

STARTERS

CASA GUACAMOLE vg 19
tajín dusted mango, garlic, onion, lime,
jalapeño, himalayan salt, plantain chips

ARRACHERA TACOS 22
wagyu skirt steak, caribbean jerk,
cilantro, pineapple, red onion,
avocado crema, cotija

GRILLED CRAB LEGS MP
caribbean herb butter, calypso aioli

MAYAN HUMMUS 18
chickpea, tahini, lemon, olive tapenade,
aleppo pepper, baked pita
vg sub cucumber

TIGER SHRIMP TACOS 22
avocado tomatillo salsa,
jalapeño cabbage

A5 TAJIMA WAGYU BEEF 65
Oita, Japan BMS 12
whisky barrel aged soy,
triple inferno salt

AL PASTOR TACOS 18
jidori chicken, caramelized onion,
cilantro, chili de árbol salsa

BURRATA 38
fresh black truffle, honeycomb, cilantro-garlic pita

SEA BASS TACOS 22
beer-battered, cucumber radish slaw,
habanero crema

WILD MUSHROOM CARNITAS
vg 20
roasted mushrooms, avocado truffle crema,
vegan cotija, cilantro, fresh truffle

RAW BAR

SHRIMP COCKTAIL 29
cocktail sauce, marie rose, horseradish, lemon

HAMACHI SERRANO 29
lime, cucumber, chili crisp

CEVICHE BLANCO 28
white fish, red onion, habanero, lime,
citrus, pepitas, cilantro, plantain chips

TORRE DE MARISCOS 115
six oysters, four jumbo shrimp, ½ maine lobster,
ceviche blanco, casa mignonette

TUNA TIMBALE 36
truffle ponzu, avocado,
chili oil, lime air

AGUACHILE VERDE 28
wild shrimp, lime, marinated red onions,
cucumber, radish, serrano, cilantro, chili flake

OYSTERS CASCARA MP
chef's daily selection, casa mignonette

AJÍ PANCA TUNA SASHIMI 34
avocado, cucumber, black sesame, salt block

SALMON CRUDO 24
ginger-mango salsa, fresno chile,
cilantro, aleppo pepper

SALADS

YUCATÁN CHOP 22
romaine, white bean, sweet corn, jicama, campari tomato,
queso fresco, chile shallot vinaigrette, crispy tortilla strips

KALE + PECORINO 21
champagne vin, roasted garlic

FATTOUSH vg 22
red romaine, cherry tomato, tajín-dusted corn
tortilla chips, queso fresco, red onion, cilantro, corn,
cucumber, red radish, roasted ancho vinaigrette

CAESAR MEXICANA 21
little gem, baked masa, roasted pepitas,
anaheim chili & cotija caesar dressing

JALAPEÑO + CUCUMBER vg 18
fresno chile, red onion, cilantro, lime

ENTRÉES

PRIME RIB CAP
PRIVATE SELECTION
6 oz | 84
Greater Omaha Angus, Nebraska
red wine jus, triple inferno salt

FIRE GRILLED CENTER CUT
PRIME RIBEYE
8 oz | 92
Black Angus, Greater Omaha Angus, Nebraska
potato pave, parsnip purée, roasted garlic,
veal demi, bone marrow

PRIME BLACK ANGUS FILET
8 oz | 68
Greater Omaha Angus, Nebraska
chimichurri, avocado tomatillo salsa, radish,
scallion, corn tortillas, cilantro

CASA TOMAHAWK 40 oz | 275
F1 Black Opal Wagyu Rib Chop, BMS 7
Tasmania, Australia

add ons:
8 oz **LOBSTER** 60 | **U10 SHRIMP** 22
½ **LB CRAB LEGS** MP | **SEASONAL TRUFFLE** MP
HERB BUTTER 8 | **CHILI BUTTER** 8 | **TRUFFLE BUTTER** 9

MADERA BURGER 35
double a5 smashburger, cheddar americano,
shaved onions, pickles, dijon, parmesan truffle fries
vegan by request

DOVER SOLE 82
lemon caper beurre blanc, grilled lemon, herb salad

PACIFICO STRIPED BASS 68
fennel citrus salad, salsa trio, corn tortillas

ORA KING SALMON 44
pistachio + herb crusted salmon,
sweet corn purée, cilantro-chive oil

CHICKEN PAILLARD 38
black garlic caper beurre blanc,
grilled lemon, arugula

TRUFFLE RISOTTO v 46
wild mushrooms, parmesan, truffle butter,
fresh black truffle
vegan by request

MEMBERS ONLY

FLAMING SALT
BAKED BRANZINO 76
hoja santa & habanero sauce, lemon

CHICKEN MILANESE 36
chili breadcrumbs, guajillo pastor sauce,
charred pineapple salsa

LOBSTER TAILS 82
broiled with chili, lime, garlic, paprika,
parsley, and drawn gypsy butter

