



HAPPY HOUR

WED - SUN | UNTIL 6PM

SIGNATURE & SEASONAL COCKTAILS -

COOL AS A CUCUMBER

Hendricks Gin with cucumber mint syrup, zesty lemon juice and exotic lychee for a refreshing twist.

WHEN A FIRE STARTS TO BURN

Serrano-infused tequila mingles passionfruit, agave, and lime juice to spark a bold, spicy burst.

STRAWBERRY FIELDS

Gin, strawberry basil syrup, lemon juice, and agave combine to create a sweet, herbaceous, and refreshing cocktail.

CRIMSON SOL

Milagro Silver with yuzu sake, apricot, orange juice, and grenadine radiates a vibrant, tangy fusion.

WINE & BUBBLES -

SIMI CABERNET

Notes of cacao, cassis, pepper berry, and cedar

SIMI SAUVIGNON BLANC

Zesty flavors of grapefruit and citrus

CHANDON SPLIT

Hints of brioche and nuts with a dry finish

SIMI CHARDONNAY

Notes of green apple, stone apple, and light citrus

MEIOMI PINOT NOIR

Tastes of jammy fruit and toasty oaks

WHISPERING ANGEL ROSE

Tastes of sweet fruit medley with a light finish

SUSHI ROLLS -

CALIFORNIA (SF)

Crab mix, avocado, and cucumber.

SPICY TUNA (GF SUB REGULAR TUNA)

Spicy tuna and cucumber.

SPICY YELLOWTAIL

Spicy yellowtail, cucumber, and sprouts. Topped with habanero sauce.

VEGGIE (V+)

Yamagobo, takuwan, kanpyo, avocado, and cucumber.

AVOCADO (V+)

Avocado wrapped in rice and nori.

KITCHEN -

BANG FRIED RICE

Wok fried jasmine rice, peas, carrot, corn, garlic, green beans, and egg.

ASIAN HOT WINGS

Crispy chicken wings reduced in sweet soy vinaigrette.

CREAMY FRIED SHRIMP

Tempura battered tiger shrimp tossed in our house chili aioli and chives.

