar, caramelized onions, b&b pickles, brioche bun, fries ~ 13

**SMOKED CHICKEN SPRINGROLL**

aged cheddar, gouda, mozzarella, sweet chili ~ 10

**THAI CHICKEN SATAY** *GF*

pickled cucumber, peanut sauce ~ 14

**OXTAIL QUESADILLA**

braised oxtail, white cheddar, mozzarella, caramelized onion, red pepper aioli ~ 16

**LAMB LOLLIPOPS\*** *GF*

balsamic peach glaze, summer slaw ~ 19

## Entree

**CACIO e PEPE** *MGF/VEG*

tagliolini, grana padano, pecorino, cracked pepper, black truffle ~ 15

**SHRIMP CARBONARA** *MGF*

spaghetti, pancetta, red peppers, english peas, parmesan ~ 24

**SEA SCALLOP** *MGF*

pan-seared sea scallops, basil pesto spaghetti, cherry tomato, pecorino, fresh basil, evoo ~ 36

**BRAISED LAMB RAGU**

red wine braised lamb, pappardelle, san marzano tomatoes, basil, pecorino ~ 24

**RAVIOLI MARGHERITA** *VEG*

burrata, san marzano tomatoes, basil, balsamic reduction, evoo ~ 23

**RATATOUILLE** *VEGAN*

squash, zucchini, shiitake, tomatoes, heirloom carrots, black garlic oil, tomato-basil puree ~ 19

**CRAB STUFFED SALMON\***

blackened salmon, garlic whipped potatoes, broccolini, lobster beurre blanc ~ 29

**SEABASS** *MGF*

pan-seared chilean seabass, spring succotash, capers, sherry crab cream ~ 39

**HERB ROASTED CHICKEN**

pan roasted chicken, spring vegetables, lemon thyme cream jus ~ 26

**SHORT RIB**

braised bone-in short rib, baby carrot, whipped potatoes, burgundy au jus ~ 42

**TOMOHAWK CHOP\*** berkshire bone-in

pork chop, garlic whipped potatoes, roasted heirloom carrot, XO sauce ~ 38

**SURF & TURF\*** 6oz center cut filet,

gulf shrimp, whipped potatoes, asparagus, bourbon peppercorn cream ~ 41

**RIBEYE BORDELAISE\***

20oz grilled ribeye, garlic whipped potatoes, herb compound butter ~ 48

**DEATH BY PEACHES BURGER\***

short rib chuck, peach pepper jam, aged white cheddar, crispy onions, arugula, ghost pepper yuzu aioli, brioche bun, fries |death sauce upon request| ~ 18

### ATTENTION GUEST

Please let your server know if you have any allergies. We will take extra precaution in handling your meal. Thank you

## Sides

Asparagus ~ 7 | Garlic Whipped Potatoes ~ 6 | Broccolini ~ 7 Heirloom Carrots ~ 7 | Spring Vegetables ~ 9 | Fries ~ 5 | 3 Cheese Mac ~ 7

# Wine by the Glass

## Sake

**Kitaya Junmai** | crisp, refreshing, white peach, honeysuckle 10

**Asahi Dassai 45 Junmai Daiginjo** smooth, crisp, apple, pear 12

**Kizakura Nigori** | light, semi-sweet, roughly filtered 8

**Gekkeikan Junmai** | HOT SAKE  
small carafe 7 | large carafe 10

## Sparkling

**Prince De Richmond Brut**, France 8

**Jeio Prosecco**, Veneto, Italy 9

**Torresella Prosecco**, Veneto, Italy 10

**Maschio Rose Prosecco**, Veneto 10

**Gruet Brut**, New Mexico 11

## White

**Schmitt Söhne Riesling**, Mosel, Germany 10

**Vento Di Mare Moscato**, Sicily, Italy 9

**Chateau Peyrassol Rose**, Provence 10

**Fleurs De Prairie Rose**, Provence 11

**Terra D'oro Chenin Blanc**~Viognier, California 11

**Marquis De Goulaine Vouvray**, Loire, France 10

**Geisen Sauvignon Blanc**,  
Malborough, New Zealand 9

**Yealands Sauvignon Blanc**,  
Malborough, New Zealand 10

**Ferrari Carano Fume Blanc**, North Coast 10

**Gotas De Mar Albariño**,  
Rías Baixas, Spain 12

**Villa Sandi Pinot Grigio**, Venetie, Italy 8

**Barone Fini Pinot Grigio**, Valdadige, Italy 10

**Santa Margherita Pinot Grigio**,  
Alto Adige, Italy 15

**Aviary Chardonnay**, Napa Valley 10

**Mer Soleil Reserve Chardonnay**, Santa Lucia 12

**Singing Tree Chardonnay**, Russian River 13

## Red

**Submission Pinot Noir**, Napa 10

**Benton Lane Pinot Noir**, Willamette 12

**Diora La Petite Grace Pinot Noir**,  
Monterey 13

**Robert Hall Merlot**, Paso Robles 10

**Square, Plumb & Level Zinfandel**,  
Dry Creek 12

**Zolo Malbec**, Mendoza, Argentina 9

**Daou Pessimist Red**, Paso Robles 14

**Aviary Cabernet Sauvignon**, Napa 10

**Treana Cabernet Sauvignon**, Paso Robles 13

**Smith & Elliot Cabernet Sauvignon**,  
Napa Valley 14

**Caymus Cabernet Sauvignon**,  
Napa Valley 32

# Sushi Small Plates

## BONE MARROW MISO SOUP

tofu, shiitake, nori ~ 5

## CUCUMBER SALAD *MVEG*

cucumber, kanikama, ponzu ~ 6

## SEAWEED SALAD *VEG*

seasoned seaweed, sesame, itogaki ~ 6

## SASHIMI SALAD *MVEG*

artisan greens, spiced tuna, salmon,  
yellowtail, sweet jalapeno ponzu,  
potato crisps ~ 15

