

DINNER

SNACKS

Wok Charred Edamame / Soy / Togarashi / Sesame **10**

Tempura Cauliflower / Gochujang Aioli **11**

Tomato Bread / Grated Tomato / Olive Oil / Manchego **7**

Rosemary Frites / Parmesan Aioli **7**

Goat Cheese Croquettes / Almond Crust / Red Chili Guava **10**

Crispy Brussels Sprouts / Shiitake / Pepper / Carrot / Yuzu / Miso Glaze **11**

Onion Dip / Potato Crisps **8**

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**

SMALL PLATES

Picatta Shrimp & Pappardelle / Tomato / Grilled Ciabatta / Arugula **18**

Mac & Cheese / Toasted Pasta / Smoked Gouda **12**

Crisp Teriyaki Glazed Tofu & Maitake / Baby Bok Choy / Red Quinoa / Snow Pea / Coconut Lychee Coulis **18**

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**

Burrata / Fig Vincotto / Cracked Pepper / Speck / Almond Gastrique / Heirloom Tomato **18**

Chicken Salad / Romaine / Cheddar Crisps / Tomato / Corn / Onion / Cucumber / Avocado-Buttermilk Dressing / Spiced Sunflower Seeds **17**

WOOD FIRED

Bavette Steak / Chili Rubbed / Yucca / Mango Chimichurri **20**

Grilled Caesar / Pecorino / Prosciutto / Pistou / White Beans / Sherry / Croutons **12**

Short Ribs / Goat Cheese Polenta / Roasted Tomato Demi / Fennel Giardinera / Broccolini **22**

Grilled Octopus / Gigande Bean / Piquillo Peppers / Salsa Verde **20**

S3 Burger / Cheddar / Crispy Onion / Pickle / Lettuce / Tomato / House Sauce **18**

Add House Smoked Bacon **2** Add Sunny Side Farm Egg **2**

LARGE PLATES

Faroe Island Salmon Pad Thai / Coconut Curry / Shishito / Bean Sprouts / Peanuts / Tropical Fruit Salsa **29**

Filet / Cauliflower Mash / Shallot Peppercorn Gravy / Asparagus / Mushroom "Lardons" **48**

Ribeye / Yukon / Parmesan Fondue / Bacon Caramelized Onion / Foie Gras Butter **48**

Mojo Roasted Chicken / Black Lentils / Grilled Vegetable / Caldo Jus **29**

Today's Fish / Preparation Changes Daily **MP**



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

Summer 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    @S3SunSurfSand

EXECUTIVE CHEF: Jorlian Rivera

SUSHI CHEF: Songphon Rawangphan GENERAL MANAGER: Harmony D'Elia

Locally Sourced - Thoughtfully Prepared.



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