



## STARTERS

- PULL APART ROLLS** ..... 8  
whipped butter, sea salt
- TUNA TARTARE\*** ..... 24  
soy, sesame, ginger, chili, crispy furikake chips
- CRONUT** ..... 6  
mixed berries, mascarpone cream
- CREOLE SHRIMP** ..... 25  
cajun spices, confit shallots, crostini
- FRENCH ONION SOUP** ..... 16  
veal broth, Remy VSOP, gruyere, sourdough croutons
- CHILI EDAMAME** ..... 11  
garlic, ginger, sambal
- HAMACHI CARPACCIO** ..... 24  
crispy garlic, jalapeño, cilantro, scallion, ponzu, sesame oil
- JUMBO SHRIMP COCKTAIL** ..... 26  
5 per order
- OYSTERS ON THE HALF SHELL\*** ..... 27  
6 per order | mignonette, cocktail sauce, horseradish, lemon
- CRISPY BRUSSELS SPROUTS** ..... 13  
balsamic, lemon, parmesan
- GREEK YOGURT** ..... 12  
honey, mixed berries
- SMOKED SALMON** ..... 19  
toast, red onion, capers, boursin, dill, lemon

## SALADS

- CAESAR** ..... 14  
brioche croutons, parmesan
- GRILLED SALMON COBB** ..... 30  
berries, spinach, cucumbers, egg, bacon, avocado, cheddar, candied pecans, pomegranate vinaigrette
- WEDGE** ..... 17  
baby iceberg, smoked bacon, tomato, roquefort dressing, chives
- CHOP** ..... 17  
tomatoes, artichoke hearts, croutons, chickpeas, oregano, cucumbers, red onions, creamy italian
- STEAK HOUSE** ..... 32  
petite filet, mixed greens, mushrooms, blue cheese, tomatoes, croutons, sherry vinaigrette, veal jus
- BURRATA & HEIRLOOM TOMATO** .. 19  
crostini, saba vinaigrette, basil

## salad add ons

prime hanger steak . 16	ahi tuna ..... 20	shrimp ..... 10
chicken breast ..... 9	salmon ..... 13	crab cake ..... 20

## SUSHI &amp; RICE BOWLS

## SASHIMI

3 pieces per order

- YELLOWTAIL** ..... 16
- SALMON** ..... 13
- SHRIMP** ..... 14
- TUNA** ..... 16

## NIGIRI

2 pieces per order

- YELLOWTAIL** ..... 14
- SALMON** ..... 11
- SHRIMP** ..... 12
- UNI** ..... MP
- TUNA** ..... 14

## ROLLS

- CALIFORNIA ROLL** ..... 14  
kanikama, mayo, cucumber, avocado
- SHRIMP TEMPURA** ..... 17  
cucumber, avocado
- EMMITT ROLL** ..... 22  
tuna, king salmon, hamachi, avocado, serrano, eel sauce
- NINJA** ..... 25  
king crab, unagi, avocado
- SAMURAI** ..... 22  
spicy tuna, cucumber, bonito flakes, yukari
- WHITE DRAGON** ..... 20  
shrimp tempura, hamachi, spicy tuna, sesame, soy paper
- EGGS & BACON** ..... 13  
tamago, bacon, avocado, togarashi maple, tempura flakes
- SMOKED SALMON CUCUMBER** ..... 16  
cream cheese, everything bagel spice

## RICE BOWLS

- CHIRASHI** ..... 28  
tuna, salmon, hamachi, tamago, assorted vegetables, furikake
- SPICY TUNA** ..... 26  
avocado, cucumber, furikake, nori, sriracha, citrus ponzu, shisho

