

# Share Plates

*Food Served Sun-Thurs til 10pm; Fri-Sat til 11pm*

## Rock Shrimp Tempura

kochojun aioli, candied walnuts

14

## Edamame

sea salt

6

## Watermelon Salad

blue crab, shaved hearts of palm,  
upland cress, pink peppercorns

13

## White Fish Ceviche

fresh citrus, morita chili water,  
ginger crisp

14

## Smoked Salmon Rilletes

miso smoked salmon, toast points

12

## Crab Tostada

blue crab, tomato, chipotle mayo

14

## Sake

Rihaku "Wandering  
Poet" Clean and fragrant  
720ml 15/66

Hakushika "Snow  
Beauty" Rich, custard  
and sweet Fiji apple  
300ml 8/25

Hana Awaka, sparkling  
Cherry, spritzy and bright  
250ml 25

## White Wine

Chardonnay, Hess Collection,  
Napa, CA 2010 11/42

Pinot Gris, Adelsheim,  
Willamette, OR 2011 12/45

## Red Wine

Red Blend Sokol Blosser  
Oregon NV 13/50

Cabernet Sauvignon  
Alexander Valley Vineyard  
2010 14/49

## Sparkling Wine

Prosecco Stellina di Notte  
Italy 9/34

Cava Poema Rose  
Penedes 9/34

Moet & Chandon Imperial  
Brut, France 135

Louis Roederer "Cristal"  
France 500

*Consuming raw or undercooked foods may increase your risk of food borne illnesses*

## To Share... Or Not

	<u>Glass</u>	<u>Carafe</u>	<u>Tower</u>
<b>Pimm's Cup (on tap!)</b> <i>gin, pimm's, house-made ginger ale</i>	single 12	4~6 55	8~12 100
<b>Hadouken Punch</b> <i>sailor jerry's spiced rum, brandy, lemon, nutmeg</i>	14	65	120
<b>Sucker Punch</b> (comes in many ways) <i>vodka, gin, triple sec, lime, peach</i>	13	60	110
<b>Queen of Hearts Sangria</b> <i>shiraz, citrus vodka, apple, lemon</i>	12	55	100
<b>White Rabbit Sangria</b> <i>chardonnay, acai berry vodka, pineapple, orange</i>	12	55	100
<b>Dancing in Botafogo (frozen)</b> <i>leblon cachaca, lime, basil</i>	13	60	
<b>Icy Mirage (frozen)</b> <i>bartender's imagination... ask us!</i>	13	60	

## Classic(ish) Cocktails 14

### Algonquin

*old overholt rye, dolin dry, pineapple*

### Last Word

*beefeater gin, lime juice, maraschino  
liquor, green chartreuse*

### Death in the Clouds

*house-made absinthe, lemon, sugar,  
sparkling wine*

## Beer 7

**Sapporo** Premium Draft

**Estrella Damm** Premium Lager Draft

**Oscar Blues** Mama's Little YELLA Pils

**Butternuts** Porkslap Pale Ale

**Avery** White Rascal

**21st Amendment** Back in Black IPA

**Jack's** Hard Cider

## Tea Lights (jarred cocktails) 13

### Porch Swing

*basil hayden's, orange bitters, black tea*

### Livin' Is Easy

*chamomile-citrus gin, dolin blanc, aperol*

### Guanajuato Cruze

*strawberry-infused tequila real blanco, lime,  
verbena-mint tea*

Join us for Happy Hour  
Monday thru Friday 5pm~7pm  
½ Price on Select Cocktails  
\$7 Wine and \$5 Drafts

