



The Lost Land

ROOFTOP PATIO

APPETIZERS

STEAK AGUACHILE NEGRO	25
red onion, lime, Mexican chilies	
PAN SEARED SCALLOPS	24
corn purée, fennel, cauliflower, lemon	
TUNA TATAKI	23
sesame, soy, cilantro, togarashi	
GRILLED OCTOPUS	41
potato pave, paprika, garlic aioli, fresh herbs	
GRILLED ARCTIC CHAR	31
asparagus, chimichurri, lemon	
RIB EYE	75
bernaise sauce, herb butter	
SHISHITO PEPPERS	7
lemon, sea salt	

COLD BAR

MEXICAN SHRIMP COCKTAIL	24 (GF)
avocado, cucumber, tomato, red onion, tabasco, tostada, cilantro	
THAI STYLE MUSHROOM	19 (V)
king oyster, cucumber, tomato, shallot, tamari, fresh herbs, peanut, toasted rice	
BERRY SALAD	15 (V/N)
mixed greens, strawberry vinaigrette, mixed berries, candied almonds	
OYSTERS	6 / 12 (GF)
LEMON, TABASCO, MIGNONETTE, HORSERADISH	

SKEWERS

LAMB	5 (GF/DF)	GRILLED MUSHROOM	4 (GF/DF/V)
sichuan peppers, cumin		balsamic glaze	
TERIYAKI CHICKEN	5 (GF/DF)	STEAK	5 (GF/DF)
teriyaki glaze, sesame seeds		chimichurri	
PORK AL PASTOR	5 (GF/DF)	GRILLED ZUCCHINI	4 (GF/DF/V)
grilled pineapple		chimichurri	

GF = gluten free | DF = dairy free | V = vegan | VEG = vegetarian | NF = Nuts Free

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our menu contains items served raw or partially cooked.