

## SMALL PLATES

Campechana - <i>Texas-Style Seafood Cocktail</i>	15
Green Pea Hummus - <i>Falafel, Fresh Baked Pita, Tahini, Pickles, Zhoug</i>	13
“Crying Tiger” Grilled Mushrooms - <i>King Trumpets, Glass Noodles, Nuoc Cham</i>	12
Vietnamese Lamb Riblets - <i>Red Wine Mint Braised, Peanut Green Papaya Salad</i>	18
Kampachi Crudo - <i>Cilantro Oil, Aji Amarillo Relish, Cucumber Espuma</i>	14
Tuna Tartare - <i>Shiitake Mushroom, Asian Pear, Crispy Wonton, Spicy Aioli</i>	15
Lobster & King Crab Roll Bite - <i>Aji Amarillo, Pico De Gallo, House Pickled Jalapenos</i>	22
Black Mussels - <i>Tom Kha Broth, Charred Meyer Lemon, Scallions</i>	22
Korean Beef Dumplings - <i>Galbi Braised Beef, Korean Chili</i>	15
Boneyard Bacon “Steak” - <i>NY Steak Sauce</i>	12
Risotto Margarita - <i>Basil, Arugula, Fennel, Blistered Tomato Confit, Balsamic Reduction Parmesan Cheese, (vegan on request)</i>	18/27
Charcuterie Board - <i>Chef’s Choice, Housemade Baguette, Quince Paste, Marinated Olives, Whole Grain Mustard, Cornichons, Fresh Fruit</i>	25

## SALADS

Laundry Salad - <i>Arugula &amp; Frisée, Macerated Apples, Pears, Raisins, Sliced Almonds, Pecorino Romano, Tarragon Meyer Lemon Vinaigrette</i>	13
Aviator Caesar - <i>Romaine, Housemade Croutons, Raw Egg Garlic-Anchovy Dressing</i>	15
Gem Wedge - <i>Housemade Roquefort Dressing, Little Gem, Pickled Onions &amp; Fennel, Cherry Tomatoes, Boneyard Bacon Crumbles</i>	15
Lardon Salad - <i>Boneyard Bacon, Poached Egg, Wild Rocket &amp; Frisée, Crispy Shallot, “Broken Aioli” Red Wine Vinaigrette</i>	16
Spicy Miso Shrimp Salad - <i>Black Kale, Napa Cabbage, Mizuna Greens, Crispy Wontons, Sesame Ginger Miso Dressing</i>	24

## HEARTH

Basque Flatbread - <i>Shrimp, Chorizo, Burrata, Saffron Piperade, Calabrese Chiles</i>	21
Moroccan Lamb Flatbread - <i>Housemade Merguez Sausage, Tomatoes, Onions, Zatar, Harissa</i>	19
Rapini Flatbread - <i>Fra Diavolo, Fontina, Hazelnut Pesto, Confit Tomatoes</i>	17

## EAT YOUR VEGETABLES

Frites - <i>Meyer Lemon Aioli</i>	8
“Huancaína” Mashed Potatoes	10
Chinese Long Beans & Shiitake Mushrooms - <i>Wok-Seared, Fried Garlic, Ginger-Soy</i>	12
Blistered Shishito Peppers - <i>Crispy Shallots, Sweet Soy &amp; Citrus</i>	12
Grilled Asparagus - <i>Piquillo Pepper Gribiche</i>	12
Roasted Cauliflower - <i>Zatar</i>	11
Duck Fat Potatoes - <i>Meyer Lemon Aioli</i>	11
Sautéed Mushrooms - <i>Mixed Mushrooms, Thyme, Garlic</i>	14

## LARGE PLATES

Moroccan Monkfish - <i>Chermoula, Couscous, Green Harissa, Fire Roasted Tomatoes, Lavosh</i>	32
Ocean Trout - <i>Garam Masala Butternut Squash Hash, Green Tomato Chutney, Heirloom Carrot Salad, Curry Beurre Blanc</i>	32
Colossal Tiger Shrimp - <i>Huancaína Mash, Warm Peruvian Salsa, Aji Panca Butter</i>	30
“Opal Ranch” Rack of Lamb - <i>Roasted Garlic Mash, Warm Tomato-Basil Salad, Salsa Verde</i>	48
Jamaican Jerk Duck Breast - <i>Baniato-Plantain Fritters, Roasted Pineapple-Habanero Salsa, Mango Tamarind Reduction</i>	36
Prime Burger - <i>10oz House Ground Prime Beef, Balsamic Onions, Garlic Aioli, Housemade Bun, Duck Fat Potatoes, St. Agur Blue or Grinzing Cheese</i>	27
Peruvian Carne Asada - <i>Imperial American Wagyu Flatiron, Huancaína Mashed Potatoes, Escebeche Onions, Aji Verde</i>	39
“Snake River Farms” 18oz Kurobuta Bone-in Pork Chop - <i>Cuban Brine, Peruvian Tomato Salsa Criolla, Huancaína Mashed Potatoes (a la carte 43)</i>	49
Hawaiian Strip - <i>Pineapple Soy Glazed 8oz NY Strip, Garlic Sesame Fried Rice</i>	44
Whole Fish for Two - <i>Crispy Fried Thai Pink Snapper, Palm Sugar, Tamarind Gastrique, Rice Noodles, Nam-Jin Seafood, Chiles, Aromatics</i>	75

## STEAKS A La Carte (Oak Grilled or Plancha)

Served with one choice of SOCA Steak Sauce, Chimichurri, Hawaiian Dipping Sauce,  
Red Wine Bone Marrow Butter or Peruvian Aji Panca Chile Butter

“Cedar River Farms” 14oz Prime Ribeye	56	Add Seared “Hudson Valley” Foie Gras	24
“Creekstone” 10oz Prime New York Strip	50	Add Blue Cheese Crust	7
“CAB” 7oz Choice Filet Mignon	46		

## TOMAHAWKS

“Creekstone” 30Day Dry-Aged 32oz Prime Tomahawk - <i>Red Wine Marrow Butter, Fennel Pollen, Jus du Boeuf</i>	130
“Snake River Farms” American Wagyu Tomahawk - <i>Red Wine Marrow Butter, Fennel Pollen, Jus du Boeuf</i>	MP
“Darling Downs” Australian Wagyu Tomahawk - <i>Red Wine Marrow Butter, Fennel Pollen, Jus du Boeuf</i>	MP



## SEAFOOD BAR

### Campechana

Texas-Style Seafood Cocktail 15

### Tiger Shrimp

Yuzu-Wasabi Cocktail Sauce

Half Pound 20

One Pound 36

### King Crab Legs

Half Pound 30

One Pound 55

### Oysters

Blood Orange Mignonette

Thai Tomato Salsa

{Ask Your Server For Today's Selection}

Half Dozen 18

One Dozen 34

### Live Uni

Market Price

{When Available}

### Lobster Tower

One Whole Lobster

Half Pound Tiger Shrimp

Half Dozen Oysters

90

### King Crab Tower

Half Pound King Crab Legs

Half Pound Tiger Shrimp

Half Dozen Oysters

65

### SOCA Tower

One Whole Lobster

Half Pound King Crab Legs

Half Pound Tiger Shrimp

Half Dozen Oysters

115

## CAVIAR

Served with Housemade Brioche and Accoutrements

### Russian Osetra

175 per oz

executive chef Aaron Robins

sous chef Jesse Jacobo

pastry chef Joy Cuevas