

## BRUNCH PLATES

- Homemade Doughnuts** ~ Berry Preserves ~ Vanilla Custard **8**  
**Shrimp & Grits** ~ Gulf Shrimp ~ Cheddar Grits ~ Tasso Gravy ~ Poached Egg **16**  
**French Toast "Crème Brulee"** ~ Maple Macerated Berries ~ Vanilla Custard ~ Burnt Sugar **16**  
**Buttermilk Pancakes** ~ Choice of Strawberry or Chocolate Chip **12**  
**Chef's Frittata** ~ Yukon Gold Hash **MP**  
**Greek Yogurt Parfait** ~ Assorted Berries ~ Granola **11**  
**Chicken & Sweet Potato Waffle** ~ Maple ~ Bacon Butter **15**  
**Huevos Rancheros** ~ Refried Beans ~ Bavette Steak ~ Tomatillo ~ Avocado **22**  
**Crab Cake Benedict** ~ Homemade Biscuits ~ Spinach ~ Caper Chive Hollandaise **18**

## SPECIALTY ROLLS

- Spicy Tuna** ~ Avocado ~ Jalapeño ~ Wasabi Tobiko **13**  
**Spicy Salmon** ~ Cucumber ~ Spicy Mayo ~ Jalapeño **14**  
**Full Moon** ~ Shrimp ~ Spicy Tuna ~ Crab ~ Mango ~ Cranberry ~ Jalapeño ~ Macadamia **17**  
**Crunchy Tuna** ~ Tuna ~ Crab ~ Mango ~ Avocado ~ Almond ~ Tempura **16**  
**Hurricane** ~ Crispy Shrimp ~ Crab ~ Tuna ~ Pineapple ~ Macadamia ~ Jalapeño ~ Coconut **18**  
**Thai Tuna** ~ Coconut ~ Macadamia ~ Jalapeño ~ Avocado ~ Soy Wrap **17**  
**Dragon** ~ Shrimp ~ Crab ~ Cucumber ~ Spicy Mayo ~ Mango ~ Avocado **17**  
**Rainbow Roll** ~ Crab ~ Avocado ~ Cucumber ~ Salmon ~ Ebi **17**  
**Shrimp Tempura** ~ Avocado ~ Spicy Mayo ~ Cucumber ~ Masago **15**  
**Riceless** ~ Tuna ~ Salmon ~ Hamachi ~ Crab ~ Avocado ~ Tobiko ~ Sesame ~ Yuzu Mayo **16**  
**Veggie** ~ Tomato ~ Cucumber ~ Mango ~ Avocado ~ Carrot **10**  
**Hamachi-Tuna** ~ Hamachi ~ Spicy Tuna ~ Asian Pear ~ Avocado ~ Jalapeño **17**

## SUSHI AND SUCH

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| <b>Tuna</b> ~ Maguro <b>8</b>        | <b>Snapper</b> ~ Tai <b>8</b>   |
| <b>Salmon</b> ~ Sake <b>7</b>        | <b>Shrimp</b> ~ Ebi <b>7</b>    |
| <b>Yellowtail</b> ~ Hamachi <b>8</b> | <b>BBQ Eel</b> ~ Unagi <b>7</b> |

- Crispy Rice Cake** ~ Spicy Tuna ~ Avocado ~ Onion ~ Tobiko **12**  
**Sushi Tower** ~ Tuna ~ Crab ~ Rice ~ Wasabi Guacamole ~ Wonton **16**  
**Ahi Poke Salad** ~ Watermelon ~ Pineapple ~ Macadamia ~ Wakame ~ Sesame Crisps **18**

## BRUNCH BEVERAGES

- |   |   |
|---|---|
| <b>Bloody Mary Sampler</b> <b>14</b><br>A Sampling of 3<br>Handcrafted Bloody Mary's<br>Spicy, Caesar and Traditional | <b>Mimosa</b> <b>10</b><br>Freshly Squeezed Orange Juice                          |
| <b>S3 Sampler</b> <b>14</b><br>Tempt Your Taste Buds With 3 Samples Of Our Signature Specialty Drinks                 | <b>Fresh Fruit Bellinis</b> <b>12</b><br>Choice of Peach, Passion Fruit or Lychee |

