



COCKTAILS

SUNTORY TOKI HIGHBALL 13

suntory toki whisky, effervescence,
lemon twist

FUKA-SA 13

blueberry & mint infused herradura silver
tequila, lemonade, agave, smoked
chili bitters, firewater

MOMOTARO 14

peach and rosemary grey goose vodka,
peach schnapps, peach nectar, rosemary
essence, soda

CHERRY BOMB 13

sipsmith gin, acerola cherry tart, lemon

MANGA 15

cutwater hibiscus vodka, g joy sake,
pineapple, coconut milk, lime, egg white

KABUTO 15

skrewball whiskey, kikori, lime,
papaya champagne shrub

MAS RIGIDO 21

glenlivet 12, amontillado sherry, vecchio
amaro del caffo, green chartreuse,
sencha tincture, yuzu bitters

AMERICAN CLASS HERO 16

milagro silver tequila, convite mezcal,
amaro montenegro, grapefruit bitters,
citrus reduction



NON ALCOHOLIC

THE FRUIT OF OKINAWA 8

pineapple reduction, coconut cream,
pineapple juice, soda

ONE HOUR FUSE 8

cherry tart, orgeat, lemon, tonic

LAGUNITAS, HOPPY REFRESHER

SPARKLING HOP WATER 6

Petaluma

COFFEE SERVICE FROM LA COLOMBE

7/10

2-cup press / 4-cup press

TEA SERVICE "The Art of Tea" 6

Based in Los Angeles, Art of Tea hand blends
and custom crafts the world's finest organic
teas. Each tea is carefully selected directly
from the growers, offering a unique story.

RED BULL 5

original or sugar free

A 5% surcharge to help cover the increased costs associated with ever-growing state and local government mandates is added to all checks.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A 22% service charge will be
applied to all parties of 8 or more. This service charge is NOT considered a gratuity. Your server may receive some but not all of this service charge.





BOTTLE / CAN

THORN BARRIO LAGER San Diego, 4.5% abv	6
ABNORMAL WEISS San Diego, 5.3% abv	8
JUNESHINE, SEASONAL FLAVORS HARD KOMBUCHA San Diego, 6.0% abv	8



WINE

	<u>glass/btl</u>
ANGELINE PINOT NOIR 2020 Russian River Valley, CA	10 / 40
TILTH PINOT NOIR 2020 Russian River Valley, CA	58
MICHELE CHIARLO BARBERA D'ASTI 2019 Piemonte, Italy	10 / 40
PAUL DOLAN ZINFANDEL 2019 North Coast, CA	40
FINCA LA LINDA MALBEC 2019 Mendoza, Argentina	10 / 40
GUNDLACH BUNDSCHU MOUNTAIN CUVÉE 2019 Sonoma, CA	10 / 40
MARCHESI DI BAROLO, BAROLO DOCG 2016 Piedmont, Italy	115
CAYMUS CABERNET SAUVIGNON 2019 Napa Valley, CA	160
DAOU "SOUL OF A LION" RED BLEND 2018 Paso Robles, CA	238



DRAFT

STELLA ARTOIS, PILSNER Belgium, 5.0% abv	9
KIRIN ICHIBAN Japan, 5.0% abv	8
ELYSIAN, SPACE DUST IPA Seattle, 8.2% abv	9
BALLAST POINT, SWINGIN' FRIAR ALE San Diego, 5.5% abv	8
BALLAST POINT, GRAPEFRUIT SCULPIN IPA San Diego, 7% abv	9
BALLAST POINT, BIG GUS CLEAR IPA San Diego, 6.5% abv	9

	<u>glass/btl</u>
MIONETTO AVANTGARDE PROSECCO Veneto, Italy	10 / 40
GH MUMM BRUT CHAMPAGNE NV Champagne, France	23 / 85
GERARD BERTRAND "GRIS BLANC" ROSE 2020 France	10 / 40
HILL FAMILY "STEWART RANCH" ALBARINO 2020 Carneros, Napa Valley	10 / 40
DRYLANDS SAUVIGNON BLANC 2020 Marlborough, NZ	10 / 40
LADOUETTE "COMTE LA FOND" SANCERRE 2019 Loire Valley, France	75
OLIANAS VERMENTINO 2019 Sardegna, Italy	10 / 40
WENTE CHARDONNAY 2019 California	10 / 40
PATZ AND HALL "DUTTON RANCH" CHARDONAY 2017 Russian River Valley, CA	60

A 5% surcharge to help cover the increased costs associated with ever-growing state and local government mandates is added to all checks. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A 22% service charge will be applied to all parties of 8 or more. This service charge is NOT considered a gratuity. Your server may receive some but not all of this service charge.





