

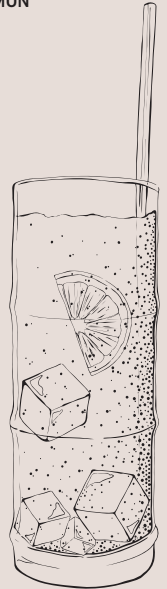
HOUSE COCKTAILS

YEAR OF THE SNAKE	18
OKA DRY GIN, FONTBONNE, PLUM I SUPPOSE, MARASCHINO LIQUEUR, LEMON	
THAI ME UP	15
GREEN-TEA-INFUSED WOODY CREEK GIN, ST GERMAIN, DOMAINE DE CANTON, LEMON, THAI BASIL	
SWEET BITE**	15
ABSOLUT MANDARIN, CALAMANSI, ORANGE BITTERS, LIME	
CATCH ME IF YOU CAN	15
MANGO-INFUSED ESPOLÒN BLANCO, AGAVE, LIME, CHILES	
SOJU SPRITZ	13
STRAWBERRY SOJU, SPARKLING BRUT, LEMON, GINGER	
PAPER CRANE	16
SUNTORY TOKI, APEROL, AMARO NONINO, LEMON, MINT	
JADE HOUR	12
SPRING 44 GIN, GREEN TEA, LIME	
HIDDEN PETAL**	14
LYCHEE-MINT INFUSED BACARDÍ SUPERIOR, LIME	
BRAMBLE ON	14
MINT-INFUSED SPRING 44 HONEY VODKA, AQUA BASIL AEU DE VIE, PAMA LIQUEUR, BLACKBERRY, LEMON, HONEY	
ZUMA	15
DEL MAGUEY VIDA MEZCAL, GINGER, PASSION FRUIT, CUCUMBER, LIME	
FRO-JOE	13
LEFT HAND MILK STOUT, SUNTORY TOKI, VIETNAMESE COFFEE, DEMERARA	
FROZEN MARGARITA	13
ESPOLÒN TEQUILA --- ROTATING FLAVOR	
FROZEN DAIQUIRI	13
BACARDÍ RUM --- ROTATING FLAVOR	

**MAKE IT N|A \$10

ZERO PROOF	THE T-BIRD	7
	HIBISCUS-INFUSED SODA, LIME JUICE, FRESH MUDDLED MINT, CUCUMBER	
	APEROL SPRITZ ZERO	10
	MIONETTO APERITIVO NA, MIONETTO WHITE WINE NA, SODA	
	YUZUMA	10
	PENTIRE SEAWARD, YUZU, LEMON	
	ACE CRAFT SODAS	6
	CHAMOMILE-LEMON GINGER GRAPEFRUIT HIBISCUS-LIME PINEAPPLE-JALEPEÑO LAVENDER	
FOR THE CREW	RISHI ICED TEA	5
	GREEN HIBISCUS	
	THAI ICED TEA	6
	RAMUNE	9
	ROTATING FLAVORS	
FOR THE CREW	GO•GO JUICE	7
	HOUSE-MADE THAI ICED TEA & VIETNAMESE ICED COFFEE	

CATCH ME IF YOU CAN		SERVES 6	65
MANGO-INFUSED ESPOLÒN BLANCO, AGAVE, LIME, CHILES			
THAI ME UP		SERVES 6	65
GREEN-TEA-INFUSED WOODY CREEK GIN, LEMON, ST GERMAIN, DOMAINE DE CANTON, THAI BASIL			
DISCO INFERNO		SERVES 2-4	40
BACARDÍ SPICED RUM, BACARDÍ 4 YEAR, GOSLING 141, ORGEAT*, PEACH LIQUEUR, LIME, CRANBERRY, PINEAPPLE			



JAPANESE WHISKY

AKASHI WHITE OAK	14	HIBIKI HARMONY	28
AKASHI UME (PLUM)	14	HIBIKI HARMONY 21 YR	170
AKASHI SHERRY CASK	50	MARS IWAI BLUE LABEL	12
HAKUSHU 12YR	75	MARS IWAI WINE CASK	20
YAMAZAKI 12YR	85	MARS IWAI TRADITION	18
YAMAZAKI 18YR	120	MARS IWAI GREEN LABEL	14
SUNTORY TOKI	12	NIKKA COFFEY MALT	26
SUNTORY WORLD WHISKY AO	20	NIKKA COFFEY GRAIN	23
		ICHIRO'S MALT & GRAIN	26

[10Z POURS AVAILABLE]

