

Sparrow + WOLF

NEIGHBORHOOD COOKERY & LIBATIONS

SNACKS

*DRY AGED BLUEFIN TUNA | SECKEL PEAR, FOIE GRAS 9

ISAAN SAUSAGE | GEM LETTUCE, PERILLA LEAF, GREEN MANGO NAM PLA 7

WOOD ROASTED DATE | LAMB BELLY BACON, PISTACHIO, GOAT CHEESE, ALEPPO

PEPPER HONEY 7

SETTING THE TABLE

JAZZY'S SOURDOUGH | ÉCHIRÉ BUTTER, MALDON SALT 9

OXTAIL HUMMUS | CRISPY CHICKPEA, CURRY OIL, WARM NAAN 19

*PERUVIAN STEELHEAD TROUT | PEAR, HAZLENUT, BROWN BUTTER PONZU 24

*NEW ZEALAND VENISON TARTARE | BLUEBERRY, WALNUT, CACAO NIB,

CRISPY SUNCHOKES 24

*OYSTERS ON THE HALF SHELL [HALF DOZEN]

CHILLED | MANDARIN MAE PLOY, SHISO OIL, THAI CHILI 28

GRILLED | RED YUZU KOSHO BUTTER, KAFFIR LIME, ROCK MISO 28

CHARCUTERIE & CHEESE

IBERICO DE PALETA JAMON | CHIOGGIA BEETS, CASHEW, MUSTARD SEED 25

GOLDEN GATE | HONEYCOMB, BEE POLLEN, CARDAMOM GASTRIQUE 19

MID COURSES

BÁNH CUÔN | GROUND DUCK, WOOD EAR MUSHROOM, HABANERO, COCONUT 21

SWEET CORN AGNOLOTTI | SHAVED PORCHETTA, POBLANO PEPPER, DRIED SALSA VERDE 29

*FOIE GRAS | MILK BREAD, PINEAPPLE, ONION CHILI COMPOTE, MOLE BLANCO 29

STEAMED CLAMS | GREEN CURRY, PEANUTS, THAI CHILI PRESERVE 27

VEGETABLE DRIVEN

JAPANESE SWEET POTATO | UME CRÈME FRAÎCHE, CHINESE SAUSAGE, SCALLION 12

MESQUITE ROASTED BABY CARROTS | PISTACHIO DUKKAH, SALSA MACHA, CORIANDER 18

CHARRED BROCOLINI | GREEN GODDESS, BLACK GARLIC, FINES HERBES CRUMB 17

FROM THE HEARTH

SPANISH OCTOPUS | SQUID INK RISOTTO, GARLIC CHILI CRUNCH, PEARL ONION, THAI BASIL 27

GOLDEN TILEFISH PIBIL FOR TWO | CHARRED EDAMAME, SALSA VERDE, EPAZOTE, PALO SANTO 58

*BLACK PEPPER HONEY PORK COPA | SWEET POTATO BANANA PURÉE, PEANUT NƯỚC CHẤM 39

*WOOD FIRED LUMINA LAMB | BRAISED WHITE BEANS, SMOKED ONION, PICKLED FENNEL + PARSNIP 42

*THE HEART OF THE RIBEYE | 'ASADA', OLIVE OIL POTATO, SHAVED ONION, JAEW DEMI 52



***32 OZ ALMOND WOOD FIRED
PORTERHOUSE**

AGED IN WHITE MISO
SELECTION OF AMERICAN BANCHAN
WARM GARLIC NAAN 156

Buy the team a round \$10

*consuming raw or undercooked poultry or shellfish may increase your risk of foodborne illness

Follow us @sparrowandwolflv, sign up for our newsletter | info@sparrowandwolflv.com

All parties of 6 or more will receive an auto gratuity of 20%



Sparrow + WOLF



Start The Conversation...

— SPIRIT ANIMALS —



ONLY FIGS

HERA THE DOG VODKA, SAKE,
FIG SHERRY, SAGE, LIME

18

CHAI'D AND TRUE

BUTTER WAHSED 2XO FRENCH
OAK BOURBON,
VANILLA CHAI SYRUP

18

POSTCARDS FROM COLUMBO

CUTTY SARK SCOTCH, COCONUT
CURRY, CREME DE BANANA, CHILI
PRESERVE

18

31/ATLAS

THE PRODUCER ESPADIN
MEZCAL, WHITE RUM,
SORELL SYRUP, CENTURBA

22

ID HOLD REQUIRED

BEER

CRAFTHAUS REBEL SPIRIT 16oz

LAS VEGAS GOLDEN ALE - 5%

CRAFTHAUS TROPICAL FORREST 16oz

LAS VEGAS HAZY IPA - 6.6%

PIDGEON HEAD BREWERY 16OZ

RENO, NV RED RYE LAGER - 7%

SAPPORO PREMIUM N/A

SAKE

SHIBATA PINK (DRY) NIGORI 200ML

18

BLUE PHOENIX (JUICY) 375ML

30

COWBOY YAMAHAI (DELICATE TEXTURE) JUNMAI GINJO 720ML

85

FUKUJU JUNMAI GINJO (FRUITY) 1.8L [LARGE FORMAT]

120

KIKUHIME '2008 VINTAGE BY' (INCREDIBLE) JUNMAI DAIGINJO 720M

350

[ASK TO SEE THE FULL LENGTH SAKE LIST]



GAUCHO

MADRE MEZCAL, BRAULIO,
MARISCHINO CHERRY, COKE

18



SPRING MOUNTAIN SOUR

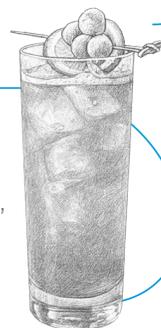
SUNTORY TOKI, FRESH
LEMON AND YUZU, BEET
AND PLUM WINE FOAM

19

CHIN WAG

GOLDEN EAGLE VODKA,
CONDESSA GIN, SPICED PEAR,
CRANBERRY, ORANGE

18



CRYSTAL CALIENTE

THAI CHILI INFUSED TEQUILEÑO,
LIME, CILANTRO

17

Continuing The Fun...

— HIGHBALLS —

TOKI HIGHBALL

SUNTORY TOKI, SODA

14

MALL OF AMERICA

SUNTORY TOKI, CUCUMBER, YUZU, ORANGE BLOSSOM WATER, SODA

14

— PROOFLESS —

FARMSTAND FIZZ

APPLE, CELERY, SWEET POTATO, GINGER, ORANGE

12

SPICE REPUBLIC

N/A APÉRITIF, FIVE SPICE, ORANGE

12

LIFE GIVES YOU LEMONS

LEMON, LIMONCELLO, *EGG WHITE, CREAM, SODA

12

BIG APPLE

KOJI APPLE JUICE, HONEY, LEMON, GINGER, ROSEMARY

10

9



S+W

