

# LUNCH

## SNACKS

- Wok Charred Edamame** / Soy / Togarashi / Sesame **10**
- Goat Cheese Croquettes** / Almond Crust / Red Chili Guava **10**
- Tomato Bread** / Grated Tomato / Olive Oil / Manchego **7**
- Rosemary Frites** / Parmesan Aioli **7**
- Onion Dip** / Potato Crisps **8**

## SUSHI & SUCH

- Tuna** / Maguro **9**
- Salmon** / Sake **8**
- Yellowtail** / Hamachi **9**
- Shrimp** / Ebi **8**
- BBQ Eel** / Unagi **8**

- Sushi Tower** / Tuna / Crab / Rice / Wasabi Guacamole / Wonton **18**
- Crispy Rice Cake** / Spicy Tuna / Pickled Cucumber / Jalapeño / Chili Black Bean Soy / Spicy Mayo **14**
- Shrimp & Crab Nacho** / Mango Salsa / Pickled Chili / Crisp Gyoza / Sweet Chili Aioli **18**

## SPECIALTY ROLLS

- Spicy Tuna** / Avocado / Jalapeño / Wasabi Tobiko **15**
- Salmon Kamikaze** / Cucumber / Spicy Mayo / Jalapeño / Wasabi Tobiko **17**
- Tokyo** / Asparagus / Avocado / Crab / Salmon / Hamachi / Tuna / Yuzu Truffle Aioli / Edamame / Lotus Root **18**
- Thai Tuna** / Coconut / Macadamia / Jalapeño / Avocado / Soy Wrap **18**
- Dragon** / Tempura Shrimp / Crab / Cucumber / Spicy Mayo / Mango / Avocado / Red Tobiko **18**
- Riceless** / Tuna / Crab / Cream Cheese / Avocado / Tempura Flake / Pickled Mushroom / Cucumber / Ponzu **17**
- Veggie** / Tomato / Cucumber / Mango / Avocado / Carrot **11**
- Dynamite** / Tempura Shrimp / Crab / Asian Pear / Avocado / Kanikama / Spicy Mayo / Tempura Flake / Spicy Eel Sauce **19**
- Fujiyama** / Crab / Asian Pear / Avocado / Mango / Jalapeño / Cranberry / Tempura Shrimp / Masago / Spicy Mayo **18**
- Bermuda** / Tuna / Salmon / Hamachi / Cucumber / Jalapeño / Coconut / Macadamia / Mango Salsa / Habanero Masago / Eel Sauce **19**

## SMALL PLATES

- Mac & Cheese** / Toasted Pasta / Smoked Gouda **12**
- Broward Burrata** / Fig Vincotto / Cracked Pepper / Speck / Almond Gastrique / Heirloom Tomato **18**
- Arroz con Pollo** / Island Rice / Chili Lime Aioli / Tostones / "Caldo Jus" / Chicharron **18**

## WOOD FIRED

- Bavette Steak** / Chili Rubbed / Yucca / Mango Chimichurri **20**
- Grilled Octopus** / Gigande Bean / Piquillo Peppers / Salsa Verde **20**
- Grilled Caesar** / Pecorino / Prosciutto / Pistou / White Beans / Sherry / Croutons **12**
- Fish Tacos** / Corn Tortilla / Jalapeño Slaw / Avocado Pepper Salsa / Black Beans & Rice **17**

## SALADS & SANDWICHES

- Chicken Salad** / Romaine / Cheddar Crisps / Tomato / Corn / Onion / Cucumber / Avocado-Buttermilk Dressing / Spiced Sunflower Seeds **17**
- Kale & Spelt Salad** / Beef Bacon / Blueberry Goat Cheese / Caramelized Onion Vinaigrette / Strawberry / Pistachio / Poached Egg **18**
- Short Rib Salad** / Chipotle Slaw / Avocado / Masa Crouton / Pickled Veg / Pepita / Lime Crema **18**
- Pork Sandwich "Cuban Style"** / Cured Ham / House Pickle / Fontina / Dijonnaise **15**
- Tofu Bahn Mi** / Chili Soy Gaze / Kimchi Cucumbers / Shiitake Pâté / Avocado Aioli **16**
- Crispy Chicken Breast Sandwich** / Piquillo Aioli / Citrus Mustard Slaw / Spicy Pickled Vegetables **16**
- Oak Grilled Fish Sandwich** / Cajun Remoulade / Fried Green Tomato / Lettuce / Red Onion **MP**
- S3 Burger** / Cheddar / Crispy Onion / Pickle / Lettuce / Tomato / House Sauce **18**
- Add House Smoked Bacon **2**      Add Sunny Side Farm Egg **2**



The Restaurant People have taken the "No Straw Pledge" to help eliminate plastics in the world's oceans, which can harm sea life.

