

SOUPS & SALADS

CHEF'S SOUP DU JOUR
Cup \$5 Bowl \$7

SEAFOOD BISQUE
Cup \$6 Small Bowl \$8

COBB SALAD \$13
Avocado, Bacon, Tomato
Cucumber, Bleu Cheese, Egg
Ranch Dressing

CHOPPED CAESAR SALAD \$10
Anchovy, Romaine, Parmesan
Lemon, Croûtons

THE 86 SALAD \$9
Organic Greens, Cucumbers
Tomatoes, Red Onion
Balsamic Vinaigrette

STEAK SALAD \$18
Chopped Romaine & Spinach, Bacon
Tomato, Avocado, Caramelized Onions
Grilled Steak, Avocado Ranch Dressing

ICEBERG WEDGE \$10
Bacon, Hard Boiled Egg, Red Onion
Tomatoes, Creamy Bleu Cheese

APPLE STRAWBERRY SALAD \$14
Sliced Apples, Strawberries, Goat Cheese
Hibiscus Pickled Onions & Almonds
Spinach Orange Blueberry Vinaigrette

Dressings: Caesar, Ranch, Avocado Ranch, Sesame Ginger, Bleu Cheese, Balsamic Vinaigrette

Add Chicken to any Salad \$6 **Add Shrimp to any Salad** \$7
Add Salmon to any Salad \$11 **Add Crab Cake to any Salad** \$10 **Add Steak to any Salad** \$10

APPETIZERS & FLATBREADS

DYNO SHRIMP \$13
Fried Rock Shrimp, Sweet Chili Aioli

FRIED CALAMARI \$13
Marinated Tomatoes, Garlic & Wasabi Aioli

CHICKEN LETTUCE WRAP \$13
Zucchini, Bell Pepper, Carrots, Edamame
Asparagus, Daikon, Iceberg Lettuce

PORK POT STICKERS \$12
Ponzu Dipping Sauce

BONELESS WINGS \$12
Buttermilk Soaked Chicken
Seasoned Flour, Deep Fried, Choice of:
Buffalo, Sesame Teriyaki, Garlic Parmesan
Celery, Bleu Cheese Dressing

CLASSIC EDAMAME \$9
Sea Salt

KUNG FU CAULIFLOWER \$10
Chipotle & Garlic Aioli
Toasted Peanuts, Sesame Seed

TRUFFLE MUSHROOM FLATBREAD \$13
Spinach, Portobello Mushroom, Goat Cheese
Monterey Jack & Cheddar, Truffle Oil

ZUCCHINI FRIES \$8
Fried Zucchini, Wasabi Aioli

MACARONI & CHEESE \$11
LOBSTER MAC & CHEESE \$16

CRAB DIP \$15
Creamy Crab Enrobed with Gruyère
Cheese, Grilled Pita

GUACAMOLE, PICO & CHIPS \$12
House-Fried Tortillas
Fresh Guacamole & Pico de Gallo

CHICKEN WINGS \$11
(8) Wings, Choice Of:
Buffalo, Sesame Teriyaki, Garlic Parmesan

BBQ CHICKEN FLATBREAD \$12
Grilled Chicken, BBQ Sauce, Caramelized
Onions, Arugula, Cheddar Jack Cheese

WOK-FRIED BRUSSEL SPROUTS \$10
Ginger Stir-Fry Sauce

PAN SEARED POTATO PANCAKES \$10
Scallions, Sour Cream, Bacon
(Add 2 Fried Eggs \$2)

MAC & CHEESE BITES \$11
Deep Fried Pepper Jack Macaroni Bites
Garlic Aioli, Honey Mustard

BURGERS & SANDWICHES

Burgers and Sandwiches Served with Choice of Soup, Salad, House Made Chips or French Fries

BLACK & BLEU BURGER \$15
(8oz) Cajun Encrusted Chuck Burger
Bacon, Caramelized Onions
Bleu Cheese on a Brioche Bun

86 WEST CHEESEBURGER \$14
(8oz) Grilled Chuck Burger
American Cheese, Bacon
Lettuce, Tomato, Red Onion
Toasted Brioche Bun
(Add Fried Egg \$1)

CHEESEBURGER SLIDERS \$13
American Cheese, Pickles
Sweet & Spicy Ketchup

FRENCH DIP SANDWICH \$14
Slow Roasted Prime Rib, Caramelized
Onions, Gruyère Cheese, Milano Roll
Au Jus, Horseradish Cream

