



NEW YORK • LAS VEGAS • HONG KONG

MILKSHAKES

Chocolate / Vanilla / Strawberry / Coffee \$58

Yin & Yang
Vanilla Ice Cream, Chocolate Syrup \$58

Mocha Mudslide
Coffee Ice Cream, Oreo Cookies, Chocolate Syrup \$68

Monkey Business
Chocolate Ice Cream, Peanut Butter, Bananas \$68

PBJ
Vanilla Ice Cream, Peanut Butter, Grape Jelly \$68

Campfire Marshmallows
Vanilla Ice Cream, Toasted Marshmallows \$68

Rocky Road
Chocolate Ice Cream, Chocolate Brownie, Almonds \$68

Berry Me
Strawberry Ice Cream, Fresh Berries \$68

SPIKED MILKSHAKES

Grandma's Treat
Bourbon, Caramel, Vanilla Ice Cream \$68

Silk Road
Kahlua, Bailey's, Espresso, Coffee Ice Cream \$68

Oreo Express
Kahlua, Chocolate Liqueur, Oreo Cookies, Chocolate Ice Cream \$68

Kowloon Cookie
Vanilla Vodka, Vanilla Ice Cream, Oreo Cookies \$68

Malibu Barbie
Rum, Pineapple Juice, Coconut Milk, Vanilla Ice Cream \$68

HOUSE COCKTAILS

The Peak
Citrus Vodka, Lime Juice, Guava Nectar \$78

Lemongrass Fizz
Rum, Lemon Juice, Lemongrass Syrup, Soda \$78

Mandarin Mojito
Rum, Mint, Lime, Mandarin, Ginger Ale \$78

Peach Iced Tea
Peach Vodka, Iced Tea, Lemon Juice, Lavender Syrup \$78

Dancing with the Devil
Tequila, Chamdord, Ginger Beer, Lime Juice \$78



Our 100% Certified Black Angus beef burgers are a combination of sirloin, short rib, chuck and brisket cut and are served on a soft bun with tomato, red onion, iceberg lettuce, and pickles

Our burgers are MEDIUM cooked unless otherwise requested

BURGERS

The Classic

7oz. Grilled Certified Black Angus Beef \$88

"BLT"

7oz. Grilled CAB Burger, Double Smoked Bacon, Lettuce, Tomato, BLT Burger Sauce \$98

Roaring Forties Blue

7oz. Gilled CAB Burger, Roaring Forties Blue Cheese, Balsamic Caramelized Onions, Mushrooms \$108

Australian Wagyu

7oz. Grilled Ningaloo Farm Australian Wagyu Beef Burger \$138

Tex-Mex

7oz. Grilled CAB Burger, Jalapeños, Chili, Avocado, Salsa, Jack Cheese, Onion and Sour Cream \$98

The Stripper

No Bun! 7oz Grilled CAB Burger, Lettuce, Tomato, Onion, Bell Pepper, Avocado \$88

"Canton Road"

Pork & Shrimp Burger, Plum Sauce, Herb Salad, Chinese Chili, Cucumber, Sriracha Mayo \$88

Turkey

All White Meat Natural Turkey Breast Ground with Fresh Herbs on a Onion Bun \$78

Buffalo Chicken

Fried Chicken, Red Hot Sauce, Avocado, Chopped Lettuce, Maytag Blue, Ranch Dressing \$98

Veggie Falafel

Medley of Organic Grains, Vegetables, Avocado and Spices on a Whole Wheat Bun \$78

Salmon

Atlantic Salmon, Avocado, Red Onion, Arugula, Zesty-Cayenne Tartar Sauce on a Onion Bun \$88

COMBOS

#1 Classic Burger, Fries, Soda \$148 #2 BLT Burger, Fries, Soda \$158 #3 Australian Wagyu Burger, Fries, Soda \$188

add \$15 for a Fruit Juice / add \$25 for a Milkshake / add \$40 for a Draft Beer

