



BITES

Cast iron-roasted corn bread, maple butter	5
Buttermilk biscuits with whipped herb lardo and house-made seasonal jam	5
Rosemary and sea salt marcona almonds	6
Burrata crostini, pesto, tomato	4/ea
Dungeness crab crostini, yuzu mayonnaise	6/ea
Beef tartare crostini, parmesan and arugula	5/ea
Shigoku oysters on the half shell, tarragon-ice wine vinegar mignonette	3 pcs/10 - 6pcs/18 - 12pcs/34
Crispy Brussels sprouts, Chinese sausage shiitake mushroom, apple, scallions	9
Crispy brandade fritters, tapenade aioli	12
Lamb kefta meatballs orange, pistachio, yogurt	10
Korean style grilled beef short rib skewers crispy aromatic topping	16

Chef Tony DiSalvo is committed to supporting local and organic growers that provide this menu with the highest quality, and we kindly ask that there are no substitutions.

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SMALL PLATES

Burrata salad, speck, marcona almonds and persimmons	14
Roasted beets, "greek salad" vinaigrette and feta cheese	12
Spinach salad, bacon, figs and walnuts, vadouvan vinaigrette	14
Tuscan kale salad, prosciutto, apples pecan and Italian goat cheese	14
Hamachi and citrus ceviche, avocado chili, soy-yuzu shiso	16
Barley and oat risotto, japanese mushrooms, brussels sprouts, scallions, bacon, poached egg	14
Grilled octopus, cous cous, chickpea panisse tahini vinaigrette	16
Potato gnocchi, asparagus + morels	19
Chinese spiced fried quail lime-soy-chile dipping sauce	15
Spiced cured pork belly, walnut pumpkin crouton endive, pomegranate gastrique	18

BIG PLATES

Maine lobster, corn, chanterelles lemongrass, coconut	23/42
Diver scallops, dungeness crab risotto snap peas, shiso vinaigrette	19/33

Roasted halibut, sweet potato puree, maitake mushrooms, gai lan, chile-sesame vinaigrette

19/36

Wild turbot, celery root, black trumpet mushrooms, orange, lobster-lemongrass broth

19/36

Grilled lamb t-bone, heirloom carrots + potatoes, massaman curry

23/39

Five spice-roasted kurobuta pork, cherries farro and spring onions

19/32

Grilled rib steak, roasted bone marrow pommes aligot, green bean salad

22/40

Chili-fried chicken, market vegetable kimchi

19/28

BIGGER PLATES

Brandt 22oz. t-bone steak lemongrass-habanero condiment

Thai fried potatoes, cilantro, scallions, mint

78

Crispy fried whole red snapper vietnamese vegetable, noodle and herb salad

52

these items are cooked to order and may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

GLASS

SPARKLING

Mionetto, prosecco, treviso, italy
13

Piper sonoma, blanc de blancs, sonoma,
california
15

Graham beck, brut rose, south africa
16

Veuve clicquot, reims, france
24

ROSE

2011 Paripaso rose, paso robles, California 11

WHITE

2011 Esperto, pinot grigio, delle venezie,
italy
11

2012 Ste Michelle riesling, columbia valley,
washington
13

2013 Oyster Bay, sauvignon blanc, marlborough,
new zealand
13

2012 Hawk Crest, chardonnay, monterey,
california
12

2011 Ferrari carano, sonoma, chardonnay,
california
16

RED

2011 Garnet, pinot noir, monterey, california
13

2007 Sterling, merlot, Napa, california
14

2011 Trapiche, malbec, mendoza, argentina
11

2012 Summerland, sirah, paso robles, California
14

2010 Seven falls, cabernet sauvignon,
washington
13

2010 Franciscan, cabernet sauvignon,
napa valley, california 16

BOTTLES

SPARKLING

Mionetto, prosecco, treviso, italy
65

Graham beck, rose, south africa

80

Veuve clicquot, yellow label, reims, france
140

ROSE

2012 Les domainiers ott, cotes de provence,
france
68

WHITE

2011 Chateau ste Michelle, riesling,
columbia valley, washington
42

2012 Cape mentelle, sauvignon blanc semillion
margaret river, australia
65

2011 Esperto, pinot grigio, delle venezie, italy
48

2010 Cakebread, chardonnay napa valley,
california
95

2009 Flowers, sonoma coast, california
120

RED

2010 Taz winery, pinot noir
santa barbra, california
70

2009 Shafer, merlot, napa valley, california
105

2010 Terrazas, reserve malbec, mendoza, argentina
56

2010 Numanthia termes, tempranillo,
valdefinjas, spain
76

2009 Mount veeder winery, napa valley, california
65

2009 Stag's leap winery "artemis" napa valley
california
115

* Full wine list available upon request

BAR

Library libation

woodford reserve bourbon, drambuie, fresh
squeezed lemonade fever-tree ginger beer
13

Ocean ave heat
avion tequila, triple sec
house made craft syrup
12

Beach breeze
Absolut citron, fresh watermelon basil,
cayenne and ginger syrup
fresh lime juice
12

Elderflower splash
elderflower liquor, fresh mint, fresh
lime, prosecco
13

BEER

CRAFT BEERS

Allagash white - maine, white beer
citrus, floral, bread, spice

Blue moon - colorado, belgian style wheat
ale, subtle sweetness with a smooth,
creamy finish

Stone IPA - california, bountiful hop
aroma and rich hop flavor perfectly
balanced by a subtle malt character

Guinness - ireland, creamy and smooth
with a taste of coffee, dark malts, and
hints of dark chocolate.

SEASONAL BEERS

Ephemere - canada, ale brewed with apple
juice, coriander & orange peels

Harvest Moon - colorado, pumpkin ale,
spices of cinnamon, nutmeg, cloves &
allspice

8.50
03/12/14

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