## MAINS

- CROQUE MADAME\*** ..... 18  
country ham, gruyere, bechamel, sunny side up egg, sourdough
- WILD MUSHROOM & SPINACH FRITTATA** ..... 18  
toast, arugula salad, truffle vinaigrette
- BREAKFAST TACOS** ..... 16  
scrambled eggs, avocado, queso fresco, tomatillo salsa
- BELGIAN STYLE WAFFLES** ..... 14  
pure maple syrup, whipped cream  
+ applewood smoked bacon ..... 4
- FRENCH TOAST** ..... 16  
mixed berries, mascarpone cream, pure maple syrup
- CRAB CAKE BENEDICT** ..... 27  
poached eggs, toasted brioche, sauteed spinach, old bay hollandaise, breakfast potatoes
- STEAK & EGGS\*** ..... 35  
10oz prime hanger steak, breakfast potatoes, roasted tomatoes, chimichurri
- CLASSIC BREAKFAST\*** ..... 15  
2 eggs, toasted brioche, bacon, grilled tomato, breakfast potatoes
- EGGS BENEDICT\*** ..... 18  
2 poached eggs, english muffin, ham, hollandaise, breakfast potatoes

## SANDWICHES

served with choice of skin on fries, mixed greens or breakfast potatoes

- + sub gluten free bun to any sandwich ..... 3
- FILET MIGNON** ..... 37  
white cheddar, red onion, truffle aioli, arugula, toasted brioche
- SHAVED PRIMERIB CHEESE STEAK** ..... 27  
white cheddar, caramelized onions & peppers
- LOBSTER CLUB** ..... MP  
creamy lobster salad, bacon, baby iceberg, toasted brioche
- DRY AGED BURGER** ..... 20  
lettuce, tomato, Emmitt sauce, pickles, caramelized onions, toasted brioche  
+ applewood smoked bacon ..... 4  
+ egg ..... 2
- SEARED TUNA** ..... 26  
sesame marinated cucumbers & red onion, citrus ponzu aioli, arugula, toasted bun
- CRAB CAKE** ..... 27  
shredded lettuce, tomato, old bay remoulade, toasted bun
- CROISSANT SANDWICH\*** ..... 15  
bacon, egg, avocado, cheddar cheese breakfast potatoes
- AVOCADO TOAST** ..... 16  
toasted brioche, smoked salmon, poached eggs, dill

🌱 gluten free    🌿 vegetarian    🥬 vegan

## SIDES

- SKIN ON FRENCH FRIES** ..... 8  
dijonnaise & ketchup  
+ truffle & parmesan ..... 4
- SAUTÉED ASPARAGUS** ..... 11  
truffle hollandaise
- PATATAS BRAVAS** ..... 11  
crispy pee wee potatoes, smoked paprika & lime aioli
- MAC-N-CHEESE** ..... 10  
orecchiette, cheddar, breadcrumbs  
+ lobster ..... 19
- SMOKED BACON** ..... 8
- BRIOCHE TOAST** ..... 5
- MIXED BERRIES** ..... 8
- CRISPY PEE WEE POTATOES** ..... 6

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.



## BLOODY MARYS & MICHELADAS

<b>EMMITT'S TAILGATE MARY</b> . . . . .	<b>12</b>
Tito's Vodka, bloody mary mix, candied bacon, celery stalk, blue cheese olives, Tajin rim	
<b>SMOKIN' MARY</b> . . . . .	<b>13</b>
Veras Joven Mezcal, Emmitt's handcrafted mix featuring Old Bay Seasoning	
<b>CHEEKY BLOODY MARY</b> . . . . .	<b>11</b>
Zyr Vodka, bloody mary mix, pinch of horseradish, peppadew sweet piquante peppers, 3-ounce Pacifico beer chaser	
<b>HOF MICHELADA</b> . . . . .	<b>10</b>
Modelo Especial, michelada mix, Tajin rim, lime wedge	
<b>MANGO MICHELADA</b> . . . . .	<b>10</b>
Able Baker's Mango Calutron Girl, michelada mix, Tajin rim, lime wedge	

