



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

ilegal 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

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, 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 nueske'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

Lunch Entrees

SMOKED SALMON COBB smoked salmon, gem lettuce, arugula, heirloom tomato, avocado, feta, bacon, eggs, cucumber, apple cider vinaigrette ~ 16

ASIAN CHICKEN SALAD teriyaki chicken, kalera crunch, arugula, cabbage, mandarin orange, heirloom tomato, cucumber, radish, crispy wonton, walnuts, sesame peanut vinaigrette ~ 16

CACIO e PEPE *MGF/VEG* tagliolini, grana padano, pecorino, cracked pepper, black truffle ~ 15

SHRIMP CARBONARA *MGF* spaghetti, pancetta, red peppers, english peas, parmesan ~ 22

BRAISED LAMB RAGU red wine braised lamb, pappardelle, san marzano tomatoes, basil, pecorino ~ 22

RAVIOLI MARGHERITA *VEG* burrata, san marzano tomatoes, basil, balsamic reduction, evoo ~ 21

RATATOUILLE *VEGAN* squash, zucchini, shiitake, tomatoes, heirloom carrots, black garlic oil, tomato-basil puree ~ 17

FRIED SEAFOOD PLATTER shrimp, oyster, calamari, fish, fries, tartar, cole slaw ~ 22

STÄGE BURGER* short rib chuck, white cheddar, caramelized onions, applewood smoked bacon, brioche bun, fries ~ 16

FRIED GROUPER SANDWICH lettuce, tomato, white cheddar, b&b pickle, honey-chipotle aioli, brioche bun, fries ~ 18

TUNA MELT albacore tuna, white cheddar, provolone, tomato, caramelized onion, b&b pickles, sourdough, fries ~ 15

STEAK SANDWICH* roasted prime rib, caramelized onions, provolone, white cheddar, roasted red peppers, horseradish aioli, ciabatta, fries ~ 19

BLACKENED SALMON garlic whipped potatoes, broccolini, lobster beurre blanc ~ 21

SHRIMP ETOUFFEE blackened shrimp, crawfish, dirty rice ~ 24

HERB ROASTED CHICKEN pan roasted chicken, spring vegetables, lemon thyme cream jus ~ 18

ATTENTION GUEST

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

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, Marlborough, New Zealand 9

Yealands Sauvignon Blanc, Marlborough, New Zealand 10

Ferrari Carano Fume Blanc, North Coast 10

Gotas De Mar Albariño, Rías Baixas, Spain 12

Villa Sandi Pinot Grigio, Venetia, 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

Sushi Combo

Maki Roll + 4pc nigiri

CALIFORNIA & NIGIRI*

crab salad, avocado, cucumber ~ 14

SPICY TUNA & NIGIRI*

cucumber, sesame oil, sriracha ~ 15

SHRIMP TEMPURA & NIGIRI*

cucumber, masago, eel sauce ~ 15

CRUNCHEE & NIGIRI*

tempura flakes, masago, mayo, topped with shrimp, eel sauce ~ 16

served with Ginger Salad OR Bone Marrow Miso Soup

Sushi Lunch

with Miso Soup & Ginger Salad

SUSHI & SASHIMI*

6pc sashimi, 3pc nigiri, salmon & avocado roll ~ 28

SASHIMI*

chefs selection 9pc sashimi ~ 22

ICHI NIGIRI*

chefs selection 8pc nigiri ~ 25

NI NIGIRI*

chefs selection 12pc nigiri ~ 38

SASHIMI 21*

chefs selection 21pc sashimi ~ 52

Stäge Maki | Sushi Rolls

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

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

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

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

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