

BRUNCH

BRUNCH PLATES

- Homemade Doughnuts** / Preparation Changes **8**
- Shrimp & Grits “Jambalaya”** / White Hominy / Chicken Andouille / Okra / Tomato **16**
- Pastelito French Toast** / Guava / Cream Cheese / Granola Crust **16**
- Bacon-Toffee Monkey Bread** / Hazelnut Fluff Gelato **12**
- Crab, Asparagus & Avocado Omelet** / Tomato / Goat Cheese / Greens Salad **19**
- Greek Yogurt Parfait** / Assorted Berries / Granola **11**
- Chicken & Scallion Waffle** / Crisp Chicken Thigh / Maple / Fried Egg **15**
- Huevos Rancheros** / Carne Asada / Rice / Black Beans / Tomatillo / Avocado Pepper Salsa **22**
- Crab Cake Benedict** / Biscuit / Spinach / Caper-Chive Hollandaise **19**
- Shrimp Ceviche Cocktail** / Bloody “Maria” / Tequila / Tomato / Avocado-Pepper Salsa **15**
- Seared Tuna Benedict** / English Muffin / Miso Butter / Avocado / Gouchujang Hollandaise **18**

SUSHI & SUCH

- Tuna / Maguro** **8**
- Salmon / Sake** **7**
- Yellowtail / Hamachi** **8**
- Octopus / Tako** **8**
- Shrimp / Ebi** **7**
- BBQ Eel / Unagi** **7**
- Kani Crab Burrito** / Soy Paper / Chive / Spicy Mayo / Ponzu Butter Dipping Sauce **12**
- Sushi Tower** / Tuna / Crab / Rice / Wasabi Guacamole / Wonton **16**
- Tuna Pizza** / Wasabi Crème Fraîche / Pickled Shallots / Shiso **16**
- Sushi Burger** / Crispy Rice / Crab / Tempura Shrimp / Tuna / Avocado Seame / Spicy Mayo / Eel Sauce **14**

SPECIALTY ROLLS

- Spicy Tuna** / Avocado / Jalapeño / Wasabi Tobiko **13**
- Salmon Kamikaze** / Cucumber / Spicy Mayo / Jalapeño / Wasabi Tobiko **14**
- Full Moon** / Tempura Shrimp / Spicy Tuna / Crab / Mango / Cranberry / Jalapeño / Macadamia **17**
- Thai Tuna** / Coconut / Macadamia / Jalapeño / Avocado / Soy Wrap **17**
- Dragon** / Tempura Shrimp / Crab / Cucumber / Spicy Mayo / Mango / Avocado / Red Tobiko **17**
- Riceless** / Tuna / Salmon / Hamachi / Crab / Avocado / Tobiko / Sesame Yuzu Mayo **16**
- Veggie** / Tomato / Cucumber / Mango / Avocado / Carrot **10**
- Hamachi-Tuna** / Hamachi / Spicy Tuna / Asian Pear / Avocado / Jalapeño / Wasabi Tobiko **17**

SMALL PLATES

- Broward Buratta** / Baby Heirloom Tomato / Farro / Olive / Green Goddess **18**
- Goat Cheese Croquettes** / Almond Crust / Red Chili Guava Sauce **8**
- Wok Charred Edamame** / Soy / Togarashi / Sesame **9**
- Onion Dip** / Potato Crisps **7**
- Crispy Hominy** / Chili-Lime Aioli / Sea Salt **5**
- Seasonal Fruits** / Agave / Ginger & Hibiscus Crystals **8**

SALADS & SANDWICHES

- Kale-Quinoa Salad** / Beet / Pistachio / Blueberry / Sheep’s Cheese / Honey Mustard **14**
- Chicken Salad** / Sprouted Greens / Hazelnut / Ricotta Salata / Charred Grapefruit Vinaigrette **14**
- Vegan Philly** / Marinated Tofu / Onions & Peppers / Crimini / “Cheese Sauce” / Sourdough **13**
- Fish Tacos** / Corn Tortilla / Jalapeño Slaw / Avocado Pepper Salsa / Black Beans & Rice **16**
- Rotisserie Chicken Sandwich** / Caramelized Onion / Brie / Green Apple Aioli / Ciabatta **14**
- Oak Grilled Fish Sandwich** / Lettuce / Tomato / Onion / Sauce Gribiche **MP**
- Turkey Burger Club** / Fontina / Arugula / Onion / Tomato / Avocado / Bacon Aioli **14**
- S3 Burger** / Cheddar / Crispy Onion / Pickle / Tomato / House Sauce **16**
- Add House Smoked Bacon **2** Add Sunny Side Farm Egg **2**

Hilton room charges require photo I.D. to process payment.
18% gratuity added to parties of five or more.
The consumption of raw or undercooked proteins may increase the risk of food-borne illness.

