

THE OCEAN ROOM

From the Pacific coast to our local Atlantic waters, coastal cuisine is characterized by fresh, bright flavors that allow the simplicity of the ingredients to shine through. The focus is on high quality, fresh ingredients, including seafood, seasonal produce, grains and nuts, all of which are sustainably sourced.

SIGNATURE COCKTAILS

15 Each

YOLO "All Charities Name Your Cocktail"

Empress Cucumber Lemon Gin, Simple Syrup, Lemon Juice, Sparkling Water, Cucumber Ribbon

Raspberry Beret

Empress Elderflower Rose Gin, Raspberry Syrup, Lime Juice, Fee Foam, Raspberry

Paper Plane

Pinhook ORC Private Selection 7yr Bourbon, Aperol Aperitif, Amaro Nonino, Simple Syrup, Lemon and Grapefruit Juice, Lemon Twist

Wasabi Martini

Grey Goose Vodka, Yuzu Liqueur, Wasabi, Lemon and Lime Juice, Basil

Strawberry Lemon Drop

Grey Goose Le Citron Vodka, Strawberry Purée, Lemon Juice, Sugar Rim

Empresses Last Kiss

Islamorada Hibiscus Gin, St. Germain Liqueur, Honey Syrup, Lemon Juice, Flower

Heart of the Ocean

Titos Vodka, Violet Liqueur, Lavender Syrup, Lemon Juice, Flower

Smoked Old Fashioned

ORC Knob Creek Rye Whiskey, Demerara Syrup, Bitters, Luxardo Cherry, Orange

If You Like Piña Colada

ORC Papa's Pilar Sherry Barrel Rum, Coconut Cream, Pineapple Juice, Angostura Bitters, Pineapple Leaf

Mojito

Bacardi Superior Rum, Agave Nectar, Mint, Lime Juice

Passion Fruit Martini

X-Rated Vodka, Passion Fruit Syrup, Lemon Juice, Lemon Twist

Reef Lounge 75

Empress 1908 Elderflower Rose Gin, Lemon Juice, Simple Syrup, Prosecco, Orange

Purple Rain

Islamorada Hibiscus Gin, St. Germain Elderflower Liqueur, White Cranberry Juice, Lemon Juice, Hibiscus Water, Lemon Twist

Mango Chili Pepper Margarita

Cazadores Tequila, Cointreau Liqueur, Mango Purée, Agave Nectar, Lime Juice, Tajin & Black Salt Rim, Dried Chili

Pineapple Mezcalita

Illegal Mezcal, Coconut Cream, Lemon Juice, Pineapple Juice, Cayenne Pepper Rim, Pineapple Leaf

Peachy Lychee

Grey Goose Vodka, JF Hayden's Lychee Liqueur, Peach Liqueur, Lemon Juice, Simple Syrup, Flower

Reef Lounge Paloma

Aldez Reposado Tequila, Grapefruit Juice, Lemon Juice, Agave Nectar, Orange Bitters, Orange Twist

Cos-No-Politan (N/A)

Lyre's White Cane, Triple Sec, Lime Juice, Cranberry Juice, Lemon Twist

Mindful Martini (N/A)

Fluère Botanical, Elderflower Syrup, Lime Juice, Cucumber

Something's Missing (N/A)

Lyre's Agave Blanco, Lime Juice, Jalapeño Simple Syrup, Orange Juice, Club Soda, Tajin

PECAN INFUSED OLD FASHIONED

25

ORC Private Selection Pinhook 7 Year Bourbon, Toasted Pecans, Madagascar Vanilla Bean, Maple Syrup, Orange, Candied Bacon

DESSERT COCKTAILS

15 Each

ESPRESSO MARTINI

Smirnoff Vanilla Vodka, Kahlua Liqueur, Espresso, Coffee Bean

BUTTERED TOFFEE

Amaretto Disaronno Liqueur, Baileys Liqueur, Kahlua Liqueur, Heavy Cream

CRÈME BRÛLÉE MARTINI

Smirnoff Vanilla Vodka, Madagascar Vanilla Syrup, Heavy Cream, Caramel Topping

BEER SELECTION

DOMESTIC

5.50

Athletic Brewing Company (N.A.) • Bud Light
Coors Light • Funky Buddha Vibin' Groovable Lager

Import

6.50

Amstel Light • Corona • Corona Light • Guinness • Heineken • Heineken Light • Stella

ORC "The Point" IPA

9

CHAMPAGNE & SPARKLING

		Glass	Bottle
029	Valdo, Prosecco, Italy, 187 ml		12
904	Moët & Chandon Imperial Brut, Champagne, France, 187 ml		30
023	Nicolas Feuillatte Rosé, Champagne, France, 187 ml		32
058	Piper-Sonoma, Brut Rosé, Sonoma, California		48
014	Moët & Chandon Imperial Brut, Champagne, France		105
025	Veuve Clicquot "Yellow Label", Champagne, France		120
012	Dom Pérignon, Champagne, France		475

