

HAPPY HOUR

DAILY 6-8PM

ALL DRINKS 8

MOSCOW MULE

Vodka, Homemade Ginger Beer, Lime Juice, Soda, Angostura Bitters

TOMMY'S MARGARITA

Partida Blanco Tequila, Lime, Agave

MICHELADA

Lager, Lime, Spices, Worcestershire

SOUTHSIDE

Beefeater Gin, Lime, Mint

PISCO PUNCH

Barsol Pisco, Sugar, Lime Juice, Orange Juice
Raspberry Preserves, Topped w/Ginger Ale

THE RUM LINE PUNCH

St. George Rum Agricole, Mt. Gay Black Barrel, Red Bell Pepper, Pineapple
Lime, Basil, Nutmeg, Honey, Tiki Bitters

SIGNS OF SUMMER

Jim Beam Rye, Giffard Apricot, Lemon, Cinnamon
Topped w/ Chamapagne

OLD FASHIONED

Old Forester Bourbon, Sugar, Angostura Bitters



PROSECCO

Benvolio Veneto, Italy

ROSÉ

Moulin De Gassac 2016, Languedoc, France

CHARDONNAY

Line 39 2016, Monterey, California

PINOT NOIR

Elouan 2015, Willamette Valley, Oregon

HONJOZO, NAMACHO

Akita

HAPPY HOUR

DAILY 6-8PM

BITES

OYSTERS 1

Chef's Selections

NIGIRI 3

Salmon, Tuna, or Hamachi

SALMON TARTARE 8

Avocado, Cilantro, Ponzu, Aji Amarillo

TUNA TATAKI 10

Micro Arugula, Crispy Onions, Orange Ponzu

SHRIMP TEMPURA ROLL 9

Shrimp Tempura Topped w/ Spicy Tuna

VEGGIE ROLL 6

Cucumbers, Carrots, Avocado, Asparagus, Gobo Root
Pickled Ginger, Dikon, Shiso Leaf

SUNOMONO 4

Cucumbers, Sweet Ponzu

CRUNCHY SPICY TUNA ROLL 9

Cucumbers, Scallions, Tobiko, Green Chili

DEVEILED EGGS 6

American Caviar, Chives

EDAMAME 4

Charred Lemon, Sea Salt

SHRIMP FRIED RICE 10

Red Fresno Peppers, Scallions, Micro Cilantro, Ginger, Eel Sauce, Ponzu

MINI LOBSTER ROLL 10

Lobster Salad, Brioche, Dill Pickle

MINI PO'BOY 8

Shrimp, Hearts of Palm Slaw, Mustard Aioli

SHRIMP TEMPURA 9

Spicy Sesame Mayo, Chives

ASIAN CHICKEN LOLLIPOPS 7

Sesame Seeds, Chives