

STARTERS

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| POACHED PEAR SALAD | 14 | FRIED BEEF CRISPS | 8 |
| whipped goat cheese, crispy prosciutto, candied walnuts, basil seed vinaigrette | | thai chili tajin dust, chili lime sauce | |
| HAMACHI AGUACHILE* | 15 | IMPERIAL ROLLS | 9 |
| pickled red fresno, purple shiso, nori rice cracker, toasted baby shrimp | | duroc pork & shrimp, pickled heirloom carrots & radish, yellow frisee salad | |
| SALMON SKIN TACOS* | 10 | BAO SLIDERS* | 10 |
| two salmon skin tacos filled w/ salmon belly tartare, tobiko, smoked shishito peppers micro cilantro add extra taco 5 | | 2 housemade pork sausage, fried quail egg, crispy shallot, fresh herbs, jalapeño aioli add extra slider 5 | |
| *subject to availability | | VEGAN SCALLION PANCAKES | 13 |
| STEAK TARTARE* | 13 | spicy braised maitake mushrooms, jicama, pickled red radish, black sesame seed, micro cilantro | |
| asian pear, egg yolk aioli, beef crisps, pickled thai chili, julienne green onions | | GRILLED SPANISH OCTOPUS | 14 |
| THAI BASIL SHRIMP CEVICHE* | 14 | asparagus, black sesame seeds, crispy rice ginger sambal sauce | |
| fermented yuzu avocado, red radish, prawn cracker, diced papaya | | BLACK SHEEP 'HOT CHICKEN' | 13 |
| | | honey toast, pickled japanese cucumber, honey mustard seed, julienne green onion | |

ENTRÉES

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| VEGAN VIETNAMESE SAUTÉED GLASS NOODLES | 19 | DUCK CONFIT | 28 |
| spicy gochujang sauce, baby bok choy, maitake mushrooms, roasted heirloom carrots | | yellow curry couscous, sautéed chinese broccoli, lap ceung sausage, charred plum sauce (V) | |
| FRIED WHOLE RAINBOW TROUT | 24 | SLOW BRAISED SHORT RIB* | 27 |
| sautéed rainbow swiss chard, steamed jasmine rice, ginger & rice wine vinegar sauce | | kimchi fried rice, green scallions, sesame seed, pickled red radish, organic sunny side up eggs | |
| SEARED SCALLOPS* | 33 | 8OZ. GRASS FED RIBEYE* | 42 |
| asparagus, asian chive spaetzle, tobiko, lime leaves beurre blanc | | crispy brussels sprouts, green apples, smashed peruvian potato, chimichurri sauce | |

(V) AVAILABLE VEGETARIAN or VEGAN

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*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness