

BRUNCH

SNACKS

- Wok Charred Edamame** / Soy / Togarashi / Sesame **10**
- Onion Dip** / Potato Crisps **8**
- Goat Cheese Croquettes** / Almond Crust / Red Chili Guava **10**
- Seasonal Fruits** / Agave / Ginger & Hibiscus Crystals **9**

BRUNCH PLATES

- Homemade Doughnuts** / Preparation Changes **9**
- Greek Yogurt Parfait** / Assorted Berries / Granola **13**
- Bananas Foster French Toast** / Honey Roasted Peanuts / Rum Raisin Ice Cream **18**
- Mixed Mushroom Omelet** / Mahon Cheese / Spinach **15**
- Filet & Eggs*** / Pomme Rosti / Pecorino Fondue / Roasted Tomatoes **39**
- Seared Tuna Benedict*** / English Muffin / Miso Butter/ Avocado / Gouchujang Hollandaise **21**
- Shrimp Corn Fritters** / Pepperjack Cheese / Tomato Coulis / Pikiliz / Sliced Garlic / Onion / Red Bell Pepper **16**
- Huevos Rancheros*** / Carne Asada / Rice / Black Beans / Tomatillo / Avocado Pepper Salsa **24**
- Chicken & Cornbread Waffles** / Black Pepper Buttermilk Dressing / Cayenne Honey / Blueberry Preserves **17**
- Lox Benedict*** / Everything Bagel / Cream & Goat Cheeses / Pink Peppercorn Hollandaise / Petit Garden Salad **19**

SALADS

- Broward Burrata** / Fig Vincotto / Pepper / Speck / Almond Gastrique / Heirloom Tomato **18**
- Chicken Salad** / Romaine / Cheddar Crisps / Tomato / Corn / Onion / Cucumber / Avocado-Buttermilk Dressing / Spiced 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**

LUNCH PLATES

- Fish Tacos** / Corn Tortilla / Jalapeño Slaw / Avocado Pepper Salsa / Black Beans & Rice **17**
- 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 / Tomato / House Sauce **18**
- Add House Smoked Bacon **2** Add Sunny Side Farm Egg **2**
- Tofu Bahn Mi** / Chili Soy Gaze / Kimchi Cucumbers / Shiitake Pâté / Avocado Aioli **16**
- Grilled Octopus** / Gigande Bean / Piquillo Peppers / Salsa Verde **20**
- Tuna Poke*** / Marinated Soba Noodles / Kimchi Cucumber / Avocado / Soy Mirin Egg / Wakame / Toasted Coconut **21**

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 / Jalapeno / 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**



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