Spiced BBQ Baby Back Ribs

Apple Cole Slaw & Corn Bread \$148

STARTERS

Chili Bowl

Cheddar, Jalapeños, Minced Meat, Sour Cream with Corn Bread \$72

Chicken Wings

Spicy Buffalo or Tangy BBQ 8pcs/\$72 15pcs/\$128

BBQ Nachos

Chopped Brisket, Monterey Jack, Jalapeños, Sour Cream & Chipotle \$78

Waffle Bites

Topped with Cheddar, Sour Cream, Bacon & Pickled Jalapeños \$72

Mozzarella Sticks

Tomato Oregano Dipping Sauce \$72

SALADS

Vegetable Salad

Lettuce, Cherry Tomato, Cucumber, Onion and Feta Cheese \$78
w/Grilled Chicken \$110 w/Mini Burger Patties \$110

5 Spice "Chinese" Chicken Salad

Grilled Marinated Chicken, Cilantro, Napa Cabbage, Carrot, Cucumber \$85

Caesar Salad

Romaine Salad, Lemon-Garlic Parmesan Dressing \$82 w/Grilled Chicken \$118

FRIES & RINGS

Skinny Fries \$48 / Fat Fries \$48 / Waffle Fries \$48

Vidalia Onion Rings \$56

Sweet Potato Fries, Chili Spice \$56

DESSERTS

Valrhona Chocolate-Praline Cake \$58
Chocolate Layer Cake a la Mode

Chocolate or Strawberry Cup Cake \$25

Oatmeal-Chocolate Chip Cookie \$25

Bittersweet Chocolate Walnut Brownie, A La Mode \$58

3 Scoops of Ice Cream \$68
Cookies & Cream, Coffee, Vanilla, Chocolate or Strawberry

KIDS

Includes French Fries and a Choice of Soft Drink,
add \$10 for a Fruit Juice / add \$25 for a Milkshake

Chicken Fingers \$68 Corn Dog \$68 Grilled Cheese \$68

CHEESE

\$10
Blue
Vermont Cheddar
American
Swiss
Monterey Jack

TOPPINGS

\$12
bacon
grilled red pepper
portobello mushroom
fried egg
homemade chili
bbq onion
sliced avocado
jalapeños

DRAFT BEERS

PINT / PITCHER

Kronenbourg 1664 Lager, France \$60/\$220

Guinness Stout, Ireland \$60/\$220

Kilkenny Ale, Ireland \$65/\$240

Erdinger Schneeweibe, Germany \$60/\$220

Stella Artois Lager, Belgium \$60/\$220

Tsing Tao, China \$60/\$220

BOTTLED BEERS

Budweiser, USA \$48

Asahi Super Dry, Japan \$50

Corona Extra, Mexico \$48

Heineken, Holland \$48

San Miguel Pale Pilsen, Philippines \$48

Samuel Adams Lager, USA \$60

Beck's, Germany \$60

Singha Lager, Thailand \$48

Carlsberg, Denmark \$50

Gaymers Olde English Cider, England \$70

BEER CANS

Tsing Tao, China \$38

Boddingtons Pub Ale, UK \$68

Blue Girl, Germany \$38

SODAS

Coke / Coke Light / Sprite / Ginger Ale \$36

A&W Rootbeer / A&W Cream Soda \$42

JUICES

Fresh Orange / Fresh Watermelon / Fresh Apple \$42

Fresh Lime Soda / Fresh Lemon Soda \$38

Tomato / Cranberry / Pineapple \$32

SPARKLING

GLASS / BOTTLE

Prosecco, Zonin, Italy, NV \$65/\$320

Veuve Clicquot, "Yellow Label", France, NV \$138/\$680

WHITE WINE

GLASS / BOTTLE

Chardonnay \$65/\$330

Glass Mountain, California 2009

Sauvignon Blanc \$68/\$330

Station Road, New Zealand 2010

Pinot Grigio \$62/\$300

Sanviglio, Italy 2010

Riesling \$76/\$370

"Dr.L.",Loosen, Germany 2009

RED WINE

GLASS / BOTTLE

Pinot Noir \$84/\$410

Babich, New Zealand 2008

Montepulciano D'Abruzzo \$68/\$330

Farnese, Italy 2009

Cabernet Sauvignon \$82/\$400

Hawk Crest, USA 2006

Shiraz \$78/\$380

Evans Tate, Australia 2008

Plus 10% Service Charge