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Sunset Menu

Fromage 28

Artisanal Cheeses. Mix Berry Jam. Marinated Olives. Roasted Nuts & Fresh Berries. Honeycomb. Crostini.

French Onion Fondue 26 NF

Caramelized Onions. Garlic Confit. Gruyere. Smoked Gouda. Bechamel. Breadcrumbs. Mini Baguette.

Raw Bar

Salmon Poke 25 NF/DF Organic King Salmon. Avocado. Ponzu. Radish. Sesame. Fresno. Togarashi.

Spicy Tuna 24 NF/DF Ahi. Pickled Cucumbers. Chorizo Dust. Crispy Rice. Unagi & Spicy Mayo Sauce.

Hamachi 24 GF/DF Leche De Tigre. Lychee Coconut Cream. Onions. Basil Oil. Floral Confetti. Pomegranate.

Flora (Plant Based)

Mezze 28 Sundried Tomato Hummus. Roasted Vegetables. Medjool Dates. Dolma. Olives. Farro Salad. Nuts. Pita.

Bread & Butter 13 NF Sourdough. Vegan Garlic Butter. Tomato & Habanero Jam.

Vietnamese Winter Rolls 19 GF Rice Paper. Lettuce. Avocado. Kimchi. Vermicelli. Peanut Sauce.

Miso Cabbage 26 GF/NF Charred Marinated Cabbage. Thai Risotto. Crispy Shallots.

Patatas Bravas 13 GF/NF Crispy Potatoes. Garlic. Herbs. Tomato Sauce.

Roasted Honey Nut Squash 13 GF/NF Pumpkin Seed Pesto. Aged Balsamic. Crispy Sage.

Brussels Sprouts 14 GF/NF Maple Syrup. Wholegrain Dijon.

Watermelon Sashimi 13 GF/NF Smoked Watermelon. Furikake. Wakame.

Cauliflower Hummus 24 Crispy Cauliflower. Cashews. Golden Raisins. Tikka Masala. Lavash.

Mushroom Steak 28 GF/NF King Oyster Mushroom. Tamari Ginger Glaze. Roasted Roots.

Grilled Asparagus 13 NF Miso. Dijon. Breadcrumbs. Aged Balsamic.

Roasted Carrots 13 GF/NF Baby Heirloom Carrots. Maple Dijon Glaze. Heirloom Quinoa. Herbs.

Fauna

Kale Tabbouleh Salad 24 NF Chicken Breast. Farro & Barley. Baby Mozzarella. Cucumber. Onions. Baby Heirloom Tomatoes. Herbs. Lemon Tahini Vinaigrette.

Heirloom Tomato & Burrata 20 Citrus Oil. Crushed Pistachios. Breadcrumbs. Microgreens. Aged Balsamic.

Spinach Bucatini 32 NF Burrata. Tomato Sauce. Extra Virgin Olive Oil. Aged Balsamic. Microgreens.

Jidori Half Chicken 39 GF/NF Harissa Honey Marinade. Roasted Roots. Yuzu Tzatziki.

Beef Skewers 26 NF Pickled Fresnos. Bulgogi Style Skirt Steak. Yuzu Tzatziki. Arugula Salad. Togarashi.

Wagyu Meatballs 24 Wagyu Beef. Pork Belly. Pomodoro. Mozzarella. Sourdough. Breadcrumbs.

Steak Frites 49 NF 8oz Prime Marinated Hanger Steak. Garlic Fries. Chimichurri.

Rack Of Lamb 52 GF/NF Marinated Half Rack. Pomegranate Chimichurri. Cucumber Raita. Vadouvan Chickpeas.

Caesar 20 NF Bibb. Bonito & Yuzu Caesar Dressing. Granny Smith Apples. Parmesan. Onions. Breadcrumbs.

Clam Chowder 24 NF Littleneck Clams. Pork Belly. Roasted Corn. Crispy Potatoes. Baguette.

Crab Cakes 28 Wild Caught Chilean Crab. Champagne Beurre Blanc. Frisée.

Crispy Calamari 26 NF Crispy Meyer Lemon Pickled Fresno. Chipotle Aioli. Furikake. Sweet Chili.

Charred Octopus 26 GF/NF Chorizo Dust. Bell Pepper Puree. Squid Ink Sabayon. Crispy Potatoes. Citrus Salad.

Miso Salmon 48 GF/NF Organic King Salmon. Miso Gochujang Glaze. Kimchi Fried Rice.

Venison Osso Buco 46 Pinot Noir Braised. Espresso Mole Sauce. Fresh Cilantro. Pickled Red Onions. Roasted Corn. Cotija. Prickly Pear Reduction.

Sweets 13

Apple Pie Crisp NF

Deconstructed Cheesecake NF

Baklava Vegan/NF/DF

Tastemakers

Johnny George Filiberto Enrique Augustine Alex Lucio Larico Ozzy Paco Roberto Jason

Please let your server know if you have any allergies.

A Service Charge of 20% will be added to all parties of 6 or more guests.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.





NECTARS

AL PASTOR 20

Rayu Mezcal, Mi Campo Blanco Tequila, Serrano Compressed Pineapple, Micro Cilantro, Agave

POBLANO 20

Casa Dragones Blanco Tequila, Licor 43, Lime, Agave, Aztec Bitters

THE BOTANIST 20

Empress 1908 Gin, Rayu Mezcal, Lemon, Aquafaba, Chamomile

MAI TAI 19

Cruzan Light Aged Rum, Orgeat, Lime, Dry Orange Curacao, Cihuatan 8yr Aged Rum

LA FAMILIA 20

Casa Del Sol Reposado Tequila, Cynar, Orange Bitters

PEREGRINA 20

Tanteo Habanero Tequila, Campari, Lime, Agave

RED BULL TROPICAL TEQUILA 20

Casamigos Blanco Tequila, Lime, Peach, Tropical Red Bull

SAMO SUNSET 20

Pinhook Rye, Pama, Luxardo, Peychaud's Bitters

BEERS ON DRAUGHT

GILLY'S American Lager 9

El Segundo, CA

Salty Crew Blonde Ale 9

Coronado Brewing Co, Coronado CA

Escorpión Negro Black Ale 9

Baja Brewing Co, San José Del Cabo, México

Expatriate IPA 9

Three Weavers Brewing Co, Inglewood CA

MEXICAN BEERS

RREY Kolsch Style – Bottle 9

Monterrey, Nuevo Leon

Mexi Hazy IPA – Can 12

Ensenada, Baja California

RREY Stout – Bottle 9

Monterrey, Nuevo Leon

La Lupulosa IPA – Can 12

Tijuana, Baja California

Lobita Lager Ligera – Can 12

Guadalajara, Jalisco

Loba Paraiso Guava – Can 12

Guadalajara, Jalisco

WINES BY THE GLASS

MUMM, BRUT, NAPA, ca 16

STATION 26, ROSÉ, CENTRAL COAST, CA 18

The hidden sea, RosÉ, South Australia 18

J, PINOT GRIS, CA 17

AXR, SAUVIGNON BLANC, NAPA, CA 19

JAFFURS, VIOGNIER, Santa BARBARA, Ca 17

DIATOM, CHARDONNAY, SANTA BARBARA, CA 20

Cambria, Pinot Noir, Santa Maria, CA 18

Daou, Cabernet Sauvignon, Paso robles, ca 20

Farm, cabernet sauvignon, napa, ca 25

Jaffurs, syrah, santa Barbara, ca 19

