

# BRUNCH

## SNACKS

- Wok Charred Edamame** / Soy / Togarashi / Sesame **9**
- Onion Dip** / Potato Crisps **8**
- Crispy Hominy** / Chili-Lime Aioli / Sea Salt **6**
- Goat Cheese Croquettes** / Almond Crust / Red Chili Guava **9**
- Seasonal Fruits** / Agave / Ginger & Hibiscus Crystals **8**

## SALADS

- Kale** / Beet / Goat Cheese / Apricot / Crispy Barley / Strawberry Vinaigrette **14**
- Broward Burrata** / Fig Vincotto / Pepper / Speck / Almond Gastrique / Heirloom Tomato **18**
- Rotisserie Chicken** / Walnuts / Apple / Butternut / Fig Vinaigrette / Goat Cheese Croutons **14**

## BRUNCH PLATES

- Homemade Doughnuts** / Preparation Changes **8**
- Greek Yogurt Parfait** / Assorted Berries / Granola **12**
- Hazelnut S'mores French Toast** / Marshmallow Fluff / Chocolate Glaze **16**
- Mixed Mushroom Omelet** / Mahon Cheese / Spinach **13**
- Filet & Eggs** / Pomme Rosti / Pecorino Fondue / Roasted Tomatoes **40**
- Seared Tuna Benedict** / English Muffin / Miso Butter / Avocado / Gouchujang Hollandaise **19**
- Shrimp & Grits "Jambalaya"** / White Hominy / Chicken Andouille / Okra / Tomato **16**
- Huevos Rancheros** / Carne Asada / Rice / Black Beans / Tomatillo / Avocado Pepper Salsa **22**
- Chicken & Cornbread Waffles** / Black Pepper Buttermilk Dressing / Cayenne Honey / Blueberry Preserves **15**

## LUNCH PLATES

- Fish Tacos** / Corn Tortilla / Jalapeño Slaw / Avocado Pepper Salsa / Black Beans & Rice **16**
- Crispy Chicken Breast Sandwich** / Piquillo Aioli / Citrus Mustard Slaw / Spicy Pickled Vegetables **15**
- Oak Grilled Fish Sandwich** / Lettuce / Tomato / Onion / Sauce Gribiche **MP**
- S3 Burger** / Cheddar / Crispy Onion / Pickle / Tomato / House Sauce **16**  
Add House Smoked Bacon **2** Add Sunny Side Farm Egg **2**
- Falafel Naan** / Marinated Tomatoes / Grilled Onion / Cucumber / Arugula / Beet Tahini **15**
- Grilled Octopus** / Gigande Bean / Piquillo Peppers / Salsa Verde **19**
- Tuna Poke** / Marinated Soba Noodles / Kimchi Cucumber / Avocado / Soy Mirin Egg / Wakame / Toasted Coconut **20**

## SUSHI & SUCH

- Tuna** / Maguro **8**
- Salmon** / Sake **7**
- Yellowtail** / Hamachi **8**
- Shrimp** / Ebi **7**
- BBQ Eel** / Unagi **7**
- Sushi Tower** / Tuna / Crab / Rice / Wasabi Guacamole / Wonton **16**
- Crispy Rice Cake** / Spicy Tuna / Avocado / Onion / Tobiko **12**
- Tuna Pizza** / Wasabi Crème Fraîche / Pickled Shallots / Shiso / Truffle Oil **16**
- Kani Krab Burrito** / Soybean Paper Wrap / Chai Spicy Mayo / Wasabi Ponzu **12**

## SPECIALTY ROLLS

- Spicy Tuna** / Avocado / Jalapeño / Wasabi Tobiko **14**
- Salmon Kamikaze** / Cucumber / Spicy Mayo / Jalapeño / Wasabi Tobiko **15**
- Full Moon** / Tempura Shrimp / Spicy Tuna / Crab / Mango / Cranberry / Jalapeño / Macadamia **17**
- 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**
- Caribbean** / Spicy Tuna / Tempura Shrimp / Asian Pear / Jalapeño / Coconut / Macadamia / Mango Salsa **17**
- Bermuda Roll** / Tuna / Salmon / Hamachi / Cucumber / Jalapeño / Coconut / Macadamia / Mango Salsa / Habanero Masago / Spicy Eel Sauce **17**
- Dynamite Roll** / Tempura Shrimp / Crab / Asian Pear / Avocado / Kanikama / Spicy Mayo / Tempura Flake / Spicy Eel Sauce **17**



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

   @S3SunSurfSand

November 2019

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



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



SUN SURF SAND

## BY THE GLASS

- Prosecco** / Ruffino / Italy **12**  
**Sparkling** / Chandon Brut / California **17**  
**Champagne** / Grandial / France **11**  
**Champagne** / Moet & Chandon Brut Imperial / France **24** (split)  
**Rosé Champagne** / Moet & Chandon Rose Imperial / France **30** (split)  
**Riesling** / Thomas Schmitt / Germany **10**  
**Pinot Grigio** / Santa Cristina / Italy **9**  
**Pinot Grigio** / Santa Margherita / Italy **15**  
**Pinot Gris** / Lange Estate / Willamette Valley **13**  
**Sauvignon Blanc** / Ferrari Carano Fume Blanc / Sonoma **11**  
**Sauvignon Blanc** / Kim Crawford / New Zealand **13**  
**Sauvignon Blanc** / Whitehaven / New Zealand **12**  
**Chardonnay** / Eve by Charles Smith / Columbia Valley **9**  
**Chardonnay** / Wente Estate / California **12**  
**Chardonnay** / Joseph Carr / Sonoma **13**  
**Chardonnay** / Sonoma Cutrer / Russian River Valley **14**  
**Moscato** / Corvo / Italy **8**  
**Albarino** / Mar de Frades / Spain **15**  
**White Blend** / Domain Sigalas / Santorini **16**  
**Rosé** / Sauvion / France **10**  
**Rosé** / Scalabrone “Marchesi Antinori” / Italy **12**  
**Rosé** / Diving Into Hampton Water / France **14**  
**Pinot Noir** / Seaglass / Santa Barbara **9**  
**Pinot Noir** / Meiomi / California **12**  
**Pinot Noir** / Byron / Santa Barbara **13**  
**Pinot Noir** / Willakenzie Gisele / Willamette Valley **16**  
**Merlot** / Cycles Gladiator / Central Coast **9**  
**Super Tuscan** / Guado Al Tasso Il Bruciato / Italy **13**  
**Cabernet Sauvignon** / Josh Cellars / California **10**  
**Cabernet Sauvignon** / Borne of Fire / Columbia Valley **11**  
**Cabernet Sauvignon** / Joel Gott 815 / California **14**  
**Cabernet Sauvignon** / Bellacosa / California **15**  
**Malbec** / Layer Cake / Argentina **11**  
**Zin** / Four Vines / Sonoma **9**  
**Red Blend** / Pendulum / Columbia Valley **10**

## 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

## 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