## EDAMAME *GF/VEG*

togarashi, garlic, sea salt ~ 5

**SPICY TUNA BITES\*** crispy rice,  
spicy tuna, serrano, sriracha, fire  
kabayaki, rice pears, micro-cilantro ~ 14

## YELLOWTAIL SERRANO\* *MGF*

cilantro, yuzu soy ~ 17

## TUNA PIZZA\*

yellowfin tuna sashimi, tomato,  
shallots, capers, garlic aioli,  
micro-cilantro ~ 16

## SALMON CARPACCIO\* *MGF*

truffle, cilantro oil, pickled wasabi ~ 16

## MADAI CRUDO\* *MGF*

japanese snapper, yuzu tobiko,  
jalapeno ponzu, micro cilantro,  
sliced radish ~ 22

## AHI POKE\* *MGF*

tuna, masago, scallion, avocado,  
red tobiko, spicy soy, chili oil ~ 18

## TUNA TOWER\* *MGF*

tuna tartare, crab salad, avocado,  
wonton chips, spiced citrus aioli,  
cilantro oil ~ 16

# Stäge Maki | Sushi Rolls

**SMOKING GUN\*** shrimp tempura,  
crab salad, cucumber topped with  
smoked salmon, avocado, masago,  
tempura mix, eel sauce, spicy mayo ~ 16

**HOLLYWOOD\*** spicy yellowtail, asian  
pear topped with salmon, escolar,  
avocado, microgreens, tempura flakes,  
black tobiko, ponzu ~ 16

**THE FILLMORE\*** TEMPURA FRIED  
crabstick, cream cheese topped with  
spicy tuna, crab salad, eel sauce,  
fried potato sticks, microgreens ~ 16

**THE TROUBADOUR\***  
salmon, cucumber, lemon topped  
with yellowtail, tobiko, cilantro oil,  
ponzu ~ 17

**YAKUZA\*** spicy tuna, yellowtail,  
asian pear topped with torched salmon,  
garlic aioli, tobiko, ponzu ~ 17

**THE ROXY\*** shrimp tempura,  
crab salad, avocado topped with  
assorted diced sashimi and baked  
with spicy aioli, eel sauce, tobiko,  
scallions, lemon ~ 16

**HOTEL CALIFORNIA\***  
spicy salmon, crabstick, cucumber  
topped with tuna, mango, spicy mayo,  
eel sauce, tempura flakes ~ 16

**CROCODILE CAFE\***  
crawfish mix, tempura flakes, spicy  
mayo, scallion topped with shrimp,  
avocado, serrano pepper, eel sauce,  
masago ~ 15

**TSUNAMI\*** spicy tuna, cucumber  
topped with yellowtail, serrano pepper,  
aioli, red tobiko ~ 17

**LITTLE MERMAID\*** salmon tempura,  
cucumber, topped with shrimp, avocado,  
japanese bbq, wasabi yuzu aioli ~ 16

**KOKO\*** crab salad, cucumber, eel,  
avocado, spicy kabanyaki, tempura  
crunch ~ 16

**THE TEMPEST\*** TEMPURA FRIED  
spicy tuna, salmon, crab salad,  
asparagus, spicy mayo, eel sauce,  
wasabi yuzu aioli ~ 16

**GOKU\*** salmon, crab salad, avocado,  
topped with spicy tuna, eel sauce, spicy  
mayo, tempura crunch ~ 16

**AHI-ON-FIRE\*** spicy tuna, crab stick,  
cucumber, topped with torched tuna,  
spicy mayo, serrano pepper, sriracha,  
japaneno yuzu ~ 17

**PHOENIX\***  
tempura yellowtail, spicy mayo,  
tempura crunch, topped with scallop,  
white fish, spicy kabanyaki, wasabi yuzu  
aioli, red tobiko, kizami nori ~ 18

**THE PARAMOUR\***  
salmon skin, cucumber, masago,  
scallion, tempura crunch, topped with  
torched salmon, teriyaki, sriracha aioli,  
crispy chili garlic ~ 17

**YUMMY\*** TEMPURA FRIED  
tuna, salmon, yellowtail, cream cheese  
with spicy mayo, eel sauce, ponzu ~ 15

**24k MAGIC\*** spicy salmon, tempura  
flakes, avocado topped with tuna,  
torched foie gras, truffle oil, spicy mayo,  
eel sauce, microgreens, caviar, 24k gold  
flakes ~ 24

## Temaki

HAND ROLL

### OH-MY-TORO *GF*

chopped chutoro, scallion,  
shiso leaf, black tobiko ~ 10

### TUNA POKE *GF*

spiced fresh tuna, avocado,  
masago, scallion ~ 8

### SALMON TEMPURA *GF*

avocado, wasabi yuzu aioli, red tobiko ~ 8

### SALMON SKIN

cucumber, masago, scallion, tempura  
crunch, eel sauce, spicy mayo ~ 7

### EEL & AVOCADO

cucumber, tempura crunch, eel sauce ~ 8

## Moriawase

ASSORTED PLATTER

### ICHI NIGIRI *GF*

chefs selection 8pc nigiri ~ 25

### NI NIGIRI *GF*

chefs selection 12pc nigiri ~ 38

### SASHIMI SAN *GF*

tuna, yellowtail, salmon ~ 28

### SASHIMI 15 *GF*

chefs selection 15pc sashimi ~ 35

### SASHIMI 21 *GF*

chefs selection 21pc sashimi ~ 52

### SUSHI & SASHIMI *GF*

chefs selection 8pc nigiri,  
12pc sashimi ~ 55

\*Contains raw ingredients or served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.