



## — SPECIALTY COCKTAILS —

### TEQUILA OLD FASHIONED 19

*reposado | agave | lime | serrano bitters*

*a classic skinny marg meets our spicy house bitters*

### JAPANESE OLD FASHIONED 22

*suntory toki japanese whiskey | ginger bitters*

*ginger demerara | lemon twist*

*smooth japanese whiskey and crisp ginger*

### CHAMPAGNE COCKTAIL 18

*ginseng honey shrub | sage | ginger | pear | lychee | bubbles*

*a deep, herbatious, sparkling treat*

### GRAND LARCENY 21

*maple infused bourbon | tawny port | cajun bitters | torched orange*

*wheated bourbon and rich tawny port infused in-house*

*with robust virginia pure maple*

### TURN & BURN 18

*mezcal | white peach | lime | plum nectar | smoked salt*

*sweet white peach and plum, balanced and slightly smokey*

### HOUSE OF THE RISING SUN 17

*ava vodka | lychee | lemon | blood orange*

*sweet yet tart—a floral, lychee, lemondrop-esque martini*

### FIVE SPICE DAIQUIRI 17

*five spice sugar | rum | lime*

*a classic infused with toasted star anise, clove,  
fennel, cinnamon, and peppercorn*

### SON OF A GUN 19

*gunpowder gin | ginger liqueur | cherry | montenegro | pineapple | lime*

*smokey gin and ginger shine through*

*tart morello cherries and deep botanicals*

### BAMBOO #2 20

*maboroshi sake | lillet blanc | ava vodka | amontillado sherry | lemongrass*

*a booze forward relative of the vesper with some exotic notes*

## — MOCKTAILS —

### STINGER 10

*lindera farms honey vinegar | szechuan sugar | pineapple*

*lime | szechuan peppercorn & lime sugar rim*

*a unique pineapple tonic, with a numbing sensation different from heat*

### BEACHY KEEN 10

*white peach | coconut water | plum nectar | lime*

*smooth coconut water, sweet white peach, tart plum nectar*

### SOBER SPRITZ 10

*wild orange tea syrup | lemon | elderflower tonic | orange twist*

*refreshing flowery finish in a slightly sweet sparkling tonic*



## BEER & WINE

### DRAFT BEERS

- kung fu kittens 6.6% hazy ipa 12*
- kirin ichiban 5% first press lager 9*
- rising bun 5.4% rice lager 9*
- sapporo premium 4.9% light lager 9*
- winter warmer 6.7% dark ale 11*
- volcano sauce 6% sour ale 13*

### BOTTLED BEERS

- asahi super "dry" 9*
- asahi 0.0 (non-alcoholic) 9*
- bold rock apple cider 9*
- heineken 9*
- heineken 0.0 (non-alcoholic) 9*
- modelo especial 9*
- miller light 8*
- michele ultra 8*
- stella artois 9*

### CANNED COASTAL COCKTAILS

- orange crush 10*
- cucumber collins 10*
- lemonade 10*
- blackberry bramble 10*

### SPARKLING BY THE GLASS

- marengo 'strev' moscato d' asti, piedmont, it 16*
- antonio facchin, glera, veneto, it 14*
- fluteau "echo rose", pinot noir, chardonnay, champagne, fr 28*
- vadin-plateau "renaissance" 1er cru, pinot meunier, champagne, fr 25*

### WHITE WINES BY THE GLASS

- domaine feuillat-juillot 1er cru 'les grappes d'or chardonnay', montagny, fr 25*
- remhoogte 'honeybunch' chenin blanc, stellenbosch, sa 17*
- domaine lemain - pouillot sancerre, upper loire, fr 22*
- abbazia di novacella pinot grigio, trentino-alto adige, it 18*
- orchard lane sauvignon blanc, marlborough, nz 16*
- quinta das arcas "conde villar", alvarinho, vinho verde, sobrado, pt 16*
- hendry unoaked chardonnay, napa valley, ca 17*
- limited addition, grüner veltliner, willamette valley, chehalem mountains, or 18*
- alfaro family, chardonnay, santa cruz, ca 18*

### ROSÉ BY THE GLASS

- land of saints grenache, mourvedre, santa barbara, ca 16*

### RED WINES BY THE GLASS

- clos galena grenache, caraignon, syrah, priorat, spain 18*
- hadenfig, pinot noir, willamette valley, or 20*
- hourglass 'h-111' proprietary red, napa valley, ca 30*
- teeter-totter 'california' cabernet sauvignon, napa valley, ca 19*
- two mountain merlot, yakima valley, wa 16*
- frascole chianti rufina, sangiovese, tuscan, it 16*
- hedges family estate 'red mountain' red blend, columbia, wa 24*

### SAKE BY THE GLASS

- kikusui 'chrysanthemum water' junmai ginjo, japan 18*