

SUGARCANE®

RAW BAR GRILL

LAS VEGAS

brunch menu

snacks & apps

warm cinnamon & sugar churros
mexican hot chocolate / 14

flaky guava & cheese pastry
served warm / 16 for three

key lime donuts
kaffir lime sugar, meringue / 13

homemade empanadas

hand-cut steak, potatoes, oaxacan cheese,
achiote sauce / 15 for two

goat cheese croquettes
guava jam / 14

bacon wrapped dates
linguiça, manchego / 17

 **crispy polenta**
truffle mayonnaise / 14

 **bbq-spiced crispy pig ears** / 11



bottomless mimosas / 25* per person

*unlimited mimosas for a maximum of two hours

the bloody bull / 20

premium vodka, homemade bloody mary mix, beef broth, celery, peppercini, glazed pepper bacon

brunch, lunch & more


breakfast platter* two eggs any style, breakfast potatoes, sourdough toast, choice of applewood bacon or breakfast sausage / 19

brioche french toast vanilla cream, fresh berries, maple syrup / 17

avocado toast* charred corn, crumbled goat cheese, two sunny side up eggs, sourdough toast / 19

buttermilk waffle vanilla crème, fresh berries / 16
add fried chicken +9

buttermilk pancakes maple syrup, whipped butter / 16
add chocolate chips +3 blueberries +3 banana +3

 **the full elvis** whole buttermilk waffle, pbj, caramelized banana, chantilly cream, all the trimmings / 18

duck & waffle* crispy leg confit, fried duck egg, mustard maple syrup / 25

huevos rancheros* sunny side up eggs, pork beans, smashed avocado, chipotle aioli / 19

truffled toad in the hole* sunny side up egg, melted brie, black truffle, honey, brioche / 19

mushroom benedict* seasonal mushrooms, yakitori butter, poached eggs, truffle hollandaise, sourdough / 20

cuban benedict* roasted pork, smoked ham, swiss cheese, pickles, caramelized onion, mojo, smoked paprika hollandaise, poached eggs, sourdough / 22

fat boy hash sunny side up eggs, bacon jam, potato pancake, truffled hollandaise / 20

pig ear & papaya 'pad thai' / 16

fried chicken sandwich buttermilk marinated chicken breast, homemade slaw, butter pickles, red hot sauce / 19

cuban roast pork sandwich swiss cheese, pickles, onions, mojo garlic / 20

le classic double burger two beef patties, american cheese, thousand island, pickles, french fries / 20

beef short ribs* traditional korean-style cut, kimchi pickles, pickled fresno chilies / 25

asparagus bonito flakes, sweet soy / 14

sweet corn chipotle mayo, cotija cheese, lime salt / 13

chicken thigh gem lettuce wrap, red onion, sweet soy / 17

salmon peruana passion fruit, aji amarillo, avocado, cherry tomatoes, pickled red onions, grilled in corn husk / 30

lobster & shrimp tamale poblano chile, roasted corn, oaxaca cheese / 20

salads

add to any salad chicken +9 shrimp +10 salmon +13 skirt steak +14

sugarcane caesar heart of romaine, hearts of palms, tomatoes, avocado, horseradish caesar dressing / 16

wedge salad blue cheese, tomato, bacon, red onion, sherry vinaigrette, ranch dressing / 16

sides

farm fresh egg* / 3 each

breakfast potatoes / 7

smoked applewood bacon / 7

breakfast sausage
chicken or pork / 7

mixed berries / 6

french fries / 7

brussels sprouts

sweet soy, aged balsamic,
orange segments / 14

raw bar & more

yellowfin tuna tartare* avocado purée, sesame rice cracker / 21

shrimp ceviche* jumbo shrimp, mango, celery, cucumber, red onion, passion fruit aji amarillo, cassava chip / 20

poke bowl* tuna, wakame, oshinko, cucumber, spicy ponzu / 21

hamachi 'pizza'* yuzu aioli, heirloom tomato, red onion, chive, cilantro, spicy ponzu / 24

hokkaido scallop* yuzu marinated apple, black truffle, lime, jalapeno / 20

yellowtail tataki* roasted jalapeño, blistered heirloom cherry tomatoes, micro shiso, truffle ponzu / 24

