

BRUNCH

BRUNCH PLATES

- Homemade Doughnuts** / Berry Preserves / Vanilla Custard **8**
- Shrimp & Grits** / Gulf Shrimp / Cheddar Grits / Tasso Gravy / Poached Egg **16**
- Pastelito French Toast** / Guava / Cream Cheese / Granola Crust **16**
- Bacon-Toffee Monkey Bread** / Hazelnut Fluff Gelato **12**
- Crab, Asparagus & Avocado Omelet** / Tomato / Goat Cheese / Greens Salad **19**
- Greek Yogurt Parfait** / Assorted Berries / Granola **11**
- Chicken & Sweet Potato Waffle** / Maple / Bacon Butter **15**
- Philly Steak ‘n Eggs** / Potatoes / Mushroom / Poached Eggs / Cheddar Hollandaise **22**
- Shortrib Benedict** / Biscuits / Tomato / Queso Blanco / Chili Lime Hollandaise **17**

SUSHI & SUCH

- Tuna** / Maguro **8**

Salmon / Sake **7**

Yellowtail / Hamachi **8**
- Snapper** / Tai **8**

Shrimp / Ebi **7**

BBQ Eel / Unagi **7**
- Crispy Rice Cake** / Spicy Tuna / Avocado / Onion / Tobiko **12**
- Sushi Tower** / Tuna / Crab / Rice / Wasabi Guacamole / Wonton **16**
- Sushi Nacho** / Tuna / Salmon / Crab / Shrimp / Avocado / Spicy Mayo / Wonton **18**

SPECIALTY ROLLS

- Spicy Tuna** / Avocado / Jalapeño / Wasabi Tobiko **13**
- Salmon Kamikaze** / Cucumber / Spicy Mayo / Jalapeño **14**
- Full Moon** / Tempura Shrimp / Spicy Tuna / Crab / Mango / Cranberry / Jalapeño / Macadamia **17**
- Hurricane** / Tempura Shrimp / Crab / Tuna / Pineapple / Macadamia / Jalapeño / Coconut **18**
- Thai Tuna** / Coconut / Macadamia / Jalapeño / Avocado / Soy Wrap **17**
- Dragon** / Tempura Shrimp / Crab / Cucumber / Spicy Mayo / Mango / Avocado **17**
- 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**
- Kana Roll** / Spicy Tuna / Salmon / Tempura Shrimp / Pineapple / Mango / Coconut / Macadamia **18**

SMALL PLATES

- Mac & Cheese** / Smoked Gouda / Crispy Prosciutto **11**
- Broward Buratta** / Baby Heirloom Tomato / Farro / Olive / Green Goddess **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 **14**
- Sunrise Salad** / Smoked Bacon / Romaine / Russian Dressing / Sunny Eggs / Brioche Toast **16**
- Chicken Salad** / Orange / Avocado / Mango / Wasabi Peas / Cashews / Crisp Noodles / Ginger 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**
- Country Ham & Egg Sandwich** / Sourdough / Gruyere / Local Lettuces / Heirloom Tomato **15**
- 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**

March 2017

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: Chris Miracolo EXECUTIVE SOUS CHEF: Jorlian Rivera
SUSHI CHEF: Songphon Rawangphan GENERAL MANAGER: Harmony D'Elia



We proudly serve complimentary Vero filtered water.
Locally Sourced - Thoughtfully Prepared.



SUN SURF SAND

BY THE GLASS

- Prosecco / La Marca / Italy 12 / 31
- Sparkling / Chandon Brut / California 16 / 37
- Champagne / Grandial / France 10 / 29
- Champagne / Moet & Chandon Brut Imperial / France 89 / 24 (split)
- Rosé Champagne / Moet & Chandon Rose Imperial / France 30 (split)
- Riesling / Thomas Schmitt / Germany 9 / 34
- Pinot Grigio / Ecco Domani / Italy 8 / 28
- Pinot Grigio / Ca’Bolani / Italy 10 / 38
- Pinot Grigio / Santa Margherita / Italy 14 / 45
- Pinot Gris / Lange Estate / Willamette Valley 12 / 38
- Sauvignon Blanc / Ferrari Carano Fume Blanc / Sonoma 9 / 31
- Sauvignon Blanc / Bonterra Vineyards / California 9 / 31
- Sauvignon Blanc / Kim Crawford / New Zealand 11 / 37
- Sauvignon Blanc / Whitehaven / New Zealand 12 / 38
- Chardonnay / Cono Sur / Chile 8 / 28
- Chardonnay / Joseph Carr / Sonoma 12 / 38
- Chardonnay / Chamisal UNOAKED / Central Coast 13 / 38
- Chardonnay / Sonoma Cutrer / Russian River Valley 14 / 41
- White Blend / Franciscan Equilibrium / Napa 10 / 37
- Moscato / Corvo / Italy 8 / 28
- Albarino / Mar de Frades / Spain 14 / 50
- Rosé / Sauvion / France 9 / 31
- Rosé / Scalabrone “Marchesi Antinori” / Italy 12 / 48
- Pinot Noir / Seaglass / Santa Barbara 8 / 28
- Pinot Noir / Bridlewood / Monterey 9 / 31
- Pinot Noir / Byron / Santa Barbara 12 / 38
- Pinot Noir / RouteStock Cellars / Williamette Valley 13 / 41
- Merlot / Cycles Gladiator / Central Coast 9 / 38
- Super Tuscan / Borgo Scopetto / Italy 13 / 40
- Cabernet Sauvignon / Dark Horse / California 8 / 28
- Cabernet Sauvignon / Hess Select / California 10 / 31
- Cabernet Sauvignon / Rutherford / Napa 13 / 39
- Cabernet Sauvignon / Double Canyon / Washington 15 / 43
- Malbec / Alamos / Argentina 8 / 28
- Zin / Four Vines / Sonoma 9 / 31
- Red Blend / Hook and Ladder “Tillerman” / Sonoma 9 / 31

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
- Yuzu Ginger Mule / Stoli Vodka / Yuzu / Ginger Juice / Fever Tree Ginger Beer
- 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

S3 SAMPLER 14

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

MOCKTAILS 6

- Add New Amsterdam Vodka 6
- Lemon Apple Oasis
 - Apple / Lemon / Cardamom
- Spicy Coconut Crush
 - Pear / Coconut / Lychee
 - Sage / Jalapeño
- Blackberry Ginger
 - Blackberry / Ginger / Lemonade