Snacks, Shares, & Small Plates

Tuna Tartare 'Lumpia'
'negitoro' | fresno chili
19.88
add golden kaluga caviar +15.88

THE Sichuan Ricotta
beef & pork mapo ragu | garlicky flatbread
17.88

S.K.Y. Sizzling Sisig
kombu sticky rice | lola's vinegar | toasted nori
24.88

Singaporean Chili Crab Cake
maxwell hawker chili sauce | queen crab
26.88

*Hamachi Sashimi ***
black sesame ponzu | puffed rice
22.88

Maine Lobster Dumplings
jade butter | soft herbs
26.88

Chipotle Shrimp Lettuce Wraps
lettuce hearts | soba | lime
16.88

Broccoli Panzanella Salad
buttermilk dressing | dill | pistachios
13.88

Warm Mushroom Salad
avocado | lemon-tamari dressing | local chèvre
19.88

Thai Grilled Chicken Satay Salad
crunchy vegetables | nam pla vinaigrette
16.88

Lola's Chili Pepper-Garlic Vinegar
10.88

S.K.Y. Habanero & Elderflower Hot Sauce
12.88

Large Plates

S.K.Y. Fried Chicken
habanero butter | creamed corn | daikon muchim
29.88

Grilled Mediterranean Seabass
sichuan green beans | sambal beurre blanc
38.88

Seared Salmon à la Plancha
cantonese vinaigrette | crab 'brandade'
34.88

*Stone Bowl Bibimbap**
charred vegetables | mushroom bulgogi | farm egg
24.88
add foie gras +11.88

Grilled Heritage Pork Chop
rosemary chimichurri | spaghetti squash atchara
32.88

Braised Beef Short Rib
red curry sauce | heirloom potatoes
39.88

Aged Ribeye Steak
braised mushrooms | adobo au poivre sauce
49.88

Vegetables & Sides

Baked & Smashed Potato
confit garlic cream | blue cheese
14.88

Crying Tiger Brussels Sprouts
allium relish | crunchy shallots
14.88

Roasted Cauliflower Almondine
brown butter | lemon | almonds
14.88

Brioche Bread Pudding
whiskey toffee sauce | brown sugar mascarpone
*serves two | baked fresh to order**
17.88

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness*
A 3% credit card surcharge is added to all credit card transactions to offset processing costs, in accordance with applicable card network and state regulations.

Cocktails

** SPLIT WITH A FRIEND, $9.5 each

*Yeti Martini 16.88 ***
sake | yuzu | lots of herbs

*Strawberry-Rhubarb Cosmo 17.88 ***
vodka | yuzu | lime

*1Tart Apple Gimlet 16.88 ***
gin | creamed honey | ginger

*S.K.Y. Margarita 16.88 ***
tequila | mezcal | mango | chili

Old Fashioned I'Orange 17.88
duck fat bourbon | 6 spice

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Industry Pickleback 9.88
IYKYK

Korean Handshake 13.88
soju | makgeolli

Tableside Hand-Mixed Cocktail

Valhalla Frozen Martini 33.88
greek olive vodka | caviar olive | caviar bottarga

Sake

Bright, Crisp & Floral

Junmai Daiginjo 'Soul of the Sensei' 18.88
takatenjin | shizuoka | japan | 3oz

Ginjō Genshu 'Way of the Warrior' 18.88
bushido | kyoto | japan | 6oz

Earthy, Umami & Rich

Ginjō 'Omachi' 22.88
dewazakura | yamagata | japan | 3oz

Tokubetsu Kimoto 'Heart and Soul' 18.88
sohomare | tochigi | japan | 3oz

Nigori (Cloudy)

Kyō no Haru 17.88
mukai shuzō | ine | japan | 3oz

Dreamy Clouds Namazake 17.88
rihaku shuzō | shimane | japan | 3oz

Fun, Funky & Unique

Shochu '8000 Generations' 16.88
chiyonosono | japan | 2oz on ice

Tsuru Ume Ichigo Strawberry 16.88
heiwa shuzō | wakayama | japan | 3oz

Beer, Cider & Mead

Pilsner 8.88
perennial artisan ales | missouri

Hefeweizen 'Wheat Like Waves' 8.88
mikerphone brewing | illinois

Saison de Lis 8.88
perennial artisan ales | missouri

IPA 9.88
mikerphone brewing | illinois

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Cider 'Sagardo Naturala' 12.88
isastegi | basque country | spain

Lemon & Ginger Hard Cider 9.88
b. nektar | michigan

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Orange Cream Mead 9.88
b. nektar | michigan

Spirit Free Cocktails

S.K.Y. Iced Tea 8.88
mallorca melon | hibiscus

Spirit Free Cans & Bottles

Lime & Salt Spritz 9.88
ghia | california

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Jasmine & Chamomile Sparkling Tea 'Blå' 18.88
copenhagen sparkling tea company | denmark

Orange 'Snow Chrysanthemum' 17.88
unified ferments | new york

Sparkling Red 'Fade to Black' 15.88
muri | denmark

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Lager 'American Gold' 8.88
untitled art. | wisconsin

IPA 'Hyper Cold' 8.88
fair state brewing | minnesota

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San Pellegrino 7.88

Acqua Panna 7.88

for wine by the glass, please refer to our full beverage list

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