EXECUTIVE CHEF: CHRIS MIRACOLO SUSHI CHEF: SONGPHON RAWANGPHAN GENERAL MANAGER: HARMONY D'ELIA

BRUNCH MAY 2016

## SMALL PLATES

- Mac & Cheese** ~ Smoked Gouda ~ Crispy Prosciutto **11**  
**Baby Heirloom Tomato** ~ Farro ~ Arugula ~ Olive ~ Feta ~ Green Goddess **11**  
**Broward Burrata** ~ Tomato ~ Pineapple ~ Strawberry ~ Arugula ~ Basil Ice Cream **18**  
**Goat Cheese Croquettes** ~ Almond Crusted ~ Red Chili Guava Sauce **8**  
**Wok Charred Edamame** ~ Soy ~ Togarashi ~ Smoked Salt **9**  
**Onion Dip** ~ Sea Salt Potato Crisps **7**  
**Crispy Hominy** ~ Chili-Lime Aioli ~ Sea Salt **5**

## SALADS & SANDWICHES

- Kale-Quinoa Salad** ~ Beet ~ Pistachio ~ Blueberry ~ Sheep's Cheese ~ Honey Mustard **12**  
**Grilled Caesar** ~ Pecorino ~ Prosciutto ~ Lemon ~ White Bean **10**  
**Chicken Salad** ~ Bacon ~ Apple ~ Chevre ~ Almond ~ Cranberry ~ Avocado ~ Fig Vinaigrette **14**  
**Fish Tacos** ~ Corn Tortilla ~ Jalapeño Slaw ~ Avocado Pepper Salsa ~ Black Beans & Rice **15**  
**Rotisserie Chicken Sandwich** ~ Smoked Onion ~ Avocado Aioli ~ Fontina **14**  
**Oak Grilled Fish Sandwich** ~ Lettuce ~ Tomato ~ Onion ~ Sauce Gribiche **MP**  
**Smoked Pork Belly Sliders** ~ Dijon Aioli ~ Watercress ~ Tomato Relish **11**  
**Turkey Burger Club** ~ Fontina ~ Arugula ~ Onion ~ Tomato ~ Avocado ~ Bacon Aioli **14**  
**S3 Burger** ~ Cheddar ~ Crispy Onion ~ Pickle ~ Tomato ~ House Sauce **15**  
add house smoked bacon **2** add sunny side farm egg **2**

## SIDES

- House Smoked Bacon** **5**  
**Yukon Gold Hash** **4**  
**Rosemary Frittes** **6**  
**Cheddar Grits** **6**



We proudly serve complimentary Vero filtered water.

Locally Sourced - Thoughtfully Prepared.

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

## BRUNCH BUBBLES

- Moet & Chandon Ice Imperial** **100**

## BUCKET OF BUBBLES

- (5) Moet & Chandon Imperial Splits** **100**  
**(5) Moet & Chandon Rose Imperial Splits** **120**



SUN SURF SAND

## RESERVES

Chardonnay ~ **Vincent Girardin "Narvaux" Meursault** ~ France 100  
Chardonnay ~ **Patz and Hall Hyde Vineyard** ~ Carneros 115  
Chardonnay ~ **Olivier Leflaive Puligny Montrachet** ~ France 125  
Chardonnay ~ **Fisher "Mountain Estate"** ~ Napa 125  
Cabernet Sauvignon ~ **Krupp Brothers "Veraison"** ~ Napa 125  
Cabernet Sauvignon ~ **Paradigm** ~ Napa Valley 135  
Cabernet Sauvignon ~ **Jordan Vineyards** ~ Alexander Valley 140  
Cabernet Sauvignon ~ **Darioush** ~ Napa 165  
Cabernet Sauvignon ~ **Silver Oak** ~ Alexander Valley 165  
Cabernet Sauvignon ~ **Justin Isosceles** ~ Paso Robles 220  
Cabernet Sauvignon ~ **Inglenook Rubicon** ~ Napa Valley 285  
Cabernet Sauvignon ~ **Opus One** ~ Napa Valley 300  
Merlot ~ **Pride Mountain** ~ Napa 115  
Merlot ~ **Shafer** ~ Napa 125  
Merlot ~ **Cakebread** ~ Napa 165  
Pinot Noir ~ **Saintsbury "Toyon Farm"** ~ Carneros 125  
Pinot Noir ~ **Dumol "Ryans Vineyard"** ~ Russian River 155  
Pinot Noir ~ **Dutton/Goldfield Freestone Hill** ~ Sonoma Coast 145  
Bordeaux ~ **Chateau Lassegue, Grand Cru** ~ St. Emillion 100  
Chateaufort du Pape ~ **Chateau de Beaucastel** ~ Rhone 200  
Super Tuscan ~ **Tenuta Dell'Ornellaia** ~ Bolgheri 285  
Super Tuscan ~ **Sassicaia** ~ Bolgheri 300  
Red Blend ~ **Masi Campofiorin** ~ Italy 79  
Red Blend ~ **La Sirena "Pirate TreasuRED"** by Heidi Barrett ~ Napa Valley 125  
Red Blend ~ **Don Maximiano** ~ Aconcagua Valley Chile 135  
Carmenere ~ **"Purple Angel"** ~ Colchagua Valley Chile 115

