



## Starters

Ahi Tuna Poke Tacos	\$23
<i>Crispy wonton shells filled with marinated Ahi tuna, avocado, shallots, sesame, and scallions, finished with an avocado-wasabi aioli.</i>	
Dynamite Shrimp	\$18
<i>Crispy shrimp tossed in sweet and spicy dynamite sauce.</i>	
Crispy Cauliflower Bites	\$17
<i>Tempura cauliflower drizzled with sriracha-sweet soy glaze.</i>	
Tsukune Chicken Skewers	\$18
<i>Japanese-style chicken meatballs glazed in a sweet soy glaze, served with a Korean BBQ sauce.</i>	
Shishito Peppers	\$16
<i>Blistered peppers tossed in warm sesame-soy vinaigrette, topped with dancing bonito flakes.</i>	
Edamame	\$16
<i>Steamed and lightly salted, or tossed in a mild garlic-chili sauce.</i>	
Chicken And Vegetable Potstickers	\$18
<i>Golden pan-seared dumplings with a soy-ginger dipping sauce.</i>	

## Salads

Crispy Duck Salad	\$25
<i>Shredded confit crispy duck with papaya, daikon root, sliced jalapeño, cilantro, watercress, orange segments, wonton strips, and Thai cilantro-sesame vinaigrette.</i>	
Strawberry, Pear & Burrata Salad	\$22
<i>Wild arugula with creamy burrata, fresh strawberry, pear, and sliced roasted almonds, finished with a sweet poppy seed vinaigrette.</i>	
Boom Boom Salad	\$20
<i>Roasted baby beetroot and candy beetroot with tangy goat cheese, crispy shallots, and yuzu-lemon vinaigrette.</i>	

## Desserts

Yuzu Lemon Tiramisu	\$14
<i>A citrus-forward twist on the Italian classic with yuzu-soaked sponge and mascarpone cream.</i>	
S'mores Cake	\$16
<i>Decadent layers of chocolate cake, toasted marshmallow, and graham crumble.</i>	
Passionfruit Cheesecake	\$14
<i>Deconstructed creamy cheesecake with a tangy passionfruit glaze and shortbread.</i>	
Bailey's Crème Brûlée	\$16
<i>Silky custard infused with Bailey's Irish Cream, torched to golden perfection.</i>	

## Mains

Sweet Chili Miso Glazed Salmon	\$37
<i>Pan-seared salmon glazed with sweet chili miso, served with jasmine rice and stir-fried vegetables.</i>	
Ahi Tuna Tataki	\$39
<i>Sesame seed-crusted, seared rare tuna with citrus ponzu, served over soba noodle salad and pickled ginger.</i>	
Salmon Poke Bowl	\$32
<i>Sushi-grade salmon over seasoned rice with edamame, avocado, seaweed salad, and pickled cucumber, finished with a sriracha aioli.</i>	
Dunbari Crispy Chicken or Flank Steak	\$34   \$41
<i>Crispy sweet chili-glazed chicken or marinated grilled steak served with fresh daikon root, carrots, jalapeño, cilantro, and jasmine rice.</i>	
Spicy Garlic Noodle Bimbop	\$39 Shrimp   \$41 Beef
<i>Wok-fired spicy yaki soba noodles with seasonal vegetables and a fried egg, finished with spicy garlic Bimbop sauce.</i>	
Thai Braised Short Rib	\$39
<i>Slow-cooked in Thai spices and coconut broth, topped with a citrus slaw and served with garlic mashed potatoes and seasonal vegetables.</i>	
Pappardelle Pasta	\$32
<i>Wide-ribbon noodles tossed in a sesame-truffle cream sauce with shiitake mushrooms, sautéed spinach, roasted butternut squash purée, and confit heirloom tomato.</i>	
Lomo Saltado	\$32
<i>Peruvian stir-fry of marinated beef, onions, peppers, and fries, served over jasmine rice with soy glaze.</i>	
16 oz New York Strip	\$58
<i>Chargrilled prime strip steak with herb butter and truffle-parmesan fries.</i>	

## Burgers

<i>All burgers are served with a side of French fries.</i>	
Clear Sky Burger	\$24
<i>Classic grilled Angus beef with pepper jack cheese, bacon, shaved onions, lettuce, tomato, cherry jam, and chipotle aioli.</i>	
Double Smash Burger	\$26
<i>Two smashed patties with smoked Gouda, crispy pickled jalapeños, secret smoky sauce, lettuce, and tomato.</i>	
Bourbon Blue Burger	\$28
<i>Beef burger topped with blueberry compote, Brie, bourbon bacon jam, caramelized onions, and jalapeño aioli.</i>	
Black bean burger	\$24
<i>Spinach, tomato, caramelized onions, pepper jack cheese, finished with a green goddess dressing.</i>	

Be sure to ask your server about our gluten free, vegetarian, and vegan options.