   @S3SunSurfSand

Spring 2020

Hilton room charges require photo I.D. to process payment.

18% gratuity added to parties of five or more.

The consumption of raw or undercooked proteins may increase the risk of food-borne illness.

S3Restaurant.com

EXECUTIVE CHEF: Jorlian Rivera

SUSHI CHEF: Songphon Rawangphan    GENERAL MANAGER: Harmony D'Elia



SUN SURF SAND

## RESERVES

**Chardonnay** / Thierry & Pascale Matrot **110**  
**Chardonnay** / DuMOL **115**  
**Chardonnay** / Olivier Leflaive Puligny Montrachet **125**  
**Cabernet Sauvignon** / Krupp Brothers “Veraison” **159**  
**Cabernet Sauvignon** / Jordan Vineyards **140**  
**Cabernet Sauvignon** / Darioush **175**  
**Cabernet Sauvignon** / Silver Oak **165**  
**Cabernet Sauvignon** / Justin Isosceles **195**  
**Cabernet Sauvignon** / Inglenook Rubicon **285**  
**Cabernet Sauvignon** / Opus One **425**  
**Merlot** / Pride Mountain **115**  
**Merlot** / Cakebread **165**  
**Pinot Noir** / Saintsbury “Lee Vineyard” **125**  
**Pinot Noir** / Domain Serene **144**  
**Pinot Noir** Dutton Ranch **136**  
**Bordeaux** / Chateau Lassegue, Grand Cru **110**  
**Chateaufauf du Pape** / Chateau de Beaucastel **200**  
**Super Tuscan** / Tenuta Dell’Ornellaia **285**  
**Super Tuscan** / Sassicaia **295**  
**Red Blend** / Masi Campofiorin **79**  
**Red Blend** / La Sirena “Pirate TreasURED” **125**  
**Red Blend** / Shafer TD-9 **130**  
**Red Blend** / Col Solare **135**  
**Carmenere** / “Purple Angel” **115**

## BUBBLES

**Prosecco** / Ruffino **12 / 31**  
**Prosecco** / Cavicchioli 1928 **50**  
**Rosé Prosecco** / Mionetto **39**  
**Sparkling** / Chandon Brut **16 / 37**  
**Champagne** / Grandial **10 / 29**  
**Champagne** / Perrier-Jouët Grand Brut **82**  
**Champagne** / Moët & Chandon Brut Imperial **89 / 24 (split)**  
**Champagne** / Moët & Chandon Ice Imperial **115**  
**Champagne** / Veuve Clicquot Yellow Label **120**  
**Champagne** / Veuve Clicquot Rich / France **180**  
**Champagne** / Perrier-Jouët Belle Epoque Brut **250**  
**Champagne** / Dom Pérignon / France **300**  
**Rosé Champagne** / Moët & Chandon Rosé Imperial **95 / 30 (split)**  
**Rosé Champagne** / Veuve Clicquot Rose **135**  
**Rosé Champagne** / Perrier-Jouët Blason Rosé **165**  
**Rosé Champagne** / Billecart-Salmon Brut Rosé NV / **180**  
**Rosé Champagne** / Perrier-Jouët Belle Epoque Rosé **420**

## SAKE SMALLS

**Hiro Red Junmai** Hot or Cold 300ml **18**  
**Shimizu No Mai “Pure Snow”** 300ml **26**  
**Hiro Blue Junmai Ginjo** 300ml **33**

## SAKE SIGNATURES

**Tyku Black Junmai Ginjo** 720ml **45**  
**Tyku Coconut Nigori** 720ml **45**  
**Tyku Cucumber Junmai** 720ml **45**  
**Tyku Sake Flight** / Tyku Black, Coconut Nigori, Cucumber Junmai **16**

## SPECIALTY COCKTAILS 12

### SUBTLE & REFRESHING

**Strawberry Mamasita** / Cazadores Tequila / Strawberry Basil / Citrus  
**Yuzu Ginger Mule** / Tito’s Vodka / Yuzu / Ginger Juice Fever Tree Ginger Beer  
**Lucky Cricket** / Hiro Sake / Lychee / Cilantro  
**The Matchmaker** / Bombay Gin / Lemongrass / Coconut Water

### STYLISH CLASSIC INSPIRATIONS

**Green Geisha** / Effen Cucumber Vodka / Green Tea Lemongrass / Basil  
**Yuzu Sour** / Suntory Whiskey Toki / Yuzu / Malbec  
**S3’s Asian Pear** / Grey Goose Pear / Pear Nectar / Ginger Fresh Lemon / Apple Juice  
**Berry Mojito** / Bacardi Raspberry / Strawberry / Blueberry Mint / Lime