## EMMITT'S SIGNATURE COCKTAILS

<b>GOLD JACKET FASHIONED</b> . . . . .	<b>14</b>
Woodson Whiskey, spiced Demerara syrup, served with a "22" ice sphere	
<b>SAMBA SPRITZ</b> . . . . .	<b>14</b>
Deep Eddy Grapefruit Vodka, Italicus Bergamot, Prosecco, Fever-Tree grapefruit soda	
<b>GRAND MARGARITA</b> . . . . .	<b>12</b>
Herradura Reposado Tequila, Grand Marnier, fresh lime, agave nectar	
<b>SEASON THREE</b> . . . . .	<b>14</b>
Bacardi Coconut Rum, fresh lime juice, Mint and Lemon Verbena	
<b>RPO COCKTAIL</b> . . . . .	<b>12</b>
Choice of: Zyr Vodka or Botanist Gin. With St. Germain Elderflower, fresh basil, fresh lemon and lime juice, simple syrup	
<b>GAINESVILLE COUPE</b> . . . . .	<b>12</b>
Bombay Sapphire, Aperol Italian Liqueur, lemon juice, simple syrup	

## ESPRESSO MARTINI COLLECTION

<b>THE TRADITIONAL</b> . . . . .	<b>14</b>
Tito's Vodka, Borghetti coffee liqueur, cold pressed espresso, simple syrup	
<b>SOUTH OF THE BORDER</b> . . . . .	<b>14</b>
Don Julio Reposado, Borghetti coffee liqueur, cold pressed espresso, simple syrup	
<b>IT'S A LITTLE SMOKEY IN HERE</b> . . . . .	<b>14</b>
Lo Veras Joven Mezcal, cold pressed espresso, Saccharum syrup	
<b>THE PASSPORT</b> . . . . .	<b>16</b>
Slane Irish Whiskey, Amaro, Borghetti coffee liqueur, cold pressed espresso, simple syrup	
<b>THE ROYAL</b> . . . . .	<b>18</b>
Remy Martin 1738, Borghetti coffee liqueur, cold pressed espresso, simple syrup	

## BOTTLED BEER

<b>MICHELOB ULTRA</b> . . . . .	<b>8</b>	<b>STELLA CIDRE</b> . . . . .	<b>10</b>	<b>DOS EQUIS AMBER</b> . . . . .	<b>10</b>
Light Lager		European Style Cider		Amber Lager	
<b>DAURA DAMM</b> . . . . .	<b>10</b>	<b>HEINEKEN 0.0</b> . . . . .	<b>10</b>	<b>TRULY WILD BERRY</b> . . . . .	<b>10</b>
Pilsner-Style lager		Alcohol Free		Hard Seltzer	
<b>SAPPORO</b> . . . . .	<b>10</b>	<b>BUDWEISER</b> . . . . .	<b>8</b>	<b>TRULY STRAWBERRY LEMONADE</b> . . . . .	<b>10</b>
Japanese Pale Lager		Pale Lager		Hard Seltzer	
<b>PERONI</b> . . . . .	<b>10</b>	<b>CORONA EXTRA</b> . . . . .	<b>10</b>	<b>MODELO NEGRA</b> . . . . .	<b>10</b>
Pale Lager		Pale Lager		Munich-Style Dunkel Lager	
<b>LONE STAR</b> . . . . .	<b>8</b>				
American Lager					

## MIMOSAS & BELLINIS

	Bottle	Glass
<b>MIMOSA</b> . . . . .	<b>30</b>	<b>8</b>
Prosecco, fresh orange juice		
<b>BELLINI</b> . . . . .		<b>8</b>
Prosecco, peach puree		
<b>VANILLA BEAN PEACH BELLINI</b> . . . . .		<b>9</b>
Prosecco, peach puree, vanilla bean syrup		

