FOR THE TABLE

GARLIC BREAD (V) $8
House baked Focaccia, garlic butter

CARAMELIZED ONION DIP (V) $16
Ruffled potato chips

MOZZARELLA STICKS (V) $13
Roasted tomato sauce

PIGS IN A BLANKET $18
Everything croissant, ball park style mustard

CHICKEN TENDERS $19
Ranch crème fraiche
Add Royal Siberian Caviar $60

CRISPY CALAMARI $26
Chipotle aioli

STARTERS

CLASSIC CAESAR SALAD (V) $27
Artisan romaine, little gem lettuce, torn croutons, Parmigiano Reggiano, lemon Caesar dressing (no anchovy)

LUCAS CHOPPED SALAD (GF) $28
Romaine lettuce, smoked bacon, red beets, free range eggs, cheddar cheese, cherry tomato, avocado, garbanzo beans, balsamic vinaigrette

BEET & AVOCADO SALAD (VE, GF) $22
Roasted beets, cara cara orange, Belgium endive, avocado, tangerine vinaigrette

BEEF TARTARE (GF) $32
Wagyu eye round, traditional seasonings, match stick potatoes, egg yolk, Parmesan

BLUE CRAB CAKE $38
Persian cucumber, dill tartare sauce

RAW BAR

HALF DOZEN OYSTERS (GF) $28
Pacific Coast oysters, yuzu mignonette, classic cocktail sauce

SHRIMP COCKTAIL (GF) $37
Jumbo prawns, lemon, bloody mary cocktail sauce

HAMACHI CRUDO (GF) $32
Cara cara orange, kumquat, citrus agua chile

SEAFOOD TOWER FOR 2 $120
kumamoto oysters, jumbo prawns, salmon poke, hamachi crudo, blue crab cocktail, dijonaise, yuzu mignonette, tabasco

CAVIAR TOAST $80
28g Siberian royal caviar, avocado, honey butter brioche

ENTREES

CRISPY EGGPLANT MILANESE (VE, GF) $32
Habanero salsa, pineapple hot sauce, herb salad lime crema

VEGETABLE PASTA (VE) $28
Marinated zucchini, broccoli & spinach pesto, bucatini pasta, lemon breadcrumbs

RAGU BOLOGNESE $34
Skywalker Ranch wagyu bolognese, gemelli pasta, aged Parmesan

HALF ROASTED CHICKEN (GF) $42
Parsley puree, charred lemon, mustard jus

GRILLED SALMON (GF) $48
Honey miso glaze, preserved lemon & chili broccolini, white miso butter

SPICE RUBBED PORK CHOP $60
Chorizo & pepper stew, sweet garlic jus

PRIME FILET MIGNON (GF) $75
Crispy roasted potatoes, basil green beans, red wine braised cipollini onions

PRIME NY STEAK FRITES (GF) $65
Herbed French fries, watercress salad, chimichurri

FAVORITES

CHICKEN & MUSHROOM CREPE $25
Wild mushrooms, Parmesan cheese sauce

SKYWALKER RANCH WAGYU BURGER $38
Grilled onion, aged cheddar, lettuce, tomato, pickle, brioche, herbed French fries

SIDES

HERBED FRENCH FRIES (VE, GF) $13
Chipotle mayo, ketchup

WILD MUSHROOMS (VE, GF) $13
Lemon thyme, shallot

ROASTED BRUSSELS SPROUTS (VE, GF) $13
Maple mustard glaze

CHARRED BROCCOLINI (VE, GF) $13
Preserved lemon, chili oil

MAC N CHEESE (V) $13
House made shells, cheddar cheese

SKYWALKER Grill

A discretionary service charge of 18% will be added to parties of six (6) or more. 100% of service charge is distributed to our hardworking team, helping us reward their dedication and exceptional service. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones.

(VE) Vegan (V) Vegetarian (GF) Gluten-Free

COCKTAILS

WORTH THE DETOUR

Fresh starts. Bright flavors. The kind of drink that changes your plans.

Golden Hour — 19
Tanqueray No. Ten Gin | Golden Beet | Ancho Verde | Red Beet | Tajin | Lime

Soft Launch — 21
Don Julio Blanco | Watermelon | Lime | Volcanic Black Salt

Slow Burn — 22
Volcan Blanco | Ginger | Cointreau | Grand Marnier Foam | Buzz Button

Borrowed Time — 32
Belvedere Vodka | Tanqueray Vin | Coconut-infused Bianco Vermouth | Chili Oil

Main Character Energy — 22
Woodinville Rye Whiskey | Averna | Brauninger Honey Liqueur | Ancho Reyes Verde

QUESTIONABLE DECISIONS

A little bolder. A little more adventurous. Worth it.

Plot Twist — 18
Ketel One Cucumber Mint | Chareau Aloe | Fresh Mint | Lemon

Lucky You — 19
Ketel One Vodka | Apricot Liqueur | Lemon | Disco Sugar

Side Quest — 21
Hennesy VSOP Cognac | Agazzotti Nocino | Cockburn's Tawny Eyes Port | Luxardo Maraschino | Angostura Bitters | Hella Smoked Chili Bitters

ONE MORE?

Night falls. The lights get lower. You order another.

