

## BEER

### IMPORTED DRAFT

Lager | Asahi, Japan

### GLASS | CARAFE

12 | 21

### ASIA

Hefeweizen | Coedo 'Shiro' Japan

11

Lager | Singha, Thailand

8

Lager | Tiger, Singapore

9

White Ale | Hitachino Nest, Japan

21

### EUROPE

Blonde Ale | Rince Cochon 750ml,  
Belgium

29

Dark Ale | Chimay 'Grande Reserve Blue',  
Belgium

18

Non-Alcoholic | Erdinger, Germany

8

Radler | Stiegl, Grapefruit, Austria

9

### DOMESTIC

Black Lager | Uinta 'Baba Black,' Utah

8

IPA | Anderson valley 'Hop Ottin,' California

10

Golden Ale | Victory 'Golden Monkey,'  
Pennsylvania

9

Pilsner | North Coast 'Scrimshaw,' California

8

White Ale | Allagash, Maine

9

Dom Pérignon, Épernay,  
Champagne 2010

\$85 per glass

**DOM PÉRIGNON  
BY THE GLASS SPECIAL**

## WINE BY GLASS OR BOTTLE

### WHITE / SPARKLING / ROSÉ

3003 Prosecco | Zonin, Veneto, Italy NV

6oz | 9oz | BOTTLE

12 | NA | 50

3005 Sparkling | Mirabelle by Schramsberg, North Coast Brut Rosé NV

15 | NA | 60

3002 Champagne | Taittinger 'La Française,' Reims, France, Brut NV

24 | NA | 95

3114 Rosé | Bieler 'Sabine,' Aix-en-Provence, France, 2020

13 | 19 | 50

3112 Pinot Grigio | Santa Margherita, Alto Adige, Italy 2019

16 | 24 | 65

3119 Chardonnay | Davis Bynum 'River West' Vineyard, Sonoma 2017

15 | 23 | 60

3120 Chardonnay | Sonoma Cutrer, Sonoma Coast 2018

18 | 26 | 70

3105 Chardonnay | Cakebread, Napa 2019

23 | 34 | 90

3106 Chablis | Domaine Laroche 'St. Martin,' Chablis, France 2019

18 | 26 | 70

3122 Sauvignon Blanc | Kim Crawford, Marlborough, New Zealand 2020

13 | 19 | 50

3123 Sauvignon Blanc | Cloudy Bay, Marlborough, New Zealand 2020

18 | 26 | 70

3121 Sancerre | Thomas Famille "Les Creots", Sancerre, Loire Valley, France 2020

20 | 30 | 80

3124 Riesling | Dr. Fischer 'Bockstein Vineyard,' Kabinett, Germany 2018

14 | 21 | 55

4045 Moscato d'Asti | Ruffino, Piedmont, Italy 2020

13 | 19 | 50

### RED

3522 Cabernet Sauvignon | Martin Ray, Napa 2019

6oz | 9oz | BOTTLE

15 | 23 | 60

3524 Cabernet Sauvignon | Simi, Alexander Valley 2018

19 | 27 | 80

3523 Cabernet Sauvignon | Round Pound 'Kith & Kin,' Napa 2018

23 | 34 | 90

3513 Proprietary Red | Trystic by Reginald Perrin, Santa Ynez 2014

20 | 30 | 80

3519 Proprietary Red | Rowen 'Cooley Ranch,' Sonoma County 2016

26 | 39 | 100

3520 Pinot Noir | Elouan, Oregon 2018

14 | 21 | 55

3514 Pinot Noir | Böen, Russian River Valley, Sonoma County 2019

18 | 26 | 70

3521 Malbec | Achaval-Ferrer, Mendoza, Argentina 2018

13 | 19 | 50

3525 Bordeaux Red | Château Picque Caillou, Pessac-Léognan 2017

26 | 39 | 100

3526 Spanish Red | Numanthia 'Termes' Toro, Spain 2017

13 | 19 | 50

## SAKÉ | 酒

### SAKÉ BY THE GLASS OR BOTTLE

	4oz	BOTTLE
4020 Momokawa, Junmai Ginjo Nigori	11	65
4029 Shichi Hon Yari 'Seven Spearsmen,' Junmai Daiginjo	13	75
4008 Yoshidagura, Yamahai Junmait	16	90

## HANDCRAFTED COCKTAILS

### -SIGNATURE-

<b>FIREFLY LEMONADE</b> Belvedere, Grapefruit Juice, House Hibiscus Syrup, Butterfly Tea, With A Light Up Ice Cube, <i>Rocks</i>	19	<b>STREETS OF SAIGON</b> Don Julio Blanco, Ancho Reyes, Tamarind, House Firewater, Fresh Lemon, Tabasco, <i>Rocks</i>	18
<b>MORNING GLORY</b> Bullet Rye, Giffard Lichi-Li, Pineapple, Mandarin Orange, Demerara, Bubbly, Champagne <i>Flute</i>	15	<b>THE FORBIDDEN FRUIT</b> Haku, Giffard Passion Fruit, Passion Fruit, Fresh Lemon, Prosecco, <i>Up</i>	18
<b>BUDDHA'S PALM</b> Tanqueray 10, Yuzuri, Yuzu, Lime Cordial, Citrus Bitters, Cucumber, "Buzz" Button, <i>Up</i>	18	<b>THE HARMONIOUS MONK</b> Roku, Ginger Liquor, Sesame-Shisito Shrub, Lemon, Snow Pea, Thai Basil, Cucumber, <i>Rocks</i>	16
<b>EAST PALOMA</b> El Tesoro Blanco, Fresh Grapefruit, Hibiscus, Lychee, Fresh Lime, Firewater, Citrus Bitters, Soda, <i>Rocks</i>	18	<b>LE PETIT BIJOU</b> Hennessy, Cointreau, Coffee-Chocolate Bitters, Blackberries, <i>Up</i>	17
<b>HUE SMASH</b> Makers Mark, Giffard Apricot, Lemongrass, Fresh Lemon, Tiato, <i>Rocks</i>	15	<b>BONSAI MULE</b> Ketel One, Aloe, Yuzu, Cucumber, Ginger Beer, <i>Copper Mug</i>	15
<b>RIVER BLOSSOM</b> Belvedere, Guava, Fresh Lemon, Coco Lopez, Rhubarb Bitters, <i>Rocks</i>	17	<b>DA LAT SANGRIA</b> Chardonnay, Giffard Lichi-Li, Giffard Pineapple, Seasonal Fruits, <i>Wine Glass</i>	16

## CLASSIC SIGNATURE

<b>ACE OF SPADES</b> Maker's Mark, Montenegro, Cinnamon, Coffee-Chocolate Bitters, Flame, <i>Big Rocks</i>	16	<b>SIN-U-RITA</b> Mi Campo Blanco, Cointreau, Fresh Lime, Watermelon, Jalapeno, Mint, <i>Rocks</i>	18
<b>HEAVENLY PEAR</b> Haku, Three Olives Apples & Pears, St. Germain, Fresh Lemon, Pear, <i>Up</i>	16	<b>OH-MAI LYCHEE MARTINI</b> Haku, Soho Lychee, Lychee, Fresh Lemon, <i>Up</i>	16

CORKAGE FEE: \$30 per bottle (max. two 750ml bottles per table) | \$60 per bottle (max. one magnum bottle per table)  
CAKE CUTTING FEE: \$3 per person