Cocktails

SUNSET
captain morgan coconut, pineapple, pomegranate, grenadine ~ 12

LYCHEE
delonme vodka, lychee, lime, pear, maraschino cherry ~ 14

POMEGRANATE MARTINI
absolut vodka, 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, chamaroy-tajin rim ~ 13

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

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

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

CABANA
wildcat brothers sweet crudo 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/VEG 1/2 dozen cocktail, horseradish, mignonne ~ MKT

STAGE 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
wildcats, arugula salad, bacon, brown butter aioli, charred lemon ~ 16

CALAMARI
tomato, parmesan, jalapeno aioli, marinara ~ 13

MUSSELS MARINIÈRE
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, gryeure, white cheddar, butter toast ~ 18

CHARRIED OCTOPUS MGF
panzanella salad, cherry tomato, parmesan, balsamic reduction ~ 17

Entrie

CACIO & PEPE MGF/VEG
tagliolini, grana padano, pecorino ~ 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, evo ~ 36

BRAISED LAMB RAGU
red wine braised lamb, pappardelle, san marzano tomatoes, basil, pecorino ~ 36

RAVIOLI MARGHERITA VEG
burrata, san marzano tomatoes, basil, balsamic reduction, evo ~ 23

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

CRAB STUFFED SALMON*
blackened salmon, garlic whipped potatoes, broccoli, lobster beurre blanc ~ 29

CHOPPED SALAD GF/VEG
little gem, spinach, artichokes, cherry tomato, cucumber, red onion, kalamata olives, honey-basil vinaigrette ~ 9

STAGE CAESAR MGF/VEG
baby romaine, bacon, red onion, biscuit crumble, crispy chickpea ~ 10

BEET & 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, evo ~ 15

CRISPY BOURBON GLAZED BRUSSELS MGF/VEG bourbon honey, confit bacon ~ 8

BLISTERED SHISHITO PEPPERS GVEGF 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
charrad pork, pineapple, chopped onion, cilantro, salsa, corn tortilla ~ 16

WAGYU SLIDERS
nueske’s bacon, white cheddar, caramelized onions, bbq picks, 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* GVEGF
balsamic peach glaze, summer slaw ~ 19

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, grilled 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

Sides

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

Attention Guest
Please let your server know if you have any allergies. We will take extra precaution in handling your meal. Thank you.
Sake
Kitaya Junmai | cips, refreshing, white peach, honyosuckle 10
Asahi Dassai 45 Junmai Daiginjo smooth, crisp, apple, pear 12
Kizakura | light, semi-sweet, roughly filtered 8
Gekkeikan Junmai | HOT SAKE small carafe 7 | large carafe 10

Sparkling
Prince De Richmont Brut, France 8
Jeo 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
Yeastlands 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, Venezia, 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 Gracie Pinot Noir, Monterey 13
Robert Hall Merlot, Paso Robles 10
Square, Plumb & Level Zinfandel, Dry Creek 12
Zolo Malbec, Mendoza, Argentina 9
Daoi Pessimat 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
TUNA PIZZA* yellowfin tuna sashimi, tomato, shallots, capers, garlic aioli, micro-cilantro 16
SALMON CARPACCIO* MGF truffle, cilantro oil, pickled wasabi 16
MAI-DAI CRUDO* MGF Japanese snapshot, yuzu tobiiko, jalapeno ponzu, micro cilantro, sliced radish 22
AHI POKE* MGF tuna, masago, scallion, avocado, red tobiiko, 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, escoar, 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 torched tuna, Asian aioli, tobiko, ponzu 17
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, sarrano pepper, sriracha, japeneno yuzu 17
PHOENIX* tempura spicy mayo, tempura crunch, topped with scallop, white fish, spicy kabayaki, 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 chilli garlic 17
ASSORTED PLATTER

BONE MARROW MISO SOUP
tofu, shiitake, nori ~ 5
CUMCER SALAD MVEG cucumber, kanikama, ponzu ~ 6
SEAWEED SALAD VRG seasoned seaweed, sesame, itogaki ~ 6
SASHIMI SALAD MVEG artisan greens, spiced tuna, salmon, yellowtail, sweet jalapeno ponzu, potato crisps ~ 15
EDAMEME GVEG togarashi, garlic, sea salt ~ 5
SPICY TUNA BITES* crispy rice, spicy tuna, sarrano, sriracha, fire kabayaki, rice pears, micro-cilantro ~ 14
YELLOWTAIL SERRANO* MGF cilantro, yuzu soy ~ 17
LITTLE MERMAID* salmon tempura, cucumber, topped with shrimp, avocado, masago, tempura mix ~ 16
KOKO* crab salad, cucumber, eel, avocado, spicy kabayaki, tempura crunch ~ 16
THE TEMPEST* TEMPURA FRIED spicy tuna, salmon, crab salad, asparagus, spicy mayo, eel sauce, wasabi yuzu aioli ~ 16
LITTLE MERMAID* salmon tempura, cucumber, topped with shrimp, avocado, masago, tempura mix ~ 16
SALMON CARPACCIO* MGF truffle, cilantro oil, pickled wasabi ~ 16
MAI-DAI CRUDO* MGF Japanese snapshot, yuzu tobiiko, jalapeno ponzu, micro cilantro, sliced radish ~ 22
AHI POKE* MGF tuna, masago, scallion, avocado, red tobiiko, spicy soy, chili oil ~ 18
TUNA TOWER* MGF tuna tartare, crab salad, avocado, wonton chips, spiced citrus aioli, cilantro oil ~ 16

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
BEEF & AVOCADO cucumber, tempura crunch, eel sauce ~ 8

Moriawase ASSORTED PLATTER
ICHIGI 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.