Cocktails

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

LYCHEE
kettle one vodka, lychee, lime sour, martini ~ 14

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

CUCUMBER BASIL MARTINI
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, lime sour, grapefruit ~ 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

STAGE OYSTERS MGF dressed oysters
topped with caviar, uni, yuzu soy ~ 18

PARKERHOUSE ROLLS VEG
bourbon honey butter ~ 5

SOUPIEU 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 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, biscuitcrumble, crispy chickepea ~ 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, evo ~15

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

BLISTERED SUSHI SHITO PEPPERS VEG/GF
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, kale 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 MARGERITA VEG
burrata, san marzano tomatoes, basil, balsamic reduction, evo ~ 21

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

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

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

FRIED GROUPER SANDWICH
lettuce, tomato, white cheddar, b&b pickles, 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, broccoli, lobster beurre blanc ~ 21

SHRIMP ETOUFFE
blackened shrimp, crawfish, dirty rice ~ 24

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

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### Wine by the Glass

**Sake**
- Kitaya Junmai | crps, refreshing, white peach, honeysuckle 10
- Asahi Dassai 45 Junmai Daiginjo smooth, crisp, apple, pear 12
- Kizakura Nigori | light, semi-sweet, roughly filtered 8
- Geikelian Junmai | HOT SAKE small carafe 7 | large carafe 10

**Sparkling**
- Prince De Richmont Brut, France 8
- Jéro 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, Venezia, Italy 8
- Barone Fini Pinot Grigio, Valdadic, 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 Grce Pinot Noir, Monterey 13
- Robert Hall Merlot, Paso Robles 10
- Square, Plum & Level Zinfandel, Dry Creek 12
- Zolo Malbec, Mendoza, Argentina 9
- Doua Pesimist Red, Paso Robles 14
- Aviary Cabernet Sauvignon, Napa 10
- Treana Cabernet Sauvignon, Paso Robles 13
- Smith & Elliott Cabernet Sauvignon, Napa Valley 14
- Caymus Cabernet Sauvignon, Napa Valley 32

### Sushi Small Plates

**Sushi Combo**
Maki Roll + 4pc nigiri
- **California & Nigiri** crab, avocado, cucumber – 14
- **Spicy Tuna & Nigiri** cucumber, sesame oil, sriracha – 15
- **Shrimp Tempura & Nigiri** cucumber, masago, eel sauce – 15
- **Crunchie & Nigiri** tempura flakes, masago, mayo, topped with shrimp, eel sauce – 16

**Sushi Lunch**
with Miso Soup & Ginger Salad
- **Sushi & Sashimi** chefs selection 9pc sashimi – 22
- **ichi Nigiri** chefs selection 6pc sashimi – 25
- **ni Nigiri** chefs selection 12pc sashimi – 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 – 15
- **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, crab salad, 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 Paramount** 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.*