



SALADS

MINT29 SEASON SALAD 16

Artisan Greens, Dried Cranberries, Grapefruit, Pistachio, Cashews, Blue Cheese, Japanese Dressing **GF**

DISSEMBLED SALAD 16

Artisan Greens, Beets, Tomatoes, Cucumber, Olives, Sheep Feta, Feta Vinaigrette **GF**

TOMATO & BURRATA 18

Burrata, Beefsteak Tomato, Artisan Greens, Sun-dried Tomato Pesto, Reduced Balsamic, Baked Artisan Bread

BEET CHOPPED SALAD 16

Power Blend, Tomatoes, Beets, Jalapeño, Feta Cheese, Fried Onions, Feta Vinaigrette

• ADD PROTEIN •

SALMON 15 | **CHICKEN** 10 | **SHRIMP** 11 | **AHI TUNA*** 15

HOUSE SALAD 14

Artisan Greens, Tomatoes, Cucumber, Gold & Red Beets **GF**

SIGNATURE COLD

YELLOWFIN TUNA POKE* 16

Wild Yellowfin Sashimi, Avocado, Sesame Seeds, Japanese BBQ Sauce, Housemade Wontons **DF**

CEVICHE* 16

Salmon, Cod, Onion, Jalapeño, Avocado, Cilantro Citrus Marinade, House-made Tortilla Chips **DF GF**

EAST COAST OYSTERS* MP

Ask About Today's Catch (Min 6 Per Order)

BLINI SMOKED SALMON* 18

Wild Smoked Salmon, French Potato Pancake, Fresh Cream, Black Caviar

JUMBO SHRIMP COCKTAIL 18

Cilantro Mint Coulis, Cocktail Sauce, House-Made Tortilla Chips **DF GF**

BREAD & CHEESE TAPENADE 9

Artisan Bread, Tzatziki, Sriracha Pesto Feta, Whole Olives Blend

MINT29 CLASSICS

BRAISED TENDERLOIN TIPS* 19

Wild Mushrooms, House-made Zip Sauce, Fried Onions, Crostinis

PANKO STYLE CRAB CAKES 22

Three Crab Cakes, Eel Sauce, Horseradish Aioli, Cusabi Sauce

GRILLED BLACK TIGER SHRIMP 18

Mint29 Japanese Dressing, Eel Sauce, Spicy Red Seaweed **DF GF**

CRISPY SHRIMP 18

Lightly Dusted Peppercorn Seasoning, Cusabi Sauce, Sweet Chili Sauce

TRUFFLE CRAB MAC N' CHEESE 20

Maryland Jumbo Crab, 4 Cheese House-Blend, Bread Crumbs, Parmesan

CRISPY CALAMARI 16

Cusabi Sauce, Sweet Chili Sauce, Spicy Red Seaweed

MINT29 MEATS

MINT29 PRIME BURGER* 25

USDA Prime Ground Beef, Aged White Cheddar, Lettuce, Mayo, Everything Brioche Bun, Fries

DRY AGED

8 OZ. CERTIFIED ANGUS FILET* 49

14 OZ. PRIME NEW YORK STRIP* 58

16 OZ. CREEKSTONE FARMS BONE-IN RIBEYE* 59

22 OZ. CREEKSTONE FARMS BONE-IN RIBEYE* 74

32 OZ. CREEKSTONE FARMS PRIME TOMAHAWK* 155

12 OZ. MINT29 LAMB LOLLIPOP* 59

Smashed Potatoes, Exotic Carrots, Asparagus, Cilantro Mint Coulis

FROM THE SEA

KOREAN BBQ GLAZED SALMON 31

Bay of Fundy Salmon, Korean BBQ Sauce, Quinoa Power Blend, Broccolini **DF GF**

CHILEAN SEA BASS 48

Smashed Potatoes, Wilted Spinach, Lemon Butter Sauce, Cilantro Mint Coulis **GF**