CHARDONNAY

145	Ocean Reef "Private Reserve", California	5	26
114	Francis Coppola "Diamond Collection", California	10	35
095	Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, California	13	48
159	Joseph Drouhin, Chablis, France		60
088	Frank Family, Carneros, California	20	60
160	J. Moreau & Fils, Chablis, France	25	75
081	"Ocean Reef Selection", Burgundy, France	25	75
125	Flowers, Sonoma Coast, California		76
092	Rombauer, Carneros, California	25	89
171	Domaine De Montille, Le Clos Du Château, Burgundy, France		99
144	Calera "Mount Harlan", Mount Harlan, California		105
071	Paul Hobbs, Russian River Valley, California		115
072	Far Niente, Napa Valley, California		125
080	Albert Bichot, "Les Vaucopins", Premier Cru, Chablis, France	45	135
140	La Sirena, Calistoga, California		160
084	Paul Hobbs, "Menini Estate", Russian River Valley, California		175
175	Joseph Drouhin, Puligny-Montrachet, France		205
157	Albert Bichot, "Les Blanchots", Grand Cru, Chablis, France		275

SAUVIGNON BLANC & OTHER INTERESTING WHITES

231	Vicolo, Pinot Grigio, Delle Venezie, Italy	5	26
261	Rodney Strong, "Charlotte's Home", Sauvignon Blanc, Sonoma County, California	5	26
258	San Simeon, Sauvignon Blanc, Paso Robles, California	10	35
270	Frenzy, Sauvignon Blanc, Marlborough, New Zealand	13	48
325	Albariño, Marqués De Cáceres "Duesa Nai", Rías Baixas, Spain	15	48
051	Missing Thorn, White Blend "N/A", California	15	48
237	Santa Margherita, Pinot Grigio, Alto Adige, Italy	15	51
267	Sauvignon Blanc, Rombauer, Napa Valley, California	20	60
309	Ayler Kupp "Kabinett", Riesling, Saar, Germany		69
259	Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	23	69
271	"Ocean Reef Selection", Sauvignon Blanc, Loire Valley, France	25	75
265	Cakebread, Sauvignon Blanc, Napa Valley, California	25	75
262	Sinegal "Estate", Sauvignon Blanc, Sonoma/Napa, California	25	75

ROSÉ

		Glass	Bottle
732	Moulin De Gassac "Guilhem", Languedoc, France	6	26
735	Chateau D'esclans Whispering Angel, Provence, France	13	48

PINOT NOIR

669	Oyster Bay, Marlborough, New Zealand	5	26
699	Highlands Forty One, Monterey, California	10	35
659	King Estate "Inscription", Willamette Valley, Oregon	13	40
661	J Vineyards, Sonoma, Monterey, Santa Barbara, California	15	48
687	Lange "Ocean Reef Selection", Willamette Valley, Oregon	25	75
709	Paul Hobbs "Crossbarn", Sonoma Coast, California		78
642	Patz & Hall, Sonoma Coast, California		80
646	Belle Glos "Las Alturas", Santa Lucia Highlands, California	22	85
700	Joseph Faiveley, Burgundy, France	30	90
654	Domaine Faiveley Mercurey "Vieilles Vignes", Burgundy France	32	96
662	Goldeneye, Anderson Valley, California	35	105
702	Paul Hobbs, Russian River Valley, California		126
407	Albert Bichot "Clos de L' Hermitage", Beaune, France		130
636	Kosta Browne, Santa Rita Hills, California		240
1213	Williams Selyem "Westside Road", Russian River Valley, California		273

CABERNET SAUVIGNON

461	Ocean Reef "Private Reserve", California	5	26
443	Quest "By Austin Hope", Paso Robles, California	10	35
441	Hess "Maverick Ranches", Paso Robles, California	15	48
503	Foley Johnson, Rutherford, California		75
440	Daou Reserve, Paso Robles, California	25	75
451	Far Niente "Post & Beam", Napa Valley, California	30	90
447	Duckhorn, Napa Valley, California		120
458	Jordan, Alexander Valley, California		135
445	Caymus, Napa Valley, California		192
495	Joseph Phelps, Napa Valley, California		225
450	DANA "VASO" "Ocean Reef Selection", Napa Valley, California		300

OTHER INTERESTING REDS

577	Ocean Reef "Private Reserve", Red Blend, California	5	26
052	Missing Thorn, Red Blend "N/A", California	15	48
766	Malbec, Bramare, Mendoza, Argentina	20	60
 467	Red Blend, Beringer "Q", Napa Valley, California	25	75
956	Orin Swift "8 Years In The Desert", Zinfandel Blend, California		82
412	Faustino "Gran Reserva", Tempranillo, Rioja, Spain	28	86
625	Lion Tamer, Red Blend, Napa Valley, California	30	90
567	Duckhorn, Merlot, Napa Valley, California		99

