HAPPY HOUR



4-6PM WEEKDAYS & 3-6PM WEEKENDS

\$7 HIGHBALLS

FLOWER CHILD

Spring 44 Gin + Hibiscus Lime

HOT OAXACAN

Sauza Blue + Pineapple-Jalapeño

SETTLE YOUR SOUL

Jim Beam + Ginger

EASE THE DAY

Skyy Vodka + Shiso-Lemon

LIVIN' LAVISHLY

Bacardí Superior + Lemon-Lavander

\$8 HOT SAKE CARAFES!

Make It Hazy: Pama Liqueur, Grand Marnier, or Plum Liqueur



SAKE ##### SUDS ##### SHOTS

HOUSE JUNMAI HOT OR COLD Dry "Pure Rice" Sake With A Crisp Finish, SMV +4	5
HOUSE NIGORI Unfiltered Sake, Mild Tropical Fruit & Vanilla, SMV -	7
WHISKY OF THE DAY Rotating Weekly Whisky	6
HOUSE WINE Red, White, or Rosé	8
CHEF'S SPECIAL Montucky, Jameson & Pickle Back	10
PICKLE-CUCUMBER SHOT SPICY OR ORIGINAL	4
MOUNTAIN TIME LAGER	6
COORS BANQUET 120Z	4
MONTUCKY COLD SNACK 160Z	5

HAPPY HOUR DIM SUM & THEN SUM

CRISPY WONTON CHIPS

Sweet & Sour Sauce, Hot Mustard

3

CRISP CHILI PICKLED CUCUMBERS

House-made Crisp Chili Oil, Scallions

5

EDAMAME +SPICY \$1

Sea Salt

4

SALT & PEPPER POPCORN CHICKEN

Fried Basil, Jalapeño, Scallions, Chili

14

PORK POTSTICKERS

Napa Cabbage, Scallions, Ginger Mustard (4PC)

10

TIGER WINGS

Sweet, Spicy + Salty (4PC)

8

BIRD'S EYE WINGS

Tom Yum Dry Rub, Spicy + Tangy (4PC)

8

SHRIMP FRIED RICE

Scrambled Egg, Scallions, Ginger, Asparagus

11

SWEET BITES

TURON

CAMPFIRE S'MORES
House-made Vanilla Bean Mallow.

Fried Banana "SPRING ROLL",
Miso Caramel

Graham Cracker Cookies, Pot de Creme

2ea

NOT ALI INOREDIENTS ARE LISTED, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. "THESE TIENS MAY BE SERVED RAW OR NOREPOCKED. CONSUNING RAW OR UNDERCONCED MEATS, POULTRY, SEAFOOD, SHELIFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE APPLY A GOOR GRATUITY TO PARTIES OF 8-, YOU'LL NOTICE 4, 4% BOH LOVE ADDED TO EVERY BILL.