## Beer

Corona	\$11
Blue Moon	\$10
Boston Lager	\$10
Stella	\$11
Guinness	\$12
Fresh and Juicy Ipa	\$13
Blackberry Sour	\$12
Over The Top Hefe	\$13

Ask your server for a list of our Draft Beer.

## Red Wine

	Glass   Bottle
Duckhorn Merlot	\$29   \$110
Cline Red Zinfandel	\$13   \$45
True Grit Cabernet	\$16   \$58
Bogle Merlot	\$12   \$40
Elk Cove Pinot Noir	\$20   \$75
Trapiche Malbec	\$12   \$40
The Prisoner Red Blend	\$32   \$125
Chateau Montelena Cabernet	\$58   \$220
RomBauer Vineyard Cabernet	\$200
Domus Aurea Cabernet	\$200
True Grit Petite Sirah	\$58
Dry Creek Heritage Zinfandel	\$70

## White Wine / Sparkling / Rose

	Glass   Bottle
LaMarca Prosecco	\$13   \$45
Bollinger Cuvee Brut	\$220
Veuve Clicquot Brut	\$170
La Crema Chardonnay	\$16   \$60
Joel Gott Sauvignon Blanc	\$12   \$40
Santa Marg Pinot Grigio	\$19   \$70
Cloudy Bay Sauv Blanc	\$24   \$90
Twisted Cedar Moscato	\$14   \$50
Rombauer Vineyard Chardonnay	\$175
Summer Water Rose	\$13   \$45

## Shots

Zero Gravity Pineapple Upside Down	\$14
<i>Absolut Vanilla Vodka, pineapple juice, and grenadine.</i>	
Alein Zen Green Tea	\$22
<i>Jameson, peach schnapps, sour mix, and lemon-lime soda.</i>	
Starlight Pop Lemon Drop	\$17
<i>Belvedere Vodka, triple sec, lemon juice, and simple syrup.</i>	
Meteor Melon Watermelon Candy	\$17
<i>Don Julio Reposado, hot sauce, and watermelon schnapps.</i>	
Rocket Feul Tequila	\$15
<i>Don Julio Blanco.</i>	

## Other

Coke and Pepsi Products	\$6
Iced Tea	\$6
Lemonade	\$6

## Cocktails

Galactic Classic Old Fashioned	\$20
<i>Angel's Envy Whiskey, sugar cube, Angostura bitters.</i>	
Rocket Rita Cadillac Margarita	\$22
<i>Don Julio Blanco, lemon juice, lime juice, agave syrup, topped with Grand Marnier.</i>	
Cosmic Petal Watermelon Lavender Daiquiri	\$17
<i>Empress 1908 Elderflower &amp; Rose Gin, lime juice, rose simple, topped with Prosecco.</i>	
Moonwave Paloma	\$18
<i>Don Julio Blanco, lime juice, grapefruit juice, and a pinch of salt.</i>	
Comet Kick Moscow Mule	\$16
<i>Belvedere Vodka, lime juice, and ginger beer.</i>	

## Elixers

Served in our smoky potion bottles.

Venus Prickly Pear Margarita	\$20
<i>Don Julio Reposado, prickly pear purée, lime juice, Cointreau.</i>	
Solar Siren Quava Celeste Goddess	\$19
<i>Casamigos Mezcal, guava purée, lime juice, and agave.</i>	
Martian Blush Cosmic Cosmo	\$18
<i>Grey Goose Vodka, cranberry, Cointreau, and lime juice.</i>	
Milky Way Martini	\$17
<i>Absolut Vanilla Vodka, piña colada, lemon juice, and vanilla syrup.</i>	
Green Orbit Matcha Mercury Highball	\$20
<i>Hibiki Japanese Whiskey, lemon juice, honey, and matcha simple.</i>	

## Clear Sky Specialty Drinks

Served in our unique ice cream cone glassware topped with floating bubbles

Milky Moon Classic Vanilla	\$22
<i>Absolut Vanilla Vodka, RumChata, and vanilla simple syrup.</i>	
Red Star Delight Strawberries & Cream	\$28
<i>1942 Rosado Reposado Tequila, strawberry purée, half and half, strawberry simple syrup.</i>	
Astro Nut Pistachip Almond	\$26
<i>Hendricks Gin, Disaronno Amaretto, almond milk, and pistachio simple syrup.</i>	
Dragon Nebula Dragon Fruit Sorbet	\$24
<i>Bacardi Rum, elderflower liqueur, pineapple juice, and dragon fruit simple syrup.</i>	
Asteroid Drizzle Salted Caramel	\$21
<i>Bird Dog Whiskey, Kahlúa, half and half, and caramel.</i>	

