

BEER

Asahi Super Dry \$7.00
(12oz Btl)
Hokkaido, Japan

Samurai Rice Ale \$7.00
(12oz Can)
Great Divide Brewing Co.
Colorado

Echigo Rice Lager \$8.00
(12oz Can)
Niigata, Japan

Sapporo \$10.00
(22oz Btl)
Tokyo, Japan

Orion Lager \$6.00
Lager (12oz Can)
Lager (21.4oz Btl)
Okinawa, Japan

Aooni IPA \$12.00
IPA (12oz Can)
Yo-ho Brewing Co.
Nagano, Japan

Yo-Ho Yokyo Black Porter \$12.00
Black Porter (12oz Can)
Yo-ho Brewing Co.
Nagano, Japan

Yo-Ho Wednesday Cat \$12.00
Belgian Style Wheat (12oz Can)
Yo-ho Brewing Co.
Nagano, Japan

Hitachino Nest White Ale \$11.00
(22oz Can)
Nagano, Japan

Hitachino Nest Red Rice Ale \$11.00
(22oz Can)
Nagano, Japan

SPARKLING

Domanda \$9.00 | \$34.00
Prosecco
Veneto, Italy
Pleasant Acidity, Freshness, Full-Bodied

Bouvet \$10.00 | \$38.00
Rose
Burgundy, France
Dry, Crisp, Yet Light And Fruity

ROSE

Conde de Valdemar \$11.00 | \$42.00
Tempranillo
Rioja, Spain
Bright Acid, Ripe Fruit

WHITE

Yealands \$11.00 | \$42.00
Sauvignon Blanc
Marlborough, New Zealand
Herbal Notes, Guava, Mineral Finish

Von Buhl Bone Dry \$10.00 | \$38.00
Riesling
Germany
Sharp Acidity, Crisp Citrus

Azienda \$10.00 | \$38.00
Pinot Grigio
Veneto, Italy
Golden Apple, Ripe Pear, Peach

Nielson \$11.00 | \$42.00
Chardonnay
Santa Barbara, California
Stone Fruit, Fig, Honey, Mineral Finish

Dom. Pichot Vouvray NA | \$50.00
Chenin Blanc
Loire, France

Hakutsuru \$10.00 | \$38.00
Plum Wine
Japan
Bright Tangy Notes, Fruity

RED

LaPosta Fazzio \$11.00 | \$42.00
Malbec
Mendoza, Argentina
Vanilla, Chocolate, Black Cherries, Plum

Primarius \$11.00 | \$42.00
Pinot Noir
Portland, Oregon
Light, Elegant, Cherry, Smoke

Barbera D'Alba \$11.00 | \$42.00
Barbera
Piedmont, Italy
Black Cherry, Black Currant, Hint Of Licorice

Curator \$11.00 | \$42.00
Red Blend
Swartland, South Africa
Vanilla, Plum, Licorice, Cedar

Blue Gray NA | \$50.00
Priorat
Catalonia, Spain
Full Bodied, Tobacco, Leather

COCKTAILS

Zensai \$10
Aperol • Barrow's Ginger Liqueur • Yuzu
Prosecco • Lemon Peel

Killa Beez \$12
Barr Hill Gin • Lemon • Killer Bee Honey
Chamomile Bitters

Paper Crane \$15
Hibiki Harmony Whiskey • Nonino Amaro
Aperol • Lemon • Yuzu

Yuzilla \$12
Hendricks • Gin • St. Germaine • Yuzu • Agave
Ginger Beer • Mint • Cucumber

Liquid Swords \$15
Xicarú Mezcal • Green Chartreuse • Luxardo Cherry Liqueur
Yuzu Infused Lime Juice • Japanese Chili Lime Bitters

I'm In Love With The Coco \$12
Parce Columbian Rum • Sfumato Amaro
Chocolate Bitters • Pure Cane Simple

Tokyo Nites Saketini \$10
Effen Vodka • House Sake • Cucumber

Sakura Square \$14
Campari • Drumshambo Gin • Luxardo Cherry Liqueur
Cherry Bitters

BARREL-AGED

Old Fashioned \$12
House Barrel-Aged Knob Creek Rye • Lemon Peel
Sugar • Angostura & Peychaud Bitters

Manhattan \$13
House Barrel-Aged Makers Mark 46 • Carpano Antica Vermouth
Angostura Bitters • Luxardo Cherry Liqueur

Boulevardier \$14
Barrel-Aged Basil Hayden • Campari
Cocchi Vermouth Di Torino • Orange Peel