

MARTINI & BUBBLES HOUR

4-6 PM
IN THE
BAR &
LOUNGE

SIP YOUR WAY AROUND THE WORLD
with Vodka & Gin from every corner of the globe!

MARTINIS \$16

VODKA

Belvedere, Poland
Chopin, Poland
Grey Goose, France
Ketel One, Netherlands
Nikka, Japan
Suntory Haku, Japan
Stoli Elit, Latvia
Tito's, United States

GIN

Drumshanbo, Ireland
Hendricks, Scotland
London No 1, England
No 3 London Dry, Netherlands
Still, United States
Suntory Roku, Japan
Tanqueray 10, England
The Botanist, Scotland
Zephyr, England

BUBBLES

Charles de Fère 10
"Jean-Louis" Brut
Blanc de Blancs, FR | NV
Roederer Estate Brut 15
Anderson Valley, CA
Albert Bichot Brut Rosé 15
Crémant de Bourgogne, FR
Telmont Réserve Brut 25
Champagne, FR

WINE \$10

House Red | House White

COCKTAILS \$16

Blood Orange Margarita

Corazón Blanco Tequila, Blood Orange Liqueur, Blood Orange Bitters

Paper Tiger

Zephyr Gin, Lemon Juice, Matcha Powder

Espresso Martini

Suntory Haku Vodka, Kahlua, Miscela d'Oro Espresso

Saketini

Suntory Roku Gin, Tosatsuru Azure Sake, Lime Juice

Shochutini

Suntory Roku Gin, Mango Chili Shochu, Lemon Juice

Lychee Martini

Suntory Haku Vodka, Soho Lychee, Lemon Juice

Margarita

Casamigos Blanco Tequila, Lime Juice

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FOOD \$12

Chibi Burger with Wasabi Aioli,
Avocado, and Charred Tomato

Crispy Tuna Tartare
with Serrano Aioli

Flame Seared Salmon Nigiri (2 pc.)
with Lemon Miso, Fresh Dill

Butterfish Tataki with White
Asparagus, Yuzu Shallot Dressing

Spicy Tuna Roll with Sesame, Chili,
Cucumber

Two Wash Ranch Chicken Yakitori
with Green Onion

Pork Belly Yakitori
with Gochujang Glaze

Torched Scallop Crudo
with Sunomono, Nihaizu

Prime Beef Tataki with Charred
Green Onion Mignonette

Oysters (3 pc.) with Ponzu Black
Pepper Mignonette, Ikura, Green
Onion, Nihaizu

Unagi Nigiri (2 pc.) with Eel Sauce

Hamachi Serrano Roll
with Wasabi Aioli