Night Shift — 18
Bulleit Rye | Mr. Black | Licor 43 | Mexican Chocolate Bitters

House Lights — 19
Ketel One Botanical Graipfruit & Rose Vodka | Lemon Juice | Italicus Bargamot Liquor | Simple Syrup | Hella Aromatic Bitters | Chandon Garden Spritz

Velvet Rope — 21
Aviation Gin | Sweet Vermouth | Strawberry-&-Lavender "Jacket" Campari

CLEAR HEADED

Free Spirited Mocktails.

Daydream — 12
Cold Brew | Seedlip Spice | Honey

Open Secret — 12
Ritual Zero Proof Spirit | Filthy Agave | Fresh Lime | Sea Salt

Clean Slate — 14
Seedlip Garden 108 | Snap Pea | Lemon | Mint

WINES BY THE GLASS

BUBBLES

Benvolio Prosecco Veneto, Italy	16
Chandon Brut California, USA	22
Veuve Clicquot Yellow Label Champagne, France	32

ROSÉ

Chateau Minuty "M" Rosé Provence, France	17
Whispering Angel Rosé Provence, France	18

CRISP & BRIGHT

Massican Pinot Grigio California, USA	17
Pazo das Bruxas, Rías Baixas Albariño Galicia, Spain	18
Flowers Chardonnay Sonoma Coast, CA, USA	20
Dog Point Sauvignon Blanc Marlborough, New Zealand	18
Silver Oak Sauvignon Blanc Napa & Sonoma Counties, CA, USA	21
Dopff & Irion Pinot Blanc Tradition Alsace France, France	18

BOLD & BEAUTIFUL

Bodega Lanzaga "Corriente" Tempranillo Rioja, Spain	18
Terrazas Reserva Malbec Mendoza, Argentina	17
Belle Glos Pinot Noir California, USA	19
Quilt Cabernet Sauvignon Napa Valley, CA, USA	22
Silver Oak Cabernet Sauvignon Alexander Valley, CA, USA	30

BEER

Blue Moon	9
Hazy Little Thing IPA	10
Modelo	9
Trumer Pilsner	9
Corona	8
Allagash White	10

FROM THE CELLAR

SPARKLING & CHAMPAGNE

Benvolio Prosecco 68
Veneto, Italy

Chandon Brut 80
California, USA

Pierre Sparr, Crémant d'Alsace Brut Rosé 80
Alsace, France

Roederer Estate Brut 85
Anderson Valley, CA, USA

Charles Heidsieck Blanc De Blancs 150
Champagne, France

Veuve Clicquot Yellow Label 155
Champagne, France

Ruinart Blanc De Blancs 220
Champagne, France

Dom Perignon 425
Champagne, France

ROSÉ

Chateau Minuty "M" 78
Provence, France

Whispering Angel 82
Provence, France

CHARDONNAY

Grgich Hills Estate Chardonnay 78
Napa Valley, CA, USA

Flowers Chardonnay 98
Sonoma, CA, USA

Domaine Faiveley, Montagny Les Cent Pièces Blanc 120
Burgundy, France

Far Niente Chardonnay 135
Napa ValleyCA, USA

Auteur Chardonnay 125
Sonoma Coast, CA, USA

CRISP WHITES

Massican Pinot Grigio 72
California, USA

Pazo das Bruxas, Rías Baixas Albariño 72
Galcia, Spain

Dog Point Sauvignon Blanc 90
Marlborough, New Zealand

Silver Oak Sauvignon Blanc 98
Napa & Sonoma Counties, CA, USA

Tablas Creek Blanc 98
Paso Robles, CA, USA

Château de Sancerre, Sancerre Blanc 105
Sancerre, France

Dopff & Irion Pinot Blanc Tradition 92
Alsace, France

PINOT NOIR

Belle Glos "Clark & Telefone" 92
California, USA

Auteur Pinot Noir 125
Sonoma Coast, CA, USA

Domain Serene Pinot Noir 155
Oregon, USA

CABERNET & FRIENDS PINOT NOIR

Austin Hope Cabernet Sauvignon 98
Paso Robles, CA, USA

Bodega Lanzaga, Rioja Corriente 88
Rioja, Spain

Quilt Cabernet Sauvignon 98
Napa Valley, CA, USA

Orin Swift "Abstract" 110
California, USA

Silver Oak Cabernet Sauvignon 150
Alexander Valley, CA, USA

Penfolds Bin 389 138
South Australia

Bachelet-Monnot Maranges "Vieilles Vignes" 150
Burgundy, France

Stag's Leap Wine Cellars "Artemis" 185
Napa Valley, CA, USA

Silver Oak Cabernet Sauvignon 185
Alexander Valley, CA, USA

COLLECTOR'S CELLAR

Beaucastel Chateauneuf-du-Pape 175
Rhone, France

Antinori Tignanello 310
Tuscany, Italy

Quintessa 400
Napa Valley, CA, USA

Joseph Phelps Insignia 420
Napa Valley, CA, USA

Dominus Estate 425
Napa Valley, CA, USA

Opus One 625
Napa Valley, CA, USA

SOMMELIER SELECTION
A rotating selection of exceptional wines presented by the glass using Coravin preservation technology.
Featured Selection
Market Price