TO SHARE

GARDEN & GRAIN

PARKER HOUSE ROLLS
cultured amish butter, caramelized onion butter 9

EMBERED ROOTS
whipped goat cheese, baby kale, pistachio 15

GRILLED GEM LETTUCE
grana padano, bacon, brioche, miso caesar, cured yolk 14

CHARRED BRASSICAS
tahini buttermilk, pine nuts, farmers cheese 15

LAND & SEA

HIRAMASA CRUDO·
poblano relish, citrus ponzu 20

WAGYU TARTARE·
charred allium aioli, focaccia 18

WOOD OVEN CRAB CAKE·
lump crab, sambal aioli, celery root slaw 20

SEASONAL OYSTERS·
fresh: gochujang cocktail sauce 18
fire roasted: brown butter, escabeche 18

FOR THE TABLE

FYR SEAFOOD EXPERIENCE·
west coast oysters, hiramasa crudo, skull island prawns, lobster tails
95
petrossian caviar +60

ORA KING SALMON·
accompanied by whipped potatoes, honeynut squash, caviar butter & chervil gremolata
135

TOMAHAWK DINNER·
45 day aged accompanied by bone marrow whipped potatoes, roasted mushrooms & veal jus
205

SIGNATURES

WAGYU ROYALE·
wagyu burger, sir harry strip, foie dripping, fried egg 56

STEAK FRITES·
niman ranch flat iron, beef fat fries, herb butter, veal jus 48

PAN ROASTED SALMON·
smoked celery root, charred brassicas, verjus butter 37

WOOD OVEN CHICKEN
carolina gold rice, piri piri sauce 34

PASTA CHITARRA
skull island prawns, pangratatto, pecorino 34

BLACK TRUFFLE RISOTTO
local mushrooms, reggiano 28

SHOWCASE

FILET MIGNON·
prime beef tenderloin 8 oz
65

NY STRIP·
30 day dry aged
RL Valley Ranch, 16 oz
75

LONG BONE SHORT RIB
RL Valley Ranch, veal jus 24 oz
68

NIMAN RANCH PORK CHOP·
iberian duroc cross, pork jus 24 oz
55

WAGYU STRIP·
Sir Harry wagyu, 14 oz
90

A5 WAGYU·
holstein wagyu cross
30/oz

ENHANCE

veal jus 7 | au poivre 6 | tallow butter 10 | lobster tail* mkt | black truffle mkt | foie gras 15

ACCOMPANY

coal roasted carrots 10 | roasted mushrooms 10 | pommes gratin 12 | beef fat fries 9
honeynut squash 10 | fyr mac 14 (lobster* +15) | bone marrow whipped potatoes 14

TRUST THE CHEF

Let us take the reins 150 per person
(whole table participation)

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, our restaurant uses ingredients that contain all the major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat). We offer gluten-free options; however, our kitchen is not completely gluten-free.
A 20% gratuity will be added to parties of 6 or more.

MARTINIS

MODERN TAKES ON TIMELESS CLASSICS.

CLASSIC
grey goose vodka, dry vermouth, saline,
lemon & castelvetrano 18

POMODORO
olive oil infused bombay sapphire gin,
fire roasted tomato water, vermouth, basil, saline 18

DIRTY
beef tallow washed belvedere vodka,
house brine, amontillado 18

AVANT GARDE
norden aquavit, sake, preserved lemon brine,
nance infused sherry, orange bitters 16

BIG ROCKS & PRIVATE BARRELS

ENJOY HAND-PICKED SELECTIONS FROM AROUND THE WORLD.

RESERVE OLD FASHIONED
private barrel russel's reserve bourbon,
demerara, bitters, citrus 32

MANHATTAN
private barrel weller full proof bourbon,
sweet vermouth, ratafia. angostura, cherry 30

TEQUILA MILK PUNCH
private barrel patron reposado and
private barrel 4 copas over proof reposado,
coconut milk, pineapple, persimmon, arak 18

CACHAÇA
novo fogo private barrel cachaça, banana,
amaro montenegro, date syrup 18

LONG & SPRITZ OF IT

REFRESHING. PLAYFUL. AND CRUSHABLE.