## ON TAP

<b>BUD LIGHT</b> . . . . .	<b>8</b>
Light Lager	
<b>MODELO ESPECIAL</b> . . . . .	<b>10</b>
Pale Lager	
<b>SAMUEL ADAMS BOSTON</b> . . . . .	<b>8</b>
Amber Lager	
<b>FIRESTONE WALKER 805</b> . . . . .	<b>8</b>
Blonde Ale	
<b>HEINEKEN</b> . . . . .	<b>10</b>
Pale Ale	
<b>CHIMAY CINQ CENTS ALE</b> . . . . .	<b>12</b>
Trappist	
<b>LAGUNITAS</b> . . . . .	<b>8</b>
IPA	
<b>STELLA</b> . . . . .	<b>10</b>
Belgian Pilsner-Lager	
<b>PACIFICO</b> . . . . .	<b>8</b>
Mexican Pilsner-Lager	
<b>ABLE BAKER ATOMIC DUCK</b> . . . . .	<b>8</b>
IPA	
<b>ABLE BAKER MANGO CALUTRON GIRL</b> . . . . .	<b>8</b>
Hefeweizen	
<b>TENEYA CREEK SMOKE WAGON IMPERIAL STOUT</b> . . . . .	<b>8</b>
Aged Stout	
<b>SIERRA NEVADA HAZY LITTLE THING</b> . . . . .	<b>8</b>
New England IPA	

## SPARKLING

Champagne	<b>G.H. MUMM GRAND CORDON BRUT</b>	Champagne, FR	Glass	<b>25</b>
Italian Sparkling	<b>FERRARI TRENTO BRUT</b>	Trentino, IT		<b>20</b>
American Sparkling	<b>SCHRAMSBERG BLANC DE BLANC</b>	Napa, USA		<b>32</b>
Sparkling	<b>LE GRAND COURTAGE BRUT ROSE</b>	FR		<b>22</b>
Champagne	<b>NICOLAS FEUILLATTE BRUT ROSE</b>	Champagne, France		<b>30</b>

## WHITES

Chardonnay	<b>CHALK HILL</b>	Russian River Valley, CA	2022	<b>15</b>
Chardonnay	<b>INTERCEPT</b>	Monterey, CA	2022	<b>17</b>
Chardonnay	<b>HARTFORD COURT</b>	Russian River Valley, CA	2022	<b>22</b>
Pinot Grigio	<b>BERTANI VELANTE</b>	Venezia-Giulia, IT	2022	<b>15</b>
Sauvignon Blanc	<b>NOBILO</b>	Marlborough, NZ	2022	<b>15</b>
Sauvignon Blanc	<b>PASCAL JOLIVET ATTITUDE</b>	Val de Loire, FR	2022	<b>18</b>
Riesling	<b>HEINZ EIFEL KABINETT</b>	Mosel Valley, GER	2021	<b>12</b>

## ROSÉ

Rosé	<b>CHATEAU D'ESCLANS WHISPERING ANGEL ROSÉ</b>	Côtes de Provence, FR	2022	<b>17</b>
Rosé	<b>DAOU ROSÉ</b>	Paso Robles, CA	2022	<b>20</b>

## REDS

Cabernet Sauvignon	<b>JUSTIN</b>	Paso Robles, CA	2020	<b>22</b>
Cabernet Sauvignon	<b>WHITEHALL LANE</b>	Napa Valley, CA	2020	<b>40</b>
Cabernet Sauvignon	<b>FOLEY JOHNSON</b>	Napa Valley, CA	2021	<b>35</b>
Cabernet Sauvignon	<b>CAYMUS</b>	Napa Valley, CA	2021	<b>58</b>
Red Blend	<b>INTERCEPT</b>	Paso Robles, CA	2022	<b>17</b>
Red Blend	<b>SAN SIMEON STORM WATCH</b>	Paso Robles, CA	2021	<b>35</b>
Pinot Noir	<b>BANSHEE</b>	Santa Barbara, CA	2019	<b>17</b>
Pinot Noir	<b>TWOMEY</b>	Anderson Valley, CA	2021	<b>38</b>
Merlot	<b>SWANSON VINEYARDS</b>	Napa Valley, CA	2021	<b>17</b>
Shiraz	<b>TORBRECK WOODCUTTERS</b>	South AUS	2021	<b>23</b>
Zinfandel	<b>BILETNIKOFF 25 OLD VINE</b>	Lodi, CA	2019	<b>18</b>
Malbec	<b>ACHAVAL FERRER</b>	Mendoza, ARG	2021	<b>15</b>