EGGPLANT PARMESAN 32
mozzarella, marinara,
tajin crust, basil

SIDES

CRISPY
BRUSSELS SPROUTS vg 16
balsamic glaze, yuzu, pomegranate

ESQUITES 15
roasted corn, cotija, lime, tajin, cilantro

CHARRED SPROUTING
BROCCOLINI vg 16
chili, salsa macha, lemon

CRIMINI MUSHROOMS vg 18
truffle ponzu soy, scallion

PARMESAN TRUFFLE FRIES 14

GALLO PINTO 15
black beans, garlic, onion, jalapeño,
salsa lizano, basmati rice, cilantro
+ **FRIED EGG** 5

executive chef **justin abram** | **@thecasamadera** | **thecasamadera.com**

WEST HOLLYWOOD | TORONTO

v - vegetarian vg - vegan * consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness ** for parties of 8 or more a gratuity of 20% may be added to your final bill

COCKTAILS

CIELO NOCTURNO 22

white aperitivo, peach, white port, simple syrup, lemon, prosecco, peach air

QUINTANA ROO 19

choice of amarás mezcal or lobos tequila, lime, blue spirulina agave

POG 22

tres generaciones reposado, orange juice, organic agave, passion fruit, guava, fire water



THE NOBLE MARGARITA 18

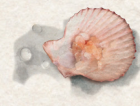
blanco tequila, cilantro, jalapeño, house spice blend, salers gentiane, lime, agave

CASA MADERA OLD FASHIONED 22

apple palm sugar bourbon, spiced demerara, apple bitters, oleo, angostura bitters, orange oil

MAYAHUEL 20

amarás mezcal, pineapple, nopales & kiwi shrub, mint, lime juice, fernet sidecar



CASA MARGARITA 18

blanco tequila, organic agave, lime juice

CASA TEPACHE 19

housemade charred pineapple tepache, mezcal, lime, grapefruit zest, lemongrass

SOLSTICE 24

el tesoro blanco, mandarine napoléon, lemon juice, tri-pepper juice, passion fruit

PLAYA PARAÍSO 22

haku vodka or el tesoro blanco, cucumber infused pineapple, watermelon, garden of eden cordial, coconut water, eucalyptus air

WINES BY THE GLASS

sparkling

DOMAINE DES DEUX ROCHES CRÉMANT DE BOURGOGNE BRUT 18

burgundy, france
delicate bubbles, bright, fresh apple

BONDLE BRUT NATURE 35

champagne, france
fresh red berries, crisp apple slices, lemon peel

white

ALEXANA 'TERROIR SERIES' CHARDONNAY 20

willamette valley, oregon
elegant, lemon, toasted brioche

LA FETE DU BLANC 20

côtes de provence, france
full, floral, tropical

RIED KARLSBERG GRÜNER VELTLINER 16

liechtenstein
transportive, bright pear, subtle citrus

DR. H. THANISCH ERBEN MÜLLER-BURGGRAEF RIESLING KABINETT 18

bernkasteler, mosel, germany
slightly sweet, gooseberry, cumquat

LA FORÊT GASSELIN SANCERRE 25

loire valley, france
light, citrus, minerality

rosé

PARA MARIA ROSÉ 15

santa barbara county, california
strawberry, orange blossom, hibiscus

red

ARESCA 'COSTARETO' BAROLO 25

piedmont, italy
summer in italy, ruby fruit, roses, herbs

LES VINS DE VIENNE ST. JOSEPH SYRAH 25

rhône valley, france
dry, soft texture, scents of black fruit

WINDRACER PINOT NOIR 23

anderson valley, california
raspberry, anise, light

DREAMCOTE PINOT NOIR

chilled 17
sta. rita hills, california
strawberry, warm baking spice, cracked pepper

RUMOR ROSÉ 20

côtes de provence, france
dry, round, crisp

VINEYARD 29 'CRU' CABERNET 35

napa valley, california
structured, expressive, balanced

STOLPMAN 'GDG' GAMAY *chilled 16*

santa barbara, california
thirst quenching, fresh berries, rosemary

CAYMUS CABERNET SAUVIGNON 45

california
blackberry jam, cherry vanilla, cocoa

MEMBERS ONLY

Premium Wines Offered By The Glass to Members Only

CHIMNEY ROCK CABERNET SAUVIGNON 65

stags leap district, california 2021
black cherry, mocha, mint

OVERTURE BY OPUS ONE 100

napa valley, california NV
plum, boysen berry, cedar

FORTUNATE SON 'THE DIPLOMAT' RED BLEND 115

napa valley, california 2019
black cherries, smoky herbs, mocha

CHATEAU DE LA MALTROYE CHASSAGNE-MONTRACHET 70

burgundy, france 2021
honeysuckle, meyer lemon, toasted brioche finish

BEER

MODELO 8

NEGRA MODELO 8

PACIFICO 8

NOSE JOB IPA 12

boomtown brewery

ZERO PROOF

ESTRELLITA 17

seedlip garden, epazote, prickly pear, lime juice, berry air

CASA SANGRITA 17

ritual zero proof tequila, mango habanero sangrita, organic agave, basil

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