SUFFERING BASTARD
maker's mark bourbon, vim & petal gin,
lime, ginger beer, bitters, mint 16

PRO-JITO
house blend of rums, lime, mint, prosecco 18

VENETIAN
aperitivo select, grapefruit,
prosecco, olive, orange 15

DRAGONFLY
watershed vodka, st. germain,
calamansi, dragon fruit, prosecco 17

SPARKLING WINE

BISOL "JEIO"
Veneto, IT | NV | prosecco 16

STIRM "SUPER BUENO"
Cienga Valley, CA | 2024 | sparkling rosé 16

VEUVE CLICQUOT
Reims, FR | NV | champagne 30

WHITE. ORANGE. & ROSÉ

MAE SON
Alto-Adige, IT | muller thurgau | 2022 | orange 14

MIRABEAU "FOREVER SUMMER"
IGP Méditerranée, FR | 2024 | rosé 16

FRENZY
Marlborough, NZ | 2024 | sauvignon blanc 17

ROMBAUER
California | 2024 | sauvignon blanc 20

FAMILLE COULON "PETIT RENARD"
Rhône Valley, FR | 2024 | picnic wine 16

PARÉS BALTÀ "HONEYMOON"
Pendes, ES | 2024 | natty spanish 16

LICIA
Galicia, ES | 2024 | albariño 16

CLEAN SLATE
Mosel, DE | touch of sweetness | riesling 15

J. MOREAU & FILS
VDF, FR | 2024 | lighter chardonnay 15

FRANK FAMILY
Carneros, CA | 2024 | cali chardonnay 23

RED WINE

ROTATING RED
unique selections, please ask your server what we are pouring 15

LABOURÉ-ROI "PARCELLES D'EXELLENCE"
VDF, FR | 2024 | house pinot noir 15

LINGUA FRANCA AVNI
Willamette Valley, OR | 2023 | oregon pinot noir 26

BANSHEE
Sonoma, CA | 2024 | cali pinot noir 17

VILLA ANTINORI CLASSICO RISERVA
Tuscany, IT | sangiovese | 2022 | chianti 20

DOMAINE DE L'ENCHANTOIR "LA PIED À L'ENTREIER"
Samur Puy-Notre Dame, FR | 2020 | cabernet franc 2020 16

ORIN SWIFT
California | 2023 | merlot 25

HARVEY & HARRIET
Paso Robles, CA | red blend | cabernet sauvignon, syrah, malbec 20

PARENCHÈRE
Bordeaux, FR | bordeaux blend | merlot, cabernet sauvignon 16

MARTIS
Alexander Valley, CA | cabernet sauvignon 25

ULTRA PREMIUM CORAVIN POURS

DOMAINE FAIVELEY. POMMARD "LES RUGIENS" 1ER CRU
Burgundy, FR | pinot noir
3 oz / 40
6 oz / 80

PATRIMONY. ADELAIDA DISTRICT
Paso Robles, CA | cabernet sauvignon
3 oz / 50
6 oz / 100

NON-ALCOHOLIC

NA Sparkling Mojito	9
NA Spritz	9
Mexican Coke	6
Aqua Fresca	6
Good Liar American IPA	7
Bitburger "Drive" Lager	8

BOTTLED BEER

Michelob Ultra	7
Pacifico "Clara"	7
AVAL Cider	9
Schlenkerla Rauchbeir	12

DRAFT BEER

Saucy Hilton's Own Hazy IPA	9
Gemüt Golem Czech Lager	9
Little Fish "Woodthrush" Saison	9
Nocterra "Take a Hike" West Coast IPA	9