

HAPPY HOUR

◇◇◇◇◇◇◇◇◇◇ *You Deserve It!*

AVAILABLE AT THE BAR ONLY | 4:30PM-6:00PM

25% OFF BOTTLE WINE UNDER \$100

\$7 BEVERAGES

Straight Up +\$3 | On The Rocks +\$2

Absolut Vodka

Zyr Vodka

Bacardi Superior White Rum

Beefeater London Dry Gin

Jack Daniel's Tennessee Whiskey

Lunazul Tequila

Dewar's White Label Blended Scotch

Captain Morgan Original Spiced Rum

\$4 DOMESTIC DRAFTS & BOTTLES

\$4 IMPORT DRAFTS

\$7 GLASS OF WINE

Sauvignon Blanc, Kim Crawford, New Zealand
Riesling, Chateau Ste. Michelle, Columbia Valley

Pinot Grigio, Kris, Italy

Merlot, Grayson Cellars, California

Cabernet Sauvignon, Wente, Livermore Valley

\$8 GLASS OF WINE

Chardonnay, Landmark, Sonoma

Pinot Noir, Meiomi, Coastal California

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\$8 SIGNATURE COCKTAILS

M.P. MARGARITA

Lunazul Tequila, Clement Creole Shrub, Lime Juice, Lemon Juice, Topped with Grand Marnier Foam

IMPROVED MANHATTAN

Redemption Rye, Martini & Rossi Sweet Vermouth, Grand Marnier, Angostura Bitters, Orange Bitters

FAMILY SECRET ESPRESSO MARTINI

Make the evening last a little longer!

NIKKEI IN JALISCO

Lunazul Tequila, House Passion Fruit Cordial, Lime Juice, House Youzu

CONCRETE JUNGLE

Cardamon Infused Rye, Cocchi di Torino, Luxardo, Apricot Brandy

VESPER

Tanqueray London Dry Gin, Tito's Handmade Vodka, Lillet, Orange Bitters

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NO SUBSTITUTIONS OR SPLITS

TRUFFLE & PARMESAN FRIES \$6

Fine Herb. Truffle Oil.

CHOP STIX & SHRIMP \$7

Tempura Crisp. Chili-Herb Glaze. Cooling Key Lime Aioli.

LAMB CARPACCIO \$9

Micro Arugula. Green Olives. Black Olives. Sundried Tomatoes. Red Onions. Crumbled Goat Cheese. Shaved Black Truffle. Lemon Citrette. Toast Points.

WAGYU BEEF CROSTINI \$9

Sautéed Onions & Mushrooms. Crostini. Crumbled Blue Cheese. Balsamic Drizzle.

WAGYU SLIDERS \$9

Two Mini Wagyu Burgers. Gruyere Cheese. Truffle Fries.

CHICKEN LOLLIPOPS \$9

Smoked BBQ Chicken. Potato Croquette.

TUNA TIRADITO \$9

Togarashi Dusted. Onions. Peppers. Cilantro. Aji Amarillo. Leche de Tigre. Crispy Seaweed.

PERUVIAN SNAPPER CEVICHE \$9

Leche de Tigre. Julienne-Onions and Peppers. Choclo. Sweet Potatoes. Crispy Corn. Tapioca Chips.

SAMBA EDAMAME \$6

Chili-Sesame Oil. Sea Salt.

WAKAME SEAWEED SALAD \$6

SALMON HOT PRESS \$8

Sushi Rice. Salmon. Gruyere Cheese. Crispy Carrot. Kabayaki Sauce.

SPICY TUNA NIGIRI \$9

Sushi Rice. Spicy Tuna. Jalapeño.

SHRIMP COCKTAIL \$8

House Cocktail Sauce.