## BUBBLES

Prosecco ~ **Martini and Rossi** ~ Italy 12 / 31  
Prosecco ~ **Cavicchioli 1928** ~ Italy 50  
Rosé Prosecco ~ **Mionetto** ~ Italy 39  
Sparkling ~ **Korbel Brut** ~ California 32  
Sparkling ~ **Chandon Brut** ~ California 16 / 37  
Sparkling ~ **Iron Horse "Ocean Cuvee"** ~ Green Valley 79  
Champagne ~ **Grandial** ~ France 10 / 29  
Champagne ~ **Moët & Chandon Brut Imperial** ~ France 89 / 24 (split)  
Champagne ~ **Delamotte Blanc de Blanc** ~ France 111  
Champagne ~ **Moët & Chandon Ice Imperial** ~ France 115  
Champagne ~ **Veuve Clicquot Yellow Label** ~ France 120  
Champagne ~ **Perrier Jouet Belle Epoque Brut** ~ France 155  
Champagne ~ **Veuve Clicquot Rich** ~ France 180  
Champagne ~ **Dom Perignon** ~ France 300  
Rosé Champagne ~ **Moët & Chandon Rose Imperial** ~ France 30 (split)  
Rosé Champagne ~ **Laurent Perrier Rose N/V** ~ France 125  
Rosé Champagne ~ **Veuve Clicquot Rose** ~ France 135  
Rosé Champagne ~ **Perrier Jouet Blason Rose** ~ France 165  
Rosé Champagne ~ **Perrier Jouet Belle Epoque Rose** ~ France 420

 Indicates wines served by the glass.

## SPECIALTY DRINKS 12

**Sake Sunset** ~ Hangar 1 ~ Plum Sake ~ Cranberry ~ Pineapple  
**Green Geisha** ~ Crop Cucumber Vodka ~ Green Tea ~ Lemongrass ~ Basil  
**Orange Snap** ~ Grey Goose Orange ~ Lemongrass ~ OJ ~ Cardamom  
**S3's Asian Pear** ~ Three Olives Pear ~ Pear Nectar ~ Ginger ~ Fresh Lemon ~ Apple Juice  
**Strawberry Mamasita** ~ Herradura Tequila ~ Strawberry ~ Basil ~ Citrus  
**Blackberry Lychee** ~ 44 North ~ Sake ~ Blackberries ~ Lychee ~ Ginger  
**Spicy Sunrise** ~ Tanteo Jalapeño ~ Tyku Black Sake ~ Mango ~ Tobiko ~ Orange Juice  
**Gin Tickle** ~ Hendricks ~ Pineapple ~ Sage ~ Peppercorn ~ Cardamom  
**Beach Breeze** ~ Pussers Rum ~ Pineapple ~ Coconut ~ Nutmeg  
**Berry Mojito** ~ Bacardi Wolf Berry ~ Strawberry ~ Blueberry ~ Mint ~ Lime  
**Frozen Lychee Mojito** ~ Flor De Cana ~ Fresh Lime ~ Mint ~ Lychee  
**Ginger Thymetini** ~ Hangar 1 Citrus ~ Thyme ~ Ginger ~ Pom Juice  
**High & Rye** ~ High West Double Rye ~ Fresh Lime & Lemon ~ Peach