S3Restaurant.com

EXECUTIVE CHEF: Jorlian Rivera
SUSHI CHEF: Songphon Rawangphan GENERAL MANAGER: Harmony D’Elia



We proudly serve complimentary Vero filtered water.
Locally Sourced - Thoughtfully Prepared.



SUN SURF SAND

BY THE GLASS

- Prosecco** / La Marca / Italy **12**
Sparkling / Chandon Brut / California **16**
Champagne / Grandial / France **10**
Champagne / Moët & Chandon Brut Imperial / France **24** (split)
Rosé Champagne / Moët & Chandon Rose Imperial / France **30** (split)
Riesling / Thomas Schmitt / Germany **9**
Pinot Grigio / Ecco Domani / Italy **8**
Pinot Grigio / Ca' Bolani / Italy **10**
Pinot Grigio / Santa Margherita / Italy **14**
Pinot Gris / Lange Estate / Willamette Valley **12**
Sauvignon Blanc / Ferrari Carano Fume Blanc / Sonoma **9**
Sauvignon Blanc / Bonterra Vineyards / California **9**
Sauvignon Blanc / Kim Crawford / New Zealand **11**
Sauvignon Blanc / Whitehaven / New Zealand **12**
Chardonnay / Cono Sur / Chile **8**
Chardonnay / Joseph Carr / Sonoma **12**
Chardonnay / Chamisal UNOAKED / Central Coast **13**
Chardonnay / Sonoma Cutrer / Russian River Valley **14**
Moscato / Corvo / Italy **8**
Albarino / Mar de Frades / Spain **14**
White Blend / Domain Sigalas / Santorini **12**
Rosé / Sauvion / France **9**
Rosé / Scalabrone "Marchesi Antinori" / Italy **12**
Pinot Noir / Seaglass / Santa Barbara **8**
Pinot Noir / Bridlewood / Monterey **9**
Pinot Noir / Byron / Santa Barbara **12**
Pinot Noir / RouteStock Cellars / Willamette Valley **13**
Merlot / Cycles Gladiator / Central Coast **9**
Super Tuscan / Borgo Scopetto / Italy **13**
Cabernet Sauvignon / Dark Horse / California **8**
Cabernet Sauvignon / Hess Select / California **10**
Cabernet Sauvignon / Rutherford / Napa **13**
Cabernet Sauvignon / Double Canyon / Washington **15**
Malbec / Alamos / Argentina **8**
Zin / Four Vines / Sonoma **9**
Red Blend / Pendulum / Columbia Valley **9**

SPECIALTY COCKTAILS 12

SUBTLE & REFRESHING

- Strawberry Mamasita** / Herradura Tequila / Strawberry / Basil / Citrus
Yuzu Ginger Mule / New Amsterdam Vodka / Yuzu / Ginger Juice / Fever Tree Ginger Beer
Lucky Cricket / Hiro Sake / Lychee / Cilantro
The Matchmaker / Bombay Sapphire "East" / Lemongrass / Coconut Water

STYLISH CLASSIC INSPIRATIONS

- Green Geisha** / Crop Cucumber Vodka / Green Tea / Lemongrass / Basil
Yuzu Sour / Suntory Whiskey Toki / Yuzu / Malbec
S3's Asian Pear / Grey Goose Pear / Pear Nectar / Ginger / Fresh Lemon / Apple Juice
Berry Mojito / Bacardi Raspberry / Strawberry / Blueberry / Mint / Lime

SLIGHTLY BOLD

- The Dragon** / Angel's Envy Bourbon / Applejack / Vanilla / Walnut
High & Rye / High West Double Rye / Peach / Fresh Lime
Rising Sun / Iwai Japanese Whiskey / Sake / Japanese Beer Syrup

MOCKTAILS 6

Add New Amsterdam Vodka 6

Lemon Apple Oasis

Apple / Lemon / Cardamom

Spicy Coconut Crush

Pear / Coconut / Lychee
Sage / Jalapeño

Blackberry Ginger

Blackberry / Ginger / Lemonade