SALADS & SHARABLES

EDAMAME (GF) (VG) steamed, sea salt	9
BUTTERNUT SQUASH BISQUE coconut milk, lemongrass, pumpkin seed	9
PORK POT STICKERS scallion, ginger, truffle ponzu	13
SHRIMP & GRITS Key West pink shrimp, goat cheese grits, green tomato jam, chorizo	26
BURRATA TOAST grilled sourdough, mission figs, pistachio pesto, pomegranate molasses	19
OCEAN ROOM CASHEW CAESAR (GF) (VG) hearts of romaine, cashew "parmesan", hemp seed, lemon-cashew dressing, crispy chickpeas	13
OCEAN ROOM HOUSE SALAD (DF) artisanal lettuces, quinoa, hearts of palm, Marcona almond, tangerine vinaigrette	14
CHOPPED KALE roasted beets, pink lady apples, cilantro, Lamb Chopper goat cheese, peanut dressing	16
GRILLED OCTOPUS herbed labneh, eggplant, sumac onion	19
CHEESE BOARD rotating premium cheeses, seasonal chutney, honeycomb, lavash	30
CHARCUTERIE BOARD seasonal terrine, three cured meats, three artisanal cheeses, traditional accompaniments, grilled sourdough	52

ENTRÉES

MUSTARD-HONEY PORK LOIN ancient grains, apricot-ginger jam, roasted sweet potato	36
JOSEPH FARMS DUCK BREAST whipped sunchoke, broccolini, garlic confit, quince jam	42
CHICKEN SCHNITZEL brown butter potato purée, sticky red cabbage, green apple mostarda	31
PORCINI MARINATED 8OZ FILET MIGNON trumpet mushroom, butternut squash, roasted sunchoke, Béarnaise aioli	60
WAGYU STRIP cocoa nib chili rub, salsify, charred Brussels sprouts, black garlic steak sauce	72
WINTER VEGETABLE CURRY (VG) squash, potato, red pepper, ginger, Thai basil, yellow curry, fragrant rice	21

(DF) = Dairy Free (VG) = Vegan (GF) = Gluten-free*

*Prepared in our kitchen that commonly handles wheat product and other grains.

Gluten-free available upon request.

SUSHI BAR

MELANIE*	28
tempura shrimp, spicy tuna, avocado, sweet soy, spicy aioli, tempura flakes	
NINJA ROLL*	38
bluefin tuna, scallions, cucumber, shiso, toro tataki, japanese aioli, Golden Osetra caviar	
DANCING EEL ROLL	28
freshwater eel, snow crab, cucumber, avocado, sweet soy	
OCEAN ROOM ROLL	28
shrimp tempura, wahoo ceviche, aji aioli, avocado, crispy shallot, eel sauce	
SPICY TUNA* (GF)	14
chopped yellowfin tuna tossed in chili garlic, spicy sesame, sriracha	
CALIFORNIA (GF)	15
Alaskan snow crab mix, avocado, cucumber	
TUNA PIZZA*	16
tuna, flour tortilla, spicy aioli, avocado, tomatoes, sea salt, cilantro, truffle oil	

RICELESS ROLLS

NARUTO (GF)	11
spinach, carrot, asparagus, avocado, scallion, rolled in cucumber, rice vinaigrette	
FIRECRACKER* (GF)	19
tuna, avocado, asparagus, scallions, rolled in cucumber, kimchee vinaigrette	

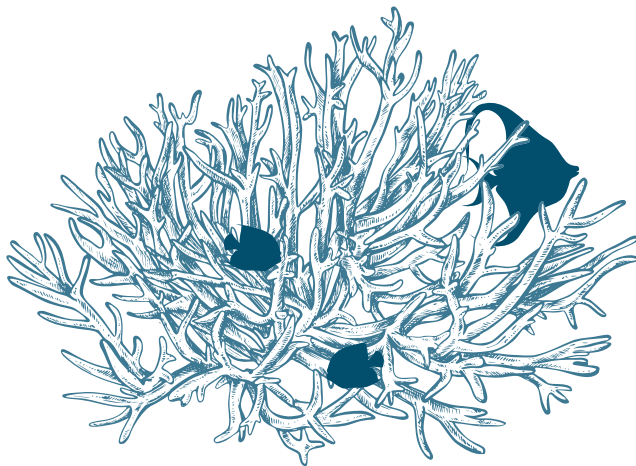
NIGIRI & SASHIMI*

SELECTION

yellowfin tuna	8	uni	22
salmon	8	bluefin tuna	12
hamachi	8	toro	22
unagi	8		

SUSHI AND SASHIMI PLATTER FOR TWO	125
8pc nigiri, 12pc sashimi, spicy rainbow roll, California roll, 6 East & West Coast Oysters with Champagne Mignonette	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.
If unsure of your risk, consult a physician.*



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