TUXEDO SEARED YELLOWFIN TUNA* 26

Black & White Sesame Crusted, Seaweed Salad, Pickled Ginger, Cusabi, Eel Sauce
Served Chilled

NOT FISH

CHICKEN CITRON 28

Young Organic Chicken Breast, Roasted Potatoes, Roasted Carrots, Broccolini, Cilantro-Lime Sauce

PLANT-BASED LASAGNA 22

Plant-Based Cashew Meat Crumbles, Cashew Ricotta Cheese, Tomato Basil Sauce, Almond Mozzarella Cheese **DF GF V**

SIDES

GRILLED ASPARAGUS 10

EXOTIC MUSHROOMS 10

SEASONAL VEGETABLE

TRUFFLE MAC N' CHEESE 12

POTATOES AU GRATIN 12

ROASTED POTATOES 7

ROASTED CARROTS 12

BROCCOLINI 12

DINNER SIDE SALAD 7

SMASHED POTATOES 8

PARMESAN TRUFFLE FRIES 9

NAKED FRIES 7

SOUP OF THE DAY 8

DESSERT

ASK YOUR SERVER ABOUT TONIGHT'S DESSERT SELECTION 14

WE ARE CURRENTLY LIMITING DINING EXPERIENCES TO 1 HOUR 45 MINUTES. THANK YOU IN ADVANCE FOR UNDERSTANDING.

DF GF V INDICATES DISHES THAT ARE PREPARED DAIRY FREE | GLUTEN FREE | VEGAN.

Please notify your server of any food allergies before ordering. *Eating raw or undercooked menu items such as meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.

