

Sparrow + WOLF

NEIGHBORHOOD COOKERY & LIBATIONS

SNACKS

*DRY AGED BLUEFIN TUNA | RADISH, 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

*SNAPPER TOSTADA | OAXACAN BLUE CORN, FERMENTED STRAWBERRY, SALSA MACHA, TOASTED SESAME 26

*DRY AGED BEEF CARPACCIO | TAMARIND, BANANA BLOSSOM, TOASTED RICE 24

CRUDITE BLANCO | HEARTS OF PALM, WHITE ASPARAGUS, DATES, SUNCHOKE CASHEW BUTTER 22

*OYSTERS ON THE HALF SHELL [HALF DOZEN]

CHILLED | ROASTED PINEAPPLE MAE PLOY, SHISO OIL, THAI CHILI 28

GRILLED | RED YUZU KOSHO BUTTER, KAFFIR LIME, ROCK MISO 30

MID COURSES

SINIGANG STEAMED CLAMS | IBERICO PORK, TAMARIND TOMATO BROTH, ROASTED BONE MARROW RICE 27

RABBIT "DAN DAN" PACCHERI | CHARRED CUCUMBER, CHANTERELLE MUSHROOMS, BLACK SESAME PANGRATTATO 32

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

*FOIE GRAS | LAMB BELLY, APPLE BUTTER, PERIGUEUX SAUCE, HORMIGAS SALSA SECA 29

VEGETABLE DRIVEN

JAPANESE SWEET POTATO | UME CRÈME FRAÎCHE, CHINESE SAUSAGE, SCALLION 16

MILK BRAISED SALSIFY "CACIO E PEPE" | TOASTED BLACK PEPPERCORN, PARMESAN 24

WOOD ROASTED ARROWHEAD CABBAGE | GREEN CURRY, COCONUT, THAI BASIL, PUFFED RICE 25

FROM THE HEARTH

SPANISH OCTOPUS | SQUID INK RISOTTO, GARLIC CHILI CRUNCH, PEARL ONION, THAI BASIL 32

COAL ROASTED DRY AGED DORADE | CALAMANSI, SERRANO PEPPER, KOJI BUTTER 65

*WOOD FIRED LUMINA LAMB | WHITE SWEET POTATO, CHARRED FAVA BEAN, SUMMER STONE FRUIT, PEANUT NƯỚC CHẤM 44

MISHIMA RANCH ZABUTON | POMMES PURÉE, WOOD ROASTED LEEK, PANANG CURRY 58

*32 OZ ALMOND WOOD FIRED
PORTERHOUSE
AGED IN WHITE MISO
SELECTION OF AMERICAN BANCHAN
WARM GARLIC NAAN 165

Buy the team a round \$10

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

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



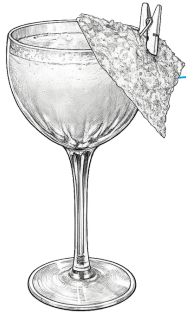


Sparrow + WOLF



Start The Conversation...

— SPIRIT ANIMALS —



YUZUAL SUSPECTS

GRAY WHALE VODKA,
YUZU KOSHO, LYCHEE,
NORI HONEY, YUZU
18



CHAI'D AND TRUE

BUTTER WASHED 2XO FRENCH
OAK BOURBON,
VANILLA CHAI SYRUP
19



VELVET SMOKING JACKET

WILD TURKEY 101 RYE, CACAO NIB
INFUSED CAMPARI. SWEET
VERMOUTH, LA GAULOISE VERT
20



SLUSH FUND

LEMBA, GLACIER 45, COCCHI
AMERICANO, WATERMELON,
GOCHUJANG
*FROZEN
18

ID HOLD REQUIRED

BEER

BEER ZOMBIES - BLOOD ORANGE BOOMSTICK 16oz

LAS VEGAS - BELGIAN BLONDE - 5.5%

LAS VEGAS BREWING - WEST COAST JUNKIE 16oz

LAS VEGAS - WEST COAST IPA - 7.3%

CRAFTHAUS - UNLV REBEL SPIRIT 16oz

LAS VEGAS - BLONDE ALE - 5%

SAPPORO PREMIUM N/A

SAKE

TENGUMAI YAMAHAI (UMAMI)

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

KOJIMAYA 'UNTITLED' (CEDAR AGED)

KUKURIHIME '10 YR AGED' (TEXTURED) JUNMAI DAIGINJO 720M

CARAFE 40/85

120

120

300

[ASK TO SEE THE FULL LENGTH SAKE LIST]



PEP IN YOUR STEP

DERRUMBAS MEZCAL,
ANCHOS REYES VERDE,
BELL PEPPER, THAI BASIL
18



SPRING MOUNTAIN SOUR

SUNTORY TOKI, FRESH
LEMON AND YUZU, BEET
AND PLUM WINE FOAM
19



FAT OF THE LAND

LV DISTILLERY GIN. PANDAN, LIME
LEAF, JASMINE STEEPED
COCONUT MILK, MELON
19



CHERRY POPPINS

LUNA AZUL BLANCO,
CHERRY HEERING,
TARRAGON CHERRY AGAVE
16



Continuing The Fun...

— HIGHBALLS —

TOKI HIGHBALL

SUNTORY TOKI, SODA

14

MALL OF AMERICA

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

14

— PROOFLESS —

SPIRITUALLY INTOXICATED

PATHFINDER HEMP NA SPIRIT, THAI CHILI, CHOCOLATE BITTERS, SMOKE

16

HIBIS-KISS

HIBISCUS TANGERINE SODA

9

BIG APPLE

KOJI APPLE JUICE, HONEY, LEMON, GINGER, ROSEMARY

12



S + W