**BUFFALO CHICKEN
CHEESESTEAK** \$13
Grilled Chicken, Buffalo Sauce
Bleu Cheese Dressing

WEST COAST CHICKEN \$12
Chicken Breast, Tomato, Lettuce
Avocado, Garlic Aioli, Brioche Bun

CHEESESTEAK WRAP \$14
Chopped Ribeye, Sautéed Onions
American Cheese

FILET SLIDERS \$16
Grilled Tenderloin, Caramelized Onions
Cheddar & Jack Cheese, Mustard
Horseradish Sauce, Brioche Slider Buns

ALAMBRES TACOS \$16
Grilled Steak, Vidalia Onion, Pico de Gallo
Roasted Pepper, Pepper Jack Cheese
Avocado, Chimichurri Hot Sauce

BUFFALO CHICKEN CAESAR WRAP \$13
Grilled chicken, Lettuce, Tomato
Bleu Cheese, Buffalo Sauce

FISH TACOS \$18
Cajun Tilapia, Flour Tortillas, Lime
Pico De Gallo, Avocado, Cilantro Cream
(Add Extra Taco for \$6)

ENTREES

FILET MIGNON \$35
Char-Grilled (8oz) Filet
Mashed Potatoes, Asparagus, Demi
Topped with Garlic Butter

***** Healthy Options *****

ASIAN TENDERLOIN \$19
Jalapeño Ginger Marinated Steak
Set atop Bean Thread Noodles
with Carrots Peppers, Bok Choy

SESAME TUNA \$20
Sesame Encrusted Ahi Tuna
Snow Peas, Scallion Rice
Ginger Soy Glaze

CHICKEN BRUSCHETTA \$18
Grilled Chicken Breast
Served on Arugula Salad
Topped with Tomato
Red Onion & Basil Salsa
Drizzled with Balsamic Glaze

ALE BATTERED FISH & CHIPS \$16
Classic Tartar Sauce
Malt Vinegar, Lemon Wedge

ZUCCHINI LASAGNA \$15
Herbed Ricotta, Toasted Walnuts
Oven Cured Tomatoes, Zucchini
Noodles, Light Garlic Cream

TUNA POKE BOWL \$22
Sushi Grade Ahi Tuna
Tossed with Ginger Soy Glaze
Served Over Sushi Rice
with Avocado, Cucumber
Edamame & Seaweed Salad

PROSCIUTTO SALMON \$27
Prosciutto Wrapped Salmon Filet
Served with Asparagus & Herb Risotto
Chive Oil and Roasted Pepper

ASIAN STIR FRY \$15
Sautéed Broccoli, Water Chestnuts
Baby Corn & Tofu, Szechuan Hoisen
Sauce, Bean Thread Noodles

LUMP CRAB CAKE
Single \$17 Double \$30
Scallion Rice, Grilled Asparagus
Tartar Sauce, Crispy Potatoes, Lemon

COLD SEAFOOD & RAW BAR

OYSTER COCKTAIL \$15
(6) Seasonal Oysters
On the Half Shell, Cocktail Sauce
Fresh Horseradish & Minionette

YELLOWFIN TUNA TARTARE \$14
Avocado, Tobiko, Eel Sauce
Seaweed Salad, Wonton Crisps

SEAWEED COCKTAIL SALAD \$8
Tobiko, Carrot, Daikon, Lemon

OYSTER SHOOTERS \$11
(4) Oysters, Citron Vodka Bloody Mary



JAPANESE TEA SANDWICHES

**TEMPURA EEL
TEA SANDWICH** \$17
Seasoned Rice with Unagi
Avocado, Tempura Flakes
Sweet Soy

**SPICY SALMON
TEA SANDWICH** \$17
Seasoned Rice with Spicy Salmon
Avocado, Tempura Flakes
Sweet Soy

**SPICY TUNA
TEA SANDWICH** \$16
Seasoned Rice with Spicy Tuna
Avocado, Tempura Flakes
Sweet Soy

**SPICY CRAB
TEA SANDWICH** \$17
Seasoned Rice with Spicy Crab
Avocado, Tempura Flakes
Sweet Soy

SIGNATURE ROLLS

VEGAS ROLL \$14
Salmon, Avocado, Crab
Cream Cheese, Tempura Fried
Sweet Soy Sauce, Seaweed Salad

86 WEST \$16
Shrimp Tempura, Spicy Crab
Cucumber, Tempura Flakes, Green Onion
Yellowtail & Sriracha

OUT OF CONTROL ROLL \$17
Yellowtail, Spicy Tuna, Sriracha
Tempura Crunch, Asparagus
Salmon, Avocado, Tobiko