COCKTAILS

SPICED PEAR MULE

Vodka, St. George Spiced Pear Liqueur,
Ginger Beer

CUCUMBER MINT MARTINI

Gin, Simple Syrup, Lime

MINT29 MANHATTAN

Bourbon, Laird's Apple Brandy,
Sweet Vermouth, Bitters

MARGARET & RITA

Reposado Tequila, Cointreau,
Lime, Strawberries, Basil

BERRY BRAMBLE

Bourbon, Lime Juice, Briottet Crème De
Cassis, Simple Syrup, Blackberries

GIN BASIL

Gin, Basil, Lemon, Simple Syrup

15

SUMMER BREEZE

Vodka, Fresh Lemonade, Strawberry Purée

BLACKBERRY MOJITO

Rum, Mint, Blackberry, Lime,
Simple Syrup, Club Soda

CUCUMBER MANGO MARGARITA

Tequila Blanco, Cucumber, Mango Purée,
Lime, Simple Syrup, Triple Sec

BERRY 75

Prosecco, Bramble Bombay,
Lemon, Simple Syrup

BLOOD ORANGE MARTINI

Vodka, Blood Orange Purée,
Simple Syrup, Cointreau

RESERVE COCKTAILS

ESPRESSO MARTINI 16

Ketel One, Espresso
Kahlua, Espresso, Chocolate Drizzle

NEGRONI 16

St. George Dry Rye Gin,
Campari, Carpano Antica

SMOKED OLD FASHIONED 16

Cherry Wood Smoke, Bulleit Rye, Spiced
Demerara, Angostura Bitters, Orange Twist

NON-ALCOHOLIC

STRAWBERRY MINT LEMONADE 8

BLACKBERRY MINT LEMONADE 8

VIRGIN MINT MOJITO 8

Available in Lime, Strawberry, Blackberry

WHITES

CERRETO MOSCATO D'ASTI 9 / 35

Piemonte, Italy

ARCTUROS RIESLING 11 / 39

Suttons Bay, Michigan

TORRE DI LUNA PINOT GRIGIO 9 / 35

Trentino-Alto Adige, Italy

LEGENDE BORDEAUX BLANC 12 / 42

Bordeaux, France

CHARLES KRUG SAUVIGNON BLANC 12 / 42

Napa, California

PINE RIDGE CHENIN BLANC 11 / 36

Santa Maria, California

RAEBURN CHARDONNAY 13 / 50

Sonoma County, California

STONELEIGH SAUVIGNON BLANC 12 / 42

Marlborough, New Zealand

WINES

ROSÉ

FLEU DE MER 10 / 38

Provence, France

BUBBLES

MIONETTO ROSÉ PROSECCO 9 / 35

Prosecco, Italy

MASCHIO PROSECCO 9 / 35

Prosecco, Italy

HOUSE WINE

8

CABERNET SAUVIGNON

MERLOT

CHARDONNAY

PINOT GRIGIO

REDS

CASTELLO DI ABOLA CHIANTI 10 / 35

Tuscany, Italy

LEGENDE BORDEAUX ROUGE 12 / 45

Bordeaux, France

PROEMIO MALBEC 12 / 45

Mendoza, Argentina

DECOY PINOT NOIR 14 / 48

Sonoma, California

QUILT CABERNET SAUVIGNON 20 / 60

Napa Valley, California

BELLE GLOS 20 / 60

Santa Maria, California

RED SCHOONER MALBEC 20 / 60

Fairfield, California

CAYMUS CABERNET SAUVIGNON 45 / 159

Rutherford, California

BOTTLE ONLY WINES

RED

STAGS' LEAP CABERNET SAUVIGNON 99

Napa, California

MASI AMARONE CORVINA 99

Valpolicella, Italy

MICHELE CHAIRLO BAROLO 99

Piedmont, Italy

IL POGGIONE BRUNELLO SANGIOVESE 139

Montalcino, Italy

OPUS ONE MERITAGE 480

Oakville, California

BUBBLES

JAUME SERRA CRISTALINO CAVA BRUT 35

Catalonia, Spain

VEUVE DU VERNAY BRUT 38

Bordeaux, France

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE 169

Reims, France

DOM PERIGNON CHAMPAGNE 295

Reims, France

LOUIS ROEDERER CRISTAL 460

Oakland, California

DRAFT BEER

PILSNER URQUELL 5 / 8

Czech Pilsner 4.4% ABV

PERONI 5 / 8

Euro Pale Lager 5.1% ABV

MODELO 5 / 8

Mexican Pilsner Style Lager 4.4% ABV

ALASKAN AMBER 5 / 8

Alt-Style Ale 5.3% ABV

BLUE MOON 5 / 8

Belgian Wheat Ale 5.4% ABV

ATWATER DIRTY BLONDE 5 / 8

Wheat Ale 4.5% ABV

NORM'S IPA 6 / 9

India Pale Ale 7.25% ABV

WHEEZIN' THE JUICE 6 / 9

New England Style IPA 6.3% ABV

ROTATING SEASONAL DRAFT 6 / 9

Ask your server about our
two rotating seasonal taps

BOTTLE BEER

HEINEKEN 5

Pale Lager 5.0% ABV

AMSTEL LIGHT 5

Light Lager 4.0% ABV

ANCHOR STEAM 5

California Steam Beer 4.9% ABV

ANGRY ORCHARD 5

Hard Cider 5.0% ABV

CORONA 5

Mexican Lager 4.6% ABV

DOS XX 5

Mexican Lager 4.2% ABV

NEW CASTLE 5

Brown Ale 4.7% ABV

MURPHY'S 6

Stout 4.0% ABV

WHITE CLAW 5

Black Cherry / Grapefruit / Lime / Pineapple 5.0% ABV

HIGH NOON 6

Watermelon / Black Cherry / Grapefruit / Pineapple 4.5% ABV

HEINEKEN N. A. 5

Pale Lager Non-Alcoholic

PREMIUM BEVERAGES

BOYLAN'S

CREME SODA 4

CANE COLA 4

DIET CANE COLA 4

ROOT BEER 4

DIET ROOT BEER 4

GINGER ALE 4

SPARKLING LEMONADE 4

OTHER SODA

MEXICAN COKE 5

GOSLING'S GINGER BEER 6

SPECIALTY WATER

SAN PELLEGRINO

LIMONATA 3

SAN PELLEGRINO 4 / 8

ACQUA PANNA 4 / 8