



## SPECIALTY COCKTAILS

### WEEKEND INFLUENCER 17

*Blanco Tequila | Yellow Chartreuse | Lillet Blanc  
Lemon | Simple Lychee*

### TEQUILA OLD FASHIONED 14

*Reposado Tequila | Lime, Agave | Serrano tincture*

### JAPANESE OLD FASHIONED 18

*Suntory Toki | Ginger | Demerara | Angostura  
Chili Lime Bitters | Lemon Peel*

### FIVE SPICE DAQUIRI 12

*Rum | Lime | Sugar | 5 Spice*

### JUNGLE BIRD 16

*Stiggins Fancy | Campari | Pineapple | Lime | Demerara*

### BAMBOO #2 16

*Haku Vodka | Sherry | Lillet Blanc | Maboroshi Sake  
Lemongrass | Shiso | Lemon Peel*

### LAST WORD 19

*Gin | Chartreuse | Luxardo | Lime*

### CHAMPAGNE COCKTAIL 12

*Sparkling Wine | Honey | Ginseng Shrub | Sage | Ginger  
Asian Pear | Lychee*

### MAI GAI 16

*Cognac | Dry Curacao | Lime | Orgeat | Mint*

### KENTUCKY BUCK 12

*Bourbon | Strawberry | Lemon | Angostura | Ginger Beer*

### PEARADISE CRUSH 14

*Ava Vodka | Rujero Singani | Asian Pear | Vanilla  
Lemon | Bubbles*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



---

## BEER & WINE

---

### DRAFT BEERS

*Sapporo \$7*

*Kirin Ichiban \$7*

*Terrapin Hopsecutioner IPA \$12*

*Yuengling \$7*

*Virginia Brewing Company Free Verse IPA \$8*

*O'Connor ODIS Dry Irish Stout \$8*

### NON-DRAFT CARBONATED BEERS

*Deschutes Black Butte Porter \$8*

*Orion \$8*

*Bold Rock Apple Cider \$7*

*O'Conner El Guapo \$8*

*Heineken \$7*

*Heineken 0.0 (Non-Alcoholic) \$8*

*Modelo Especial \$7*

*Miller Light \$6*

*Samuel Adams Boston Lager \$7*

*Stella Artois \$7*

*Bravazzi Italian Soda - Grapefruit \$8*

*Bravazzi Italian Soda - Blood Orange \$8*

### SPARKLING BY THE GLASS

*Dr Loosen Sparkling Riesling, Mosel Germany \$11*

*Bisol Jeio, Prosecco Brut, Italy \$11*

*Laurent Perrier Brut La Cuvee Champagne \$30*

### WHITE WINES BY THE GLASS

*Terra d' Oro, Chenin - Viognier, Clarksburg, CA \$11*

*BR Cohn Chardonnay, Russin River, CA \$14*

*Maso Poli, Pinot Grigio, Terentino, Italy \$14*

*Martin Codax, Rais Baixas, Albarino, Spain \$11*

*Chateau La Freynelle, Sauvignon Blanc, Bordeaux Blanc, France \$10*

*William Hill, Sauvignon Blanc, North Coast, CA \$11*

*Joel Gott Pinot Gris, Willamette Valley, OR \$10*

### RED WINES BY THE GLASS

*San Polo, Rubio, Super Tuscan, Montalcino, Toscana Italy \$13*

*Alexander Valley Vineyards, Cabernet Sauvignon, Estate Grown, CA \$15*

*Willamette Valley, Whole Cluster Pinot Noir, OR \$18*

*Silk & Spice, Blend, Portugal \$9*

*Shatter, Cote Catalanes Grenache, Languedoc - Roussillon, France \$14*

*Klinker Brick Winery, Old Vine Zinfandel, Lodi, CA \$15*