BLACK WIDOW \$18
Tuna, Salmon, Green Onion
Cucumber, Avocado, Jalapeño, Sriracha
Black Tobiko, Lemon Wasabi Sauce

MANGO SHRIMP TEMPURA \$16
Spicy Crab, Tempura Shrimp
Cucumber, Mango, Tempura Flakes
Avocado & Sriracha

LOBSTER BLAST \$17
Spicy Lobster & Cucumber
Tuna & Avocado, Spicy Mayo

PINK CROCODILE ROLL \$16
Spicy Tuna, Fried Eel, Avocado, Ebi
Shrimp, Sriracha, Topped With Seared
Salmon, Soy Honey Mustard Sauce,
Wasabi, Pistachios

KICKIN' CRUNCH ROLL \$16
Spicy Crab, Salmon, Jalapeño, Mango
Sriracha, Blackened Shrimp, Spicy Mayo
Mango Sauce, Wonton Crisps

TSUNAMI ROLL \$17
Tempura Shrimp, Avocado, Cucumber
Topped with Salmon, Tuna, Green Onion
Spicy Teriyaki Sauce

BIG ISLAND ROLL \$16
Grilled Pineapple, Pickled Red Onion
Jalapeño, Avocado, Green Onion
Topped with Cajun Seared Hamachi
Citrus Soy Reduction

CHAMELEON ROLL \$18
Spicy Lobster, Kimchi, Fried Avocado,
Green Onion, Topped with Teriyaki Seared
Tuna, Wonton Crisps, Spicy Mayo

RED DRAGON \$15
Eel, Cucumber, Avocado
Tuna, Sriracha, Sweet Soy Sauce

GODZILLA ROLL \$21
Spicy Tuna, Spicy Crab, Tempura Shrimp
Mango, Avocado, Cucumber, Jalapeño
Sweet Soy Sauce, Sriracha
Wrapped in Soy Paper

TUNA CRUNCH \$16
Tempura Fried Roll, Hamachi, Asparagus
Spicy Tuna, Sweet Soy Sauce, Sriracha
Topped with Spicy Tuna, Seaweed Salad

KAIYO ROLL \$16
Spicy Tuna, Salmon, Cucumber, Jalapeño
Sriracha, Topped with Avocado
Ebi Shrimp, Lemon Wasabi Sauce
Tempura Flakes



Gluten-Free Soy Sauce Upon Request
(Substitute Soy Paper to Any Signature Roll \$1)



SUSHI & SASHIMI

(Add Side of Rice \$5)

SALMON \$6
(2) Pieces

SMOKED EEL \$8
(2) Pieces

SHITAKI SUSHI \$7
(2) Pieces, Truffle Soy

TUNA \$7
(2) Pieces

YELLOWTAIL \$6
(2) Pieces

SURIMI (CRAB STICK) \$5
(2) Pieces

AVOCADO SUSHI \$5
(2) Pieces

EBI SHRIMP \$6
(2) Pieces

PLATTERS

SUMO PLATTER \$40
(12) Assorted Sashimi, Spicy Tuna Roll
(6) Assorted Sushi, Avocado
Seaweed Salad

SUSHI PLATTER \$24
(1) Tuna, (1) Yellowtail, (1) Crab Sushi
(1) Salmon, (1) Shrimp, (1) California Roll
Over Seasoned Rice

**ASSORTED
SASHIMI PLATTER** \$28
(6) Tuna, (6) Salmon, (6) Yellowtail
Seaweed Salad

HOUSE ROLLS OR HAND ROLLS

TEMPURA SWEET POTATO \$11
Tempura Sweet Potato, Avocado, Chives
Apple Cider Reduction

YELLOWTAIL & GREEN ONION \$10
(8) Pieces

SPICY SALMON \$10 **SPICY TUNA** \$10
SPICY SHRIMP \$10
(8) With Cucumber & Avocado

SALMON & AVOCADO \$10
(8) Pieces

TUNA ROLL \$10
(8) Pieces

CALIFORNIA ROLL \$10
(8) Pieces

SHITAKI ROLL \$11
(8) Marinated Shitakes, Avocado, Cucumber

PHILLY ROLL \$10
(8) Salmon, Cream Cheese
Cucumber, Avocado

VEGETARIAN \$9
(8) Asparagus, Avocado
Cucumber

SHRIMP TEMPURA \$10
(8) Avocado, Cucumber, Masago