DRAFT BEER

ACE RADLER	NEW BELGIUM MOUNTAIN TIME & ACE GRAPEFRUIT SODA	69	P30
GREAT DIVIDE HAZY		69	P30
GREAT DIVIDE SAMURAI RICE LAGER		69	P30
NEW BELGIUM BREWING MOUNTAIN TIME LAGER		69	P30
ODELL SIPPIN PRETTY SOUR		69	P30
4 NOSES CAVE GIRL WEST COAST IPA		610	P35

BOTTLES & CANS	ASAHI SUPER DRY RICE LAGER, JAPAN	8
	SINGHA LAGER, THAILAND	8
	SAPPORO LAGER, JAPAN	12
	220Z	9
	TSINGTAO, CHINA	9
	KIRIN ICHIBAN PILSNER	9
	RATIO CITYSCAPES MEXICAN LAGER	8
	RATIO KING OF CARROT FLOWERS SAISON	8
	RATIO SPARKS FLY JUICY IPA	8
	AVERY WHITE RASCAL BELGIAN WHITE ALE	8
	GREAT DIVIDE DENVER PALE ALE	8
	OUTER RANGE 16OZ. ROTATOR	12
	BOUT DAM TIME WEST COAST IPA	9
	MODELO	7
	SUNTORY VODKA SELTZERS	9
	LEFT HAND MILK STOUT	9
	DOWN EAST GUAVA PASSION FRUIT CIDER	9
	STEM CIDERS HIBISCUS SESSION APPLE CIDER	9
	MONTUCKY COLD SNACK LAGER	6
	160Z	6
	COORS BANQUET	6
	MILLER HIGH LIFE PONY	3
	BEST DAY KOLSCH	7
	BEST DAY IPA	7
	N A HEINEKEN	6

SAKE

HOUSE JUNMAI	HOT OR COLD	8°/14°c
DRY "PURE RICE" SAKE WITH A CRISP FINISH, SMV +7		
MAKE IT HAZY +\$4: PAMA LIQUEUR, OR GRAND MARNIER		
HOUSE NIGORI		10°/16°c
UNFILTERED SAKE, MILD TROPICAL FRUIT & VANILLA, SMV -30		
GENBEI SAN "THE DEMON-SLAYER"	HONJOZO	15°/30°c
JAPANESE TABLE SAKE, SOFT WITH LIGHT MINERALITY, SMV +5		
"HAPPY RACCOON"	TANUKI 200ML/900ML	15°/44°c
DRY RICE SAKE, CRISP FINISH SMV +4		
KIKU-MASAMUNE "DRY SAKE IN A CUP"	180ML	13
AUTHENTIC DRY SAKE WITH A CLEAN FINISH, SMV +10		
KIKUSUI "YELLOW CAN" FUNAGUCHI NAMA	200ML	18
RICH SAKE WITH MELLOW HONEY TONES, SMV -2		
BUSHIDO "WAY OF THE WARRIOR" GINJO	180ML	17
SMOOTH, CRISP, NOTES OF TART RASPBERRY & WATERMELON RIND, SMV +6.5		
YUKI NO TENSHI SNOW ANGEL	180ML	17
DELICATE, SILKY, UNFILTERED NIGORI, SMV - 20		
EIKO FUJI BAN RYU HONJOZO	180ML	16
LIGHT & FRUITY, BLACK CURRENT, CRISP, CLEAN, SMV +1		
IKEZO JELLY SPARKLING	180ML	15
CHOICE OF YUZU OR PEACH		
JOTO DAIGINJO	300ML	28
HINTS OF CRUSHED SAGE ON THE NOSE, SPICED APPLE ON THE PALATE, SMV +5		
SHICHI HON YARI JUNMAI	300ML	32
EARTHY, NUTTY, BUTTERY, WHEATY, STEAMED RICE AROMAS, SMV +1.8		
DENSHIN YUKI "SNOW"	720ML	82
CLASSIC GINJO STYLE WITH NOTES OF ANISE SEED, FLORAL, LYCHEE & MELON, SMV +5		
JINRO SOJU	375ML	14
CHOICE OF: PLUM STRAWBERRY GREEN GRAPE ORIGINAL		

SAKE FLIGHT \$12 JUNMAI / GENBEI SAN / NIGORI



WHITE	
THE CROSSING SAUVIGNON BLANC	610 B40
RAEBURN CHARDONNAY	614 B56
ROSÉ	
HAMPTON WATER	616 B64
RED	
JOSH PINOT NOIR	614 B56
14 HANDS CABERNET SAUVIGNON	610 B40
SPARKLING	
OPERA PRIMA BRUT	68 B32

WINE

