

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

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

*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 30

CHARCUTERIE & CHEESE

IBERICO DE PALETA JAMON | CHIOGGIA BEETS, CASHEW, MUSTARD SEED 27

GOLDEN GATE | HONEYCOMB, BEE POLLEN, CARDAMOM GASTRIQUE 19

MID COURSES

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

AGNOLOTTI | CHÈVRE, MAINE LOBSTER, NDUJA, PARMESAN 34

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

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

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

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

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

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

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 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



3I/ATLAS

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

22



ID HOLD REQUIRED

BEER

CRAFTHAUS - REBEL SPIRIT 16oz

LAS VEGAS - GOLDEN ALE - 5%

LAS VEGAS BREWING - WEST COAST JUNKIE 16oz

LAS VEGAS - WEST COAST IPA - 7.3%

BEER ZOMBIES - BLOOD ORANGE BOOMSTICK 16OZ

LAS VEGAS - BELGIAN BLONDE - 5.5%

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]



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



PETAL TO THE METAL

FORDS GIN, MANCINO SAKURA,
VERMOUTH, BITTER BIANCO

19



Continuing The Fun...

— HIGHBALLS —

TOKI HIGHBALL

SUNTORY TOKI, SODA

14

MALL OF AMERICA

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

14

— PROOFLESS —

11 SPIRITUALLY INTOXICATED

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

16

12 HIBIS-KISS

HIBISCUS TANGERINE SODA

9

11 BIG APPLE

KOJI APPLE JUICE, HONEY, LEMON, GINGER, ROSEMARY

12

9



S+W

