



DINNER MENU
THE WAGYU BAR
@thewagyubar

APPETIZERS

Wagyu Picanha Crostini* | 30 ^{WAGYU}
Colorado Wagyu Picanha, served on artisanal bread with chimichurri and avocado. Torched tableside.

Grilled Octopus | 18
Mediterranean Octopus, served with Venta de Baron Olive Oil and Paprika.

Beef Chicharron | 22
Delicious pieces of steak, deep fried, served on a bed of guacamole and chips

Sausage Platter | 16
A mix of world-class sausages: Argentinian linguica and chorizo, Spanish Chistorra, chimichurri and fresh baguette.
Add Blood Sausage +\$3

Churrasco Roll | 22
Avocado roll, topped with USDA Prime Outside skirt and chimichurri.

Grilled Mone Barrow
aka: "Beef Butter" | 22
Buttery and sumptuous, served with crusty bread for spreading.

Miyazaki-Gyu A5 Tartare* | 55 ^{WAGYU}
A5 Miyazaki-Gyu classic beef tartare served with quail egg, avocado and tortilla chips.

Miyazaki-Gyu A5 Nigiri* | 45 ^{WAGYU}
Torched slices of Japanese A5 Miyazaki-Gyu on sushi rice with sesame mayo and furikake. Torched tableside.

Florida Roll | 14
A twist on the classic California Roll. This is the best California roll you will ever eat.

Ora King Salmon Nigiri* | 40
Six pieces of Nigiri made with the best Salmon in the world. Served with Ponzu sauce.

Wagyu Beef Carpaccio* | 22 ^{WAGYU}
Colorado Wagyu (BMS 7+) sliced thinly and served with Parmigiano and olive oil.

Tuna Tataki* | 19
AAA Bluefin tuna, marinated and seared with sesame seeds and served with Wasabi and Sesame mayo.

Proper Tequeños | 11
A different version of cheese sticks. Served with aioli sauce.

Our menu now features a refined selection, complemented by daily specials. Please inquire with your server for today's offerings and any favorites not listed.

SOUPS & SALADS

Grilled Romaine Caesar | 15
Grilled Romaine Caesar salad, accompanied by classic Caesar dressing, croutons, and Benton's smoked bacon.
Chicken +\$9

Burrata Salad | 25
Italian Burrata nestled atop fresh arugula, paired with tomatoes presented in three textures: dehydrated, confit, and fresh.

French Onion Soup | 22
Artisan bread atop a layer of caramelized onions, infused with a rich beef broth base and gruyere cheese. Note that a vegan alternative is offered.

BURGERS

Dry Aged Brisket + Cheese Burger | 20
21+ Day Dry Aged Brisket Burger with Benton's Smoked Bacon, Garlic Sauce & Cheese.

Wagyu BMS7+ Burger | 24 ^{WAGYU}
Domestic Wagyu Beef with pickled mayo, lettuce, caramelized onions

Miyazaki-Gyu A5 Burger | 55 ^{WAGYU}
Japanese A5 Burger, garlic aioli and arugula.

The Lamburger | 20
5oz of Australian Lamb served with a mint tzatziki sauce, tomato, lettuce served on a golden brioche bun and topped with marinated goat and lamb cheese

NON BEEF

Lemon-Capers Branzino | 32
High quality skin-on Branzino cooked simply on the grill with a sauce made of lemon and capers. Served with rice or quinoa.

King Salmon Steak | 24
Delicious, sustainably raised King Salmon, served with sweet chili sauce (feel free to replace with our Japanese BBQ sauce). Served with rice or quinoa

Chicken Breast | 20
Bell & Evans all natural, organic chicken breast. Served with rice or quinoa

Grilled Octopus | 38
Two large tentacles of Octopus, served on a bed of mashed potatoes with olive oil and a side of chimichurri.

KATSU

Katsu Sando
Succulent Wagyu beef, crisp-fried and served with a touch of tonkatsu sauce on fluffy milk bread.

Bell & Evans Chicken Breast | 24
Japanese Wagyu F1 Filet Mignon | 50
Japanese A5 Wagyu Filet Mignon | 175



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STEAK



RIBEYE



FILET MIGNON



NEW YORK STRIP



DENVER STEAK



PICANHA STEAK



OUTSIDE SKIRT STEAK



G1 Certified
 USDA Choice
 (US Midwest)

8 oz
 25

4 oz
 25

9 oz
 26

8 oz
 28



Wagyu-Angus
 Cross
 (Australia)

14 oz
 90

6 oz
 75

14 oz
 90

8 oz
 40



Colorado
 Wagyu
 (Colorado))

10 oz
 60

8 oz
 35



F1 Wagyu
 (Japan))

14 oz
 110

8 oz
 120

14 oz
 110



A5 Japanese
 (Japan)

10oz
 Kagoshima - 180
 Olive-Fed 225
 Kobe Beef - 250

8oz
 Miyazaki-Gyu - 180

10oz
 Kagoshima - 180
 Olive-Fed 225

8oz
 Kagoshima - 100

10oz
 Hannari - 180

8oz
 Hannari - 120

Bone-In Steaks and Steaks past medium take a longer time to cook

SHARING

Picanha Parrillada (Serves 3-5 guests)

Whole Picanha, served with chimichurri, sausages and 2 sides..

G1 Certified USDA Choice 48 oz | 120

Japanese A5 Miyazaki-Gyu 48 oz | 500



Miyazaki-Gyu A5 Prime Rib | 600

A whole Prime Rib, this is where the Ribeye is sliced from. This 3 lb portion is ideal for anyone who want their A5 "thicker" as traditionally A5 cuts are cut thin due to the size of the muscle.

Omakase Parrillada | "Trust The Chef" | 250

This sharing plate will include plenty of meat, different Prime and Wagyu cuts, presented beautifully on a big wooden board.

DRY-AGED 45+

Striploin Steak
 Cowboy Steak

9 oz | 36
 20 oz | 150



BONE-IN STEAKS

Wagyu Tomahawk BMS7+ 32 oz | 250

Wagyu Porterhouse BMS7+ 26 oz | 200

DRY AGED PRIME RIB

8lbs of Delicious Bone-In USDA Prime Rib, Dry Aged for 45+ Days.
 Serves 6-9 guests. Must reserve in advance.

8 Lbs | 660

SIDES

CARBS

- House French Fries | 6
- Cheese Truffle Fries | 8
- Jasmine Rice | 6
- Mashed Potatoes | 6
- Bacon Mac & Cheese | 8

EARTHY

- Grilled Vegetables | 6
- Sauteed Onions | 6
- Grilled Portobello | 7
- Grilled Asparagus | 12

SIGNATURE

- Creamy Spinach | 8
- Bacon Brussel Sprouts | 9
- Bone Marrow | 14
- Sliced Foie Gras (2oz) | 25

DESSERT

Basque Cheese Cake | 16

Churros with Nutella
 and Dulce de Leche | 12

Tiramisu | 12

Liquor Infused Ice Cream | 16



The Wagyu Bar is part of the Meat N' Bone family, a family owned business established in 2017. Get the best proteins in the world delivered right to your door... or drop by our boutique half a block down!
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