### SLIGHTLY BOLD

**The Dragon** / Angel’s Envy Bourbon / Applejack / Vanilla / Walnut  
**High & Rye** / High West Double Rye / Peach / Fresh Lime  
**Rising Sun** / Iwai Japanese Whiskey / Sake / Japanese Beer Syrup

## WHITES

- **Riesling** / Thomas Schmitt **10 / 39**
- **Pinot Grigio** / Santa Cristina **9 / 32**  
**Pinot Grigio** / Lagaria **36**
- **Pinot Grigio** / Santa Margherita **15 / 53**
- **Pinot Gris** / Lange Estate **13 / 48**  
**Pinot Gris** / Trimbach **51**
- **Sauvignon Blanc** / Ferrari Carano Fume Blanc **11 / 39**
- **Sauvignon Blanc** / Kim Crawford **13 / 45**
- **Sauvignon Blanc** / Whitehaven **12 / 40**  
**Sauvignon Blanc** / Honig **45**  
**Sauvignon Blanc** / Cakebread **69**  
**Sauvignon Blanc Blend** / Murietta’s Well The Whip **38**  
**Sancerre** / Sauvion **74**
- **Chardonnay** / Eve by Charles Smith **9 / 32**
- **Chardonnay** / Joseph Carr **13 / 49**
- **Chardonnay** / Wente Estate **12 / 44**
- **Chardonnay** / Sonoma Cutrer **14 / 49**  
**Chardonnay** / La Crema **51**  
**Chardonnay** / Stag’s Leap Wine Cellars Karia **69**  
**Chardonnay** / Jordan **84**  
**Chardonnay** / Rombauer **91**
- **White Blend** / Domain Sigalas **16 / 59**
- **Moscato** / Corvo **8 / 28**
- **Albarino** / Mar de Frades **15 / 59**
- **Rosé** / Sauvion **10 / 36**
- **Rosé** / Scalabrone “Marchesi Antinori” **12 / 48**
- **Rosé** / Diving Into Hampton Water **14 / 55**  
**Rosé** / La Chapelle Gordonne **52**

## REDS

- **Pinot Noir** / Seaglass **9 / 32**
- **Pinot Noir** / Meiomi **12 / 44**
- **Pinot Noir** / Byron **13 / 48**
- **Pinot Noir** / Willakenzie Gisele **16 / 59**  
**Pinot Noir** / Cambria “Benchbreak” **52**  
**Pinot Noir** / Argyle **53**  
**Pinot Noir** / Ponzi “Tavola” **59**  
**Pinot Noir** / Patz & Hall **79**  
**Pinot Noir** / Archery Summit **102**
- **Merlot** / Cycles Gladiator **9 / 32**  
**Merlot** / Alexander Valley Vineyard **51**  
**Merlot** / Charles Krug **62**  
**Merlot** / Matanzas Creek **63**  
**Shiraz** / Barossa Valley Estates **32**  
**Petite Sirah** / Earthquake **61**  
**Sirah** / Amavi **63**  
**Chianti Classico** Monsanto **55**
- **Super Tuscan** / Guado Al Tasso Il Bruciato **13 / 41**  
**Super Tuscan** / Luce Lucente **59**  
**Tempranillo** / Numanthia “Termes” **62**  
**Carmenere** / Errazuriz Single Vineyard **43**
- **Cabernet Sauvignon** / Josh Cellars **10 / 36**
- **Cabernet Sauvignon** / Borne of Fire **11 / 39**  
**Cabernet Sauvignon** / Silver Palm **45**
- **Cabernet Sauvignon** / Joel Gott 815 **14 / 55**
- **Cabernet Sauvignon** / Bellacosa **15 / 48**  
**Cabernet Sauvignon** / Freemark Abbey **86**  
**Cabernet Sauvignon** / Silverado **92**  
**Cabernet Sauvignon** / Stag’s Leap Wine Cellars Artemis **99**  
**Cabernet Sauvignon** / Long Meadow Ranch **105**  
**Bordeaux** / Domaine St. Guirons **99**  
**Bordeaux** / Chateau De Pez **99**
- **Malbec** / Layer Cake **11 / 39**  
**Malbec** / Achaval Ferrer **65**
- **Zin** / Four Vines **9 / 34**  
**Zin** / Seghesio **52**  
**Red Blend** / Mondovi “Meastro” **70**
- **Red Blend** / Pendulum **10 / 38**  
**Red Blend** / Stratton Lumis “The Riddler” **44**  
**Red Blend** / Orin Swift “The Prisoner” **79**  
**Red Blend** / Saved **65**

## MOCKTAILS 6

Add Svedka Vodka 6

**Lemon Apple Oasis** / Apple / Lemon / Cardamom  
**Spicy Coconut Crush** / Pear / Coconut / Lychee / Sage / Jalapeño  
**Blackberry Ginger** / Blackberry / Ginger / Lemonade