

GEISHA テ ン ポ

MOTHER'S DAY BRUNCH

CHILAQUILES ROJOS | 25

Crispy tortilla chips tossed in red salsa and topped with your choice of steak or chicken. Finished with spicy cream cheese sauce, onions, queso fresco, avocado, and two eggs cooked any style.

STEAK & EGGS | 35

8 oz New York steak served with country potatoes, sourdough toast, and two eggs cooked any style.

GEISHA OMELETTE | 20

Bacon, ham, sausage, and melted mozzarella cheese, served with country potatoes and sourdough toast.

DENVER OMELETTE | 20

Hardwood smoked ham, bell peppers, mixed cheese, & onions, served with arugula salad & sourdough bread.

THE GARDEN CLASSIC | 20

Three eggs folded with spinach, mushrooms, and mixed cheese, served with country potatoes and your choice of sourdough toast or English muffin.

CLASSIC BREAKFAST | 20

Choice of sausage, hardwood smoked ham, or bacon with two eggs cooked any style, country potatoes, and your choice of sourdough toast or pancakes.

LOADED AVOCADO TOAST | 18

Sourdough toast topped with fresh avocado and a poached egg, served with your choice of steak or sesame-seared salmon, finished with micro cilantro.

BLUSHING BEET TOAST | 18

Sourdough toast layered with burrata, beets, and pistachios, garnished with micro cilantro and served with your choice of fruit or arugula salad.

SUNRISE VEGGIE TOAST | 18

Sourdough toast topped with fresh avocado, sautéed mushrooms, and spinach, finished with a poached egg, micro cilantro, and sesame seeds. Served with your choice of fruit or arugula salad.

CROISSANT BENEDICT | 18

Buttery croissant layered with two eggs and hardwood smoked ham, topped with hollandaise sauce, finished with fresh chives and a hint of cinnamon.

CROISSANT DENVER | 18

Buttery croissant layered with scrambled eggs, hardwood smoked ham, onions, bell peppers, and mixed cheese.

THE BRUNCH-WICH | 18

Garlic sourdough layered with cheese, bacon, and two over-hard eggs, finished with mustard, avocado and served with a side of arugula salad.

PROSCIUTTO FLATBREAD | 15

Flatbread with basil pesto, prosciutto, fresh mozzarella, and cherry tomatoes, topped with arugula dressed in honey vinaigrette.

CHEESE FLATBREAD | 11

Crispy flatbread topped with tomato sauce, melted mozzarella, and Parmesan cheese.

CHICKEN RANCH FLATBREAD | 15

Flatbread with ranch, mozzarella and cheddar cheese, topped with chicken, bacon, red onion, tomato, and finished with fresh basil.

MATCHA PANCAKES | 13

Matcha pancakes, topped with fresh berries and a sprinkle of powdered sugar.

BLUEBERRY PANCAKES | 13

Blueberry pancakes, topped with fresh berries and a sprinkle of powdered sugar.

CLASSIC PANCAKES | 13

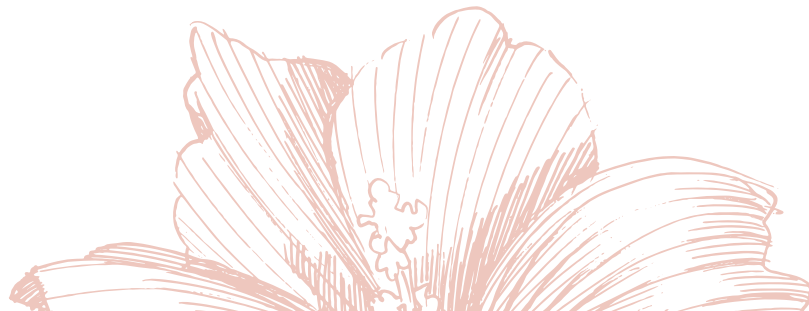
Classic pancakes, topped with fresh berries and a sprinkle of powdered sugar.

FRENCH TOAST | 18

Golden French toast served with fresh berries and butter.

HONEY BERRY YOGURT BOWL | 18

Smooth Greek yogurt topped with mixed berries, sliced banana, crunchy granola, and a golden honey drizzle.



APPETIZERS

POTSTICKERS | 18

Steamed pork-filled potstickers paired with a homemade black sauce, mixed with cucumber & onion.

AVOCADO SMASH | 18

House-made guacamole served with fresh crumbled cheese, pico de gallo, & serrano peppers on the side, letting you customize your flavor and heat. Served with house-made crispy taro chips.