## WHITES

Gewurztraminer ~ **Gundlach Bundschu** ~ Sonoma 46  
Riesling ~ **Thomas Schmitt** ~ Germany 9 / 34  
Riesling ~ **Carmel Road** ~ Monterey 35  
Pinot Grigio ~ **Ecco Domani** ~ Italy 8 / 28  
Pinot Grigio ~ **Murphy Goode** ~ California 33  
Pinot Grigio ~ **Lagaria** ~ Italy 34  
Pinot Grigio ~ **Ca'Bolani** ~ Italy 10 / 38  
Pinot Grigio ~ **Santa Margherita** ~ Italy 14 / 45  
Pinot Gris ~ **Lange Estate** ~ Willamette Valley 12 / 38  
Pinot Gris ~ **Ponzi Vineyards** ~ Willamette Valley 39  
Pinot Gris ~ **J Vineyards** ~ California 45  
Pinot Gris ~ **Trimbach** ~ France 49  
Sauvignon Blanc ~ **Brancott** ~ New Zealand 8 / 28  
Sauvignon Blanc ~ **Ferrari Carano Fume Blanc** ~ Sonoma 9 / 31  
Sauvignon Blanc ~ **Bonterra Vineyards, Organic** ~ California 9 / 31  
Sauvignon Blanc ~ **Nobilo** ~ New Zealand 34  
Sauvignon Blanc ~ **Kim Crawford** ~ New Zealand 11 / 37  
Sauvignon Blanc ~ **Whitehaven** ~ New Zealand 12 / 38  
Sauvignon Blanc ~ **Honig** ~ Napa 41  
Sauvignon Blanc ~ **Star Lane** ~ Santa Barbara 44  
Sauvignon Blanc ~ **Thomas "La Crele"** ~ France 49  
Sauvignon Blanc ~ **Cakebread** ~ Napa 59  
Sauvignon Blanc ~ **Lail Vineyards** ~ Napa Valley 72  
Chardonnay ~ **Cono Sur** ~ Chile 8 / 28  
Chardonnay ~ **Joseph Carr** ~ Sonoma 12 / 38  
Chardonnay ~ **Chamisal "Stainless" UNOAKED** ~ Central Coast 13 / 38  
Chardonnay ~ **Sonoma Cutrer** ~ Russian River Valley 14 / 41  
Chardonnay ~ **Gallo Signature** ~ Russian River 41  
Chardonnay ~ **La Crema** ~ Monterey 49  
Chardonnay ~ **Vincent Girardin** ~ Pouilly Fuisse 52  
Chardonnay ~ **Hartford Court** ~ Russian River 61  
Chardonnay ~ **Groth** ~ Napa 62  
Chardonnay ~ **Rombauer** ~ Carneros 75  
Chardonnay ~ **Mer Soleil, Silver** ~ California 79  
Chardonnay ~ **Chateau Montelena** ~ Napa 79  
White Blend ~ **Hedges CMS** ~ Columbia Valley, Washington 34  
White Blend ~ **Franciscan Equilibrium** ~ Napa 10 / 37  
White Blend ~ **Domain Sigalas** ~ Greece 41  
White Blend ~ **Wente "The Whip"** ~ Livermore 12 / 48  
White Blend ~ **Au Bon Climat "Hildegard"** ~ Santa Maria Valley 65  
Moscato ~ **Corvo** ~ Italy 8 / 28  
Albarino ~ **Marques de Caceres "Deusa Nai"** ~ Spain 39  
Viognier ~ **Michael & David Incognito** ~ Lodi 41  
Rosé ~ **Sauvion** ~ France 8 / 28  
Rosé ~ **La Chapelle Gordonne** ~ Provence 50

