



## SPECIALTY COCKTAILS

### LYCHEE MARTINI 14

*Ava | Triple Sec | Lychee | Lime*

### STRAWBERRIES & THYME 12

*Fourth Handle | Lemon | Thyme | Ginseng | Strawberry | Soda*

### JAPANESE OLD FASHIONED 18

*Suntory Toki | Kuro Sato | Ginger | Angostura*

*18.21 Japanese Bitters | Lemon Peel*

### TEQUILA OLD FASHIONED 12

*Reposado Tequila | Agave | Lime*

*Habanero | Orange Peel*

### CORPSE REVIVER #2 13

*Beefeater | Triple Sec | Lillet Blanc | Lemon | Absinthe*

### CHAMPAGNE COCKTAIL 12

*Sparkling Wine | Honey | Ginseng | Lychee*

### QUEENS PARK SWIZZLE 10

*White Rum | Lime | Mint | Angostura*

### ORION'S CRUSH 18

*Tarnished Truth | Pomelo | Sage | Ginger | Pear | Honey | Soda*

### SAKE MULE 12

*Sake | Haku | Lime | Ginger Beer | Coconut*

### SMOKED PALOMA 14

*Montelobos | Charred Grapefruit | Lime | Egg White\**

### PYRUS SLING 12

*Bombay Sapphire East | Lime | Szechuan Pepper | Asian Pear*

### KYOTO CLOVER CLUB 16

*Roku, Lemon | Lemongrass | Raspberry | Egg White\**

### WHISKEY SMASH 11

*Bourbon | Lemon | Mint | Sugar*

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



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## BEER & WINE

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### DRAFT BEERS

- Sapporo \$7*
- Virginia Beer Company Elbow Patches \$8*
- Kirin Ichiban \$7*
- Flying Dog Thunder Peel IPA \$8*
- Yuengling \$7*

### NON-DRAFT CARBONATED BEERS

- Deschutes Black Butte Porter \$8*
- Orion \$8*
- Bold Rock Apple Cider \$7*
- O'Conner El Guapo \$8*
- Heineken \$7*
- Modelo Especial \$7*
- Miller Light \$6*
- Samuel Adams Boston Lager \$7*
- Stella Artois \$7*
- Sapporo Black - Can \$10*
- Bravazzi - Grapefruit \$8*
- Bravazzi - Blood Orange \$8*

### SPARKLING BY THE GLASS

- Dr Loosen Sparkling Riesling, Mosel Germany NV \$11*
- Bisol Jeio, Prosecco Brut, Italy \$10*
- Veuve Clicquot "Yellow Label" Brut, Reims France \$26*

### WHITE WINES BY THE GLASS

- Terra d' Oro, Chenin - Viognier, Clarksburg, CA \$10*
- BR Cohn Chardonnay, Russin River, CA \$14*
- Fess Parker, Riesling, Santa Barbara, CA \$8*
- 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 2018 \$12*
- 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*