

SUGARCANE®

↳ RAW BAR GRILL ↳

Pre-Theater Dinner Menu

please choose one dish per course

for the table

goat cheese croquettes membrillo marmalade

kick back.

wedge salad blue cheese, tomato, bacon

carrot soup red curry, coconut milk, almonds, chili oil

roasted beets whipped feta, fried hazelnuts

local fluke ceviche aji amarillo, sweet potato, crispy maiz cancha (supp. \$5)

eat well.

cauliflower tahini charred purée, za'atar roti

chicken thigh gem lettuce wrap, sweet soy

skirt steak chimichurri (supp. \$5)

crunchy tuna roll avocado, spicy tempura flakes, sweet chili

plus your choice of:

brussels sprouts orange, sweet soy | **sweet corn** chipotle mayo, lime salt

stay awhile.

torrejas dulce de leche soaked french toast, maple
caramelized apples, cinnamon ice cream

nutella sundae nutella ice cream, nutella hazelnut brownie, cracker jacks

\$35 per person
plus tax and gratuity

Chef Partner Timon Balloo | Executive Chef David Sears | Executive Sushi Chef Koji Kagawa

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