## REDS

Pinot Noir ~ **Seaglass** ~ Santa Barbara 8 / 28  
Pinot Noir ~ **Bridlewood** ~ Monterey 9 / 31  
Pinot Noir ~ **Byron** ~ Santa Barbara 12 / 38  
Pinot Noir ~ **RouteStock Cellars** ~ Willamette Valley 13 / 41  
Pinot Noir ~ **Argyle** ~ Willamette Valley 49  
Pinot Noir ~ **Cambria "Julia's Vineyard"** ~ Santa Maria 52  
Pinot Noir ~ **Sonoma Cutrer** ~ Sonoma Coast 57  
Pinot Noir ~ **Ponzi "Tavola"** ~ Willamette Valley 59  
Pinot Noir ~ **MacMurray Ranch "Reserve"** ~ Russian River 61  
Pinot Noir ~ **Peregrine** ~ New Zealand 69  
Pinot Noir ~ **Archery Summit** ~ Willamette Valley 90  
Merlot ~ **Cycles Gladiator** ~ Central Coast 9 / 38  
Merlot ~ **Alexander Valley Vineyard** ~ Alexander Valley 49  
Merlot ~ **Matanzas Creek** ~ Sonoma 59  
Merlot ~ **Stag's Leap Winery** ~ Napa 65  
Shiraz ~ **Mitolo "Jester"** ~ Australia 49  
Petite Syrah ~ **Earthquake** ~ Lodi 61  
Syrah ~ **Amavi** ~ Walla Walla Valley 59  
Chianti ~ **Toscolo** ~ Italy 9 / 31  
Chianti Classico ~ **Arceno** ~ Tuscany 46  
Chianti Classico Riserva ~ **Terrabianca** ~ Italy 59  
Super Tuscan ~ **Monte Antico** ~ Italy 9 / 31  
Super Tuscan ~ **Borgo Scopetto** ~ Italy 13 / 40  
Super Tuscan ~ **Luce Lucente** ~ Tuscany 57  
Tempranillo ~ **Numanthia "Termes"** ~ Spain 65  
Carmenere ~ **Errazuriz Single Vineyard** ~ Chile 39  
Barolo ~ **Mirafiore** ~ Piemonte 59  
Barolo ~ **Damilano** ~ Italy 65  
Cabernet Sauvignon ~ **Dark Horse** ~ California 8 / 28  
Cabernet Sauvignon ~ **Hess Select** ~ California 10 / 31  
Cabernet Sauvignon ~ **Rutherford** ~ Napa 13 / 39  
Cabernet Sauvignon ~ **Silver Palm** ~ North Coast 40  
Cabernet Sauvignon ~ **Pine Ridge "Forefront"** ~ Napa 15 / 43  
Cabernet Sauvignon ~ **Joel Gott** ~ California 45  
Cabernet Sauvignon ~ **"Emblem" by Michael Mondavi** ~ Napa Valley 62  
Cabernet Sauvignon ~ **Freemark Abbey** ~ Napa 71  
Cabernet Sauvignon ~ **Silverado** ~ Napa 86  
Cabernet Sauvignon ~ **Long Meadow Ranch** ~ Napa 95  
Cabernet Sauvignon ~ **Frog's Leap** ~ Napa 99  
Bordeaux ~ **Greysac** ~ France 12 / 48  
Bordeaux ~ **Chateau Simard** ~ St. Emillion 76  
Bordeaux ~ **Chateau De Pez** ~ France 84  
Malbec ~ **Alamos** ~ Argentina 8 / 28  
Malbec ~ **Bodega Norton** ~ Argentina 33  
Malbec ~ **Achaval Ferrer** ~ Argentina 61  
Zin ~ **Four Vines** ~ Sonoma 9 / 31  
Zin ~ **Edmeades** ~ Mendocino 34  
Zin ~ **Seghesio** ~ Sonoma 45  
Red Blend ~ **Hook and Ladder "Tillerman"** ~ Sonoma 9 / 31  
Red Blend ~ **Cryptic** ~ California 34  
Red Blend ~ **Stratton Lumis "The Riddler"** ~ Napa 41  
Red Blend ~ **Murphy Goode Claret "All In"** ~ Sonoma 45  
Red Blend ~ **Orin Swift "The Prisoner"** ~ Napa 75  
Red Blend ~ **Chocolate Block** ~ South Africa 79  
Garnacha ~ **Castillo de Monseran** ~ Spain 33

## SAKE SMALLS

Hiro Red Junmai Hot or Cold 300ml 18  
Shimizu No Mai, Pure Snow Nigori 26  
Dawasakura "Mini Daigingo" 300ml 32  
Hiro Blue Junmai Gingo 300ml 33

## SAKE SIGNATURES

Tyku Black 720ml 45  
Masumi Arabashiri "First Run Sake" 65

## SAKE SPECIALTIES

Tyku Sake Flight ~ Tyku Black, Coconut Nigori, Cucumber Infused 16  
Ozeki Hana Awaka Sparking 250ml 19  
Homare Strawberry Nigori 300ml 24  
Homare Aladdin Junmai 300ml 26  
Homare Aladdin Yuzu Junmai 300ml 28  
Tyku Cucumber Infused or Coconut Nigori 720ml 45  
Kamoizumi "Nigori Gingo" 500ml 59

## S3 SAMPLER

14

**Tempt your taste buds  
with three samples of our  
signature specialty drinks**