SEAFOOD TARTARE | 20

A tower of avocado topped with the chef's selection of fresh fish mixed with red onion and cucumber in a chipotle aioli, finished with micro cilantro. Set over a base of black sauce and served with a crispy wonton.

PORK BELLY BITES | 24

Kurobuta pork belly slow-cooked and deep-fried for a crispy finish, served with house-made honey sriracha sauce, serrano green sauce, & warm corn tortillas.

CALAMARI | 20

Tender calamari, delicately breaded & flash-fried until golden, finished with fresh lemon and a gentle hint of heat. Served with marinara & spicy aioli for dipping.

TACOS

SURF AND TURF TACOS (2) | 19

Cheese-crust flour tortillas topped with medium-cooked New York steak and sautéed shrimp, finished with cherry tomatoes, micro cilantro, garlic aioli, and chipotle aioli.

STEAK TACOS (2) | 18

Cheese-crust corn tortillas, topped with guacamole and Jospier-grilled New York steak, finished with grilled onions and micro cilantro. Served with habanero sauce and limes.

FISH TACOS (2) | 16

Golden beer-battered fry topped with fresh cabbage and pico de gallo, drizzled with chipotle aioli and house garlic aioli.

OCTOPUS LETTUCE TACOS (2) | 18

Lettuce-wrapped zarandado octopus topped with pico de gallo and crunchy fried onions, served with a side of garlic aioli.

SUSHI & SEAFOOD

GEISHA ROLL | 26

Stuffed with crab meat, spicy tuna, shrimp tempura, cucumber, and avocado, then topped with seared Cajun tuna, red onion, black tobiko, ponzu, and soy mustard.

GOLDEN ROLL | 25

Deep-fried roll stuffed with crab meat, avocado, cucumber, & tempura shrimp, topped with eel sauce, spicy mayo, and truffle oil.

KING ROLL | 24

Stuffed with bluefin tuna, salmon, hamachi, and cucumber, topped with avocado, serrano slices, truffle aioli, eel sauce, and spicy mayo.

AGUACHILE (RED OR GREEN) | 25

Lime-marinated shrimp, served with your choice of green sauce or red sauce, mixed with red onion, cucumber, and avocado. Accompanied by crispy tostadas and a side of garlic aioli.

FROM THE GRILL

*Charcoal Fire-Grilled | Choice of 2 Sides
All steaks are served medium rare on a hot plate.*

FILET MIGNON | 50 (6oz)

NEW YORK STRIP | 80 (14 oz)

BONE-IN RIBEYE | 90 (14 oz)

TOMAHAWK PRIME | 190 (36 oz)

CHOICE OF SAUCE

Rosemary, Cajun, Chimichurri, Mushroom Marsala Sauce

CHOICE OF SIDES (2)

Fries, Mac & Cheese, Truffle Mashed Potatoes, Roasted Potatoes, Shrimp (14), Scallop Rockefeller (18), Grilled Vegetables (10), Bone Marrow (2) (16)

GEISHA テンポ

MOTHER'S DAY DINNER

PLATES

SHRIMP PENNE ALLA VODKA | 25

Penne pasta with shrimp, red onion, and mushrooms tossed in a creamy vodka sauce. Served with Garlic Bread. Add extra protein: Sausage +\$5 | Chicken +\$5

SHRIMP YAKISOBA | 24

Yakisoba egg noodles tossed with shrimp, red and green bell peppers, garlic, and red onion, topped with sesame seeds and fresh chives. Add extra protein: New York Steak +\$12

ATLANTIC GRILLED SALMON (6oz) | 35

Grilled Atlantic Salmon topped with chimichurri, served with truffle mashed potatoes, asparagus, and carrots.

CHAR-GRILLED NY STEAK | 40

8 oz New York Strip Steak, charcoal-fired, accompanied by an arugula salad with cherry tomatoes, onion, Persian cucumber, and avocado, finished with a house honey-balsamic vinaigrette and grilled lemon.

GRILLED CHICKEN | 32

Grilled chicken topped with pesto sauce, served with truffle mashed potatoes, asparagus, and carrots.

BEET THE PEAR SALAD | 25

Silky slices of slow-roasted beets & fresh pear form the base, layered with arugula, prosciutto, honey walnuts, & burrata, then drizzled with balsamic honey dressing.

DESSERTS

BUTTER CAKE | 16

Served with vanilla ice cream and fresh fruit.
Make it dirty: topped with shot of tequila coffee (21+ over) +5

RASPBERRY CHEESECAKE | 16

A classic raspberry cheesecake with a silky crème brûlée finish, topped with a crisp caramelized sugar crust.

