



cocktails

velvet plum **15.00**

duck or bacon fat rye, Campari,
pickled ginger & plum brine

sontini **16.00**

gin, Sake, lime juice, House vermouth,
Luxardo Maraschino & honey

piscojito **17.00**

pisco, Lime, Sugar, Mint & Soda

smoky rum **15.00**

Palo Santo smoked rum, orange simple,
smoked saline, Madagascar vanilla &
probitas mist

golden son **16.00**

pineapple rum, house tepache,
lime juice, benedictine, chamomile simple

second round

matcha martini **17.00**

vodka, matcha, honey & milk

garita **16.00**

Tequila añejo, Licor 43, espresso, Kahlúa
& simple Syrup

banana brûlées **16.00**

Ron añejo, Licor 43, madagascar vanilla,
top cold foam licor de banana & garnish
banana brûlées

dinner menu



carne frita bao buns 16.00
corn relish

fried calamari 12.00
cilantro cream

sofrito roasted chicken skewers 10.00

spicy oriental skirt beef skewers 11.00

smoked parmesan crumble potatoes 11.00

cherry tomatoes toast 12.00
soy balsamic marinade

beers



Michelob Ultra	5.25
Magna	5.25
Medalla Light	4.00
Mambo – Ocean Lab Brewing Co.	7.50
Blueberry Ale – Ocean Lab Brewing Co.	7.50
IPA – Ocean Lab Brewing Co.	7.50
Heineken 0.0	6.00
Koshihikari beer	14.00

wine

wines by the glass

white

Babich Sauvignon Blanc	12.00
------------------------	-------

rosé

Il Borro Rosato – Borrosa	11.00
---------------------------	-------

red

James Bryant Pinot Noir	15.00
-------------------------	-------

sparkling

Val DÓca Prosecco	10.00
-------------------	-------

wines by the bottle

sparkling

Veuve Clicqot	130.00
---------------	--------

Ferrari Brut	70.00
--------------	-------

red

Iron + Sand Cabernet Sauvignon	60.00
--------------------------------	-------

sake

Harushika	25.00
Dassai 27	45.00