SAKE

glass/carafe/bottle

KONTEKI “TEARS OF DAWN” DAIGINJO anise, banana, and a hint of sweet rice	12.5 / 25 / 150
EIKO FUJI “GLORIOUS MT. FUJI” JUNMAI GINJO NAMAZAKE graceful and refined sake with ginger and apple	15 / 30 / 70
MABOROSHI “NAKAO’S SECRET” JUNMAI GINJO green apple, plum, cranberry and floral	12.5 / 25 / 150
DEWAZAKURA “JEWEL BROCADE” OMACHI JUNMAI GINJO tropical fruit, rich aroma and ornate flavor	20 / 40 / 240
HOYO “SHINING PRINCE GENJI” JUNMAI mellow with tart green apple and a refreshing finish	15 / 30 / 155
AIZU CHUSHOU TOKUBETSU HONJOZO sweet spice, almond and smoke aromas with melon and peach flavors	15 / 30 / 155
KASUMI TSURU EXTRA DRY KIMOTO roasted nuts, shitake mushroom, honeyed rice cakes, and dried fruits	12.5 / 25 / 150
SHIRAKABE GURA TOKUBETSU JUNMAI sweet melon, cherry, vanilla, and star anise	10 / 20 / 45
SEIKYO “MIRROR OF TRUTH” OMACHI JUNMAI GINJO bright and lively, candy apple and watermelon	12.5 / 25 / 65
COWBOY YAMAHAI JUNMAI GINJO GENSU rich umami and mushroom	15 / 30 / 70
TAMAGAWA “RED LABEL” JUNMAI rich umami and mushroom	12.5 / 25 / 55
DAIMON “ROAD TO OSAKA” TOKUBETSU JUNMAI NIGORI melon, cucumber, hint of pear	15 / N/A / 50



SAKE BOTTLE

AKIRA BACK NANBU BIJIN, JUNMAI GINJO 720ml	90
AKIRA BACK YAMABUDO UMESHU 360ml	55
SAFU JUNMAI DAIGINJO 720ml	130
HOU HOU SHU “BLUE CLOUDS” (SPARKLING SAKE) 300ml	35



SAKE FLIGHTS

SO FRESH & SO CLEAN 17 Konteki “Tears of Dawn”, Daiginjo Eiko Fuji “Glorious Mt. Fuji” Junmai Ginjo Namazake Maboroshi “Nakao’s Secret” Junmai Ginjo
FRUITY & FLORAL 17 Dewazakura “Jewel Brocade” Omachi Junmai Ginjo Fukucho “Moon on the Water” Junmai Ginjo Hoyo “Shining Prince Genji” Junmai
EARTHY & SAVORY 17 Aizu Chushou Tokubetsu Honjozo Kasumi Tsuru “Extra Dry” Kimoto Shirakabe Gura Tokubetsu Junmai
RICH & BOLD 17 Seikyo “Mirror of Truth” Omachi Junmai Ginjo Cowboy Yamahai, Junmai Ginjo Genshu Tamagawa “Red Label”, Junmai

*A 5% surcharge to help cover the increased costs associated with ever-growing state and local government mandates is added to all checks.
 *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A 22% service charge will be applied to all parties of 8 or more. This service charge is NOT considered a gratuity. Your server may receive some but not all of this service charge.





SPIRITS

VODKA

TITO'S	12
GREY GOOSE	13
CHOPIN	12
BELVEDERE SMOGÓRY FOREST	15
ABSLOUT ELYX	13
CIROC	12
HAKU	13

GIN

BOMBAY SAPPHIRE	12
PLYMOUTH	12
SIPSMITH LONDON DRY	12
HENDRICK'S	13
MONKEY 47	18
ROKU	12
BOTANIST	14
BOMBAY DRY	11

MEZCAL & TEQUILA

LOS VECINOS ESPADIN	12
DEL MAGUEY VIDA	13
EL SILENCIO	12
ILEGAL JOVEN	15
CAZADORES BLANCO	12
CAZADORES REPOSADO	12
AVIÓN SILVER	12
AVIÓN AÑEJO	15
HERRADURA BLANCO	12
HERRADURA REPOSADO	13
HERRADURA ULTRA	20
CASA NOBLE CRYSTAL	13
DON JULIO REPOSADO	15
DON JULIO AÑEJO	18
CLASE AZUL PLATA	25
CLASE AZUL REPOSADO	30
DON JULIO 70	25
DON JULIO 1942 AÑEJO	32
AZUÑIA REPOSADO	12
AZUÑIA BLACK	20
CASAMIGOS BLANCO	13
CASAMIGOS REPOSADO	15
CASAMIGOS AÑEJO	17
CASAMIGOS MEZCAL	15

BOURBON RYE / IRISH WHISKEY

JACK DANIEL'S	12
MAKERS MARK	12
BASIL HAYDEN	13
KNOB CREEK	14
BULLEIT	13
ANGEL'S ENVY	14
BUFFALO TRACE	12
WOODFORD RESERVE	13
HIGH WEST CAMPFIRE	16
BLANTON'S SINGLE BARREL	25
SKREWBALL	12
BULLEIT RYE	11
WOODFORD RESERVE RYE	12
HENEBERY RYE	13
WHISTLE PIG PIGGY BACK RYE	15
ANGEL'S ENVY RYE	19
JAMESON	12
TEELING	12

JAPANESE WHISKY

SUNTORY TOKI	13
MARS IWAI	15
MARS IWAI	15
NIKKA COFFEY MALT	18
NIKKA COFFEY GRAIN	17
NIKKI TAKETSURU PURE MALT	30
NIKKA DAYS SMOOTH & DELICATE	24
HIBIKI HARMONY	17
HAKUSHU 12 YR	25
NIKKA FROM THE BARREL	25
YAMAZAKI 12 YR	33

SCOTCH

MONKEY SHOULDER	12
JONNIE WALKER BLACK	13
JONNIE WALKER BLUE	42
MACALLAN 12 YR	18
MACALLAN 18 YR	52

RUM

BACARDI SUPERIOR	11
SAILOR JERRY SPICED	12
CUTWATER BARREL AGED	12
DIPLOMATICO EXCLUSIVA	12

A 5% surcharge to help cover the increased costs associated with ever-growing state and local government mandates is added to all checks. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A 22% service charge will be applied to all parties of 8 or more. This service charge is NOT considered a gratuity. Your server may receive some but not all of this service charge.