shellfish towers*

small (for 2-3 ppl) / 120
6 oysters, 6 shrimp, 6 mussels,
½ lobster, ½ lb opilio crab

large (for 4-6 ppl) / 225
12 oysters, 12 shrimp, 12 mussels,
1 lb chilled lobster, 1 lb opilio crab

raw bar

selection of seasonal oysters*
half dozen / 29
cheaper by the dozen / 55

shrimp cocktail three pieces / 10

crispy rice / 19

spicy tuna* avocado, spicy mayo, eel sauce

hamachi* japanese spice, chives, truffle oil

torched salmon* togarashi, spicy mayo, crispy shallots, ponzu, sriracha

roasted beet* chives, japanese spice, yuzu aioli, ponzu

 *A selection of iconic dishes from our acclaimed sister restaurant in London, Duck & Waffle.*

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

SUGARCANE®

♦ RAW BAR GRILL ♦

LAS VEGAS

cocktails

our rum cocktails / 16

rum 'n' bramble

premium rum, yuzu, dry vermouth, agave, blackberry purée, cardamom bitter, fresh basil

banana rum old fashioned

premium rum infused with banana, chocolate bitters, maple

reserva mai tai

diplomatico exclusiva reserva 80, orgeat, dark rum

deja brew

espresso, ron cartavio black barrel rum, baileys espresso cream, abuelita's chocolate

painkiller

pusser's rum, pineapple, coconut, orange syrup

rumsicle

premium rum, orange, lemon, coconut cream, orange bitters

smokey bandit makers mark, averna, chocolate bitters, large infused ice cube / 18

our signature libations / 16

one in a melon

jalapeño-infused tequila, freshly pressed watermelon juice, dry vermouth, lime juice

strawberry balsamic

premium vodka, lime juice, maple syrup, balsamic, fresh strawberries

garden essence

premium gin, lemon, peppercorn syrup, fresh basil, black pepper

spice of love

premium vodka, passion fruit purée, mango purée, fresh jalapeño

43rd and bourbon

premium bourbon, licor 43, strawberry, citrus, bitters

mexican lemon drop

premium tequila, luxardo maraschino, lemon, sugar tajin

my passion is old fashioned

premium whiskey, lillet blanc, passion fruit syrup, fresh lemon, angostura bitters

cool as a cucumber

deep eddy grapefruit vodka, fresh cucumber & grapefruit juice, agave, lemon

our frozen cocktails / 16

frosé

premium vodka, rosé, peach schnapps, prickly pear purée

sugarcane rum punch

premium rum, pineapple, passionfruit, grapefruit, orange

wine

all wines by the glass are available by the bottle

sparkling

patriarche, brut rosé, cremant de bourgogne, france 17/68

avissi, prosecco, veneto, italy 14/56

white

chardonnay, mer soleil "silver", monterey, california 2020 15/60

pinot grigio, ruffino "lumina", delle venezie, italy 2021 14/56

sauvignon blanc, whitehaven, marlborough, new zealand 2022

red

cabernet sauvignon, bellacosa, north coast, california, 2017 18/ 72

malbec, nieto senetiner "camila", mendoza, argentina 2021 15/60

pinot noir, sea sun, central coast, california, 2021 16/64

rosé

les sarrins, rosé, cotes de provence, france 2021 16/64

beers

can / bottled beer / 9

crisp and refreshing

maui brewing, coconut hiwa porter, 6%, hawaii

ace pineapple, 5%, hard cider, california

samuel adams "just the haze", non alcoholic - hazy ipa, massachusetts

elysian space dust, ipa 8.2%, washington

kona big wave, golden ale 4.4%, hawaii

draft beer / 9

mojave brewing, "mangolorian", mango ipa, 6.7%, nevada

big dog's "dirty dog" imperial, 7.1%, nevada

stone buenaveza mexican style lager, 4.7%, california

coronado brewing co cloudbreak hazy ipa, 7.3%, california

805 by firestone, american blond ale, 4.7%, california

sugarcane's rosie by tenaya creek light beer, 4.6%, nevada

hudl vanilla oak cream ale, 6%, nevada

bad beat, hefeweizen, 5.1%, nevada

bottled water

panna still water / 9

pellagrino sparkling water / 9

