

HAPPY HOUR

WEDNESDAY THROUGH FRIDAY TILL 6PM
ALL NIGHT HAPPY HOUR ON SUNDAYS
AVAILABLE AT THE BAR ONLY

D R I N K S

\$5 BEER:

SAPPORO
ALLAGASH
PARADOX
NORTHWAY
ATHLETIC N/A

\$8 WINE:

BELLAFINA PROSECCO
FREIXENET PINOT GRIGIO
DOUGH CHARDONNAY
FIRESTEED PINOT NOIR
THE SHOW CAB
HOT/COLD SAKE CARAFE

BOGO COCKTAILS:

STRAWBERRY FIELDS FOREVER* 14
alb vodka, housemade strawberry-rhubarb lemonade

YUZU G&T* 14
roku gin, kaffir lime leaf, juniper, citrus confetti,
yuzu tonic water

THE MONARCH 16
butterfly cannon blue tequila, fruitful prickly pear
liqueur, lemon, orange & lavender bitters, fizz

DUNES OF THE CAPE 15
rhea's rum blend, soho lychee liqueur, pineapple,
coconut, raspberry

MANDARIN BUCK* 15
rough rider bourbon, dry curaçao, mandarin orange,
ginger syrup, fizz, mandarin-ginger sugar rim

*can be made as a mocktail 8

F O O D

CUCUMBER SALAD 7
truffle soy sauce, tahini dressing, chili oil, fresh dill

CRISPY FRIED SHRIMP 12
sweet chili mayo, furikake seasoning, baby green leaf

STEAMED PORK DUMPLINGS 12
pork & cabbage mix, chili oil, black vinegar, ramen
broth, sesame seed, scallions

CHEESEBURGER BAO BUNS 12
american cheese, kimchi aioli, pickles, lettuce

RAMEN CACIO E PEPE 12
toasted black pepper, olive oil, butter, edamame,
scallions, ramen noodles, pink peppercorns

EDAMAME HUMMUS 10
tahini, chickpeas, avocado, sesame oil, wasabi peas,
everything bagel spice, fried wonton chips