

# 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 / Wasabi Tobiko **14**
- Full Moon** / Shrimp / Spicy Tuna / Crab / Mango / Cranberry / Jalapeño / Macadamia **17**
- Hurricane** / Crispy 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 / Red Tobiko **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 / Wasabi Tobiko **17**
- Hana 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 Crust / Red Chili Guava Sauce **8**
- Wok Charred Edamame** / Soy / Togarashi / Sesame **9**
- Onion Dip** / 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 / Tomato / 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**

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

## SPECIALTY DRINKS 12

- Sake Sunset** / Stoli Vodka / Plum Sake / Cranberry / Pineapple  
**Green Geisha** / Crop Cucumber Vodka / Green Tea / Lemongrass / Basil  
**Orange Snap** / Stoli Orange / Lemongrass / OJ / Cardamom  
**S3's Asian Pear** / Grey Goose 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** / New Amsterdam 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** / Crop Meyer Lemon Vodka / 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