

COCKTAILS

LOST AT SEA	13
<i>capitol vodka, la gitana manzanilla sherry, lime juice, seaweed syrup, pink guava puree</i>	
MORNING FOG	13
<i>havana club rum, momokawa organic sake, smoked coconut, lime juice, sage syrup</i>	
THE BUMBLEBEE	13
<i>botanist gin, smoked calamansi, orgeat, lemon juice, honey</i>	
STRUCK GOLD	13
<i>evan williams bourbon, lustau palo cortado, passion fruit, lemon juice, yogurt, angostura bitters, syrup</i>	
JADE & JUICE	13
<i>tequila arette, cucumber, celery, mint, lime</i>	
ABERDEEN	13
<i>vida mezcal, drambuie, muscovado syrup, orange & angostura bitters</i>	

BEER

HITACHINO WHITE ALE 5.5% alc.	12
SWAMIS IPA 6.8% alc.	10
FORT POINT KOLSCH DRAFT 4.6% alc.	10
TSINGTAO PALE LAGER 4.6% alc.	8
HARAJUKU GIRL RICE LAGER 5% alc.	8
DRAKES HEFFE 4.6% alc.	6

WHITE WINE

	GLASS	BOTTLE
Aligote, Guy & Yvan Dufouleur Bourgogne, Burgundy, France 2016	10	45
Trocken Riesling, Donnhoff, Nahe, Germany 2017	13	60
Chardonnay, Le P'tit Paysan, Jack's Hill, Monterey County 2016	11	50
Sauvignon Blanc, Leeuwin Estate, Siblings, Margaret River, Australia 2016	10	45
Godello, Godeval, Valdeorras, Spain 2017	9	45
Chardonnay, Cobb, Mariani Vineyard, Sonoma Coast 2016	-	135

RED WINE

	GLASS	BOTTLE
Pinot Noir, Rhys Vineyards, Alesia, Santa Cruz Mountains 2016	-	90
Syrah, Aleofane, Natacha Chave, Crozes-Hermitage, France 2016	13	60
Syrah, Piedrasassi, PS, Santa Barbara County 2016	13	60
Cabernet Sauvignon, White Rock, Napa Valley 2014	-	135

BAR SPECIAL

3PM-5PM

VEGETARIAN SPRING ROLLS (3) <i>crispy spring roll with hawthorne sweet & sour sauce</i>	6
TYPHOON HA GOW (4) <i>fried garlic crispy shrimp dumpling</i>	8
SICHUAN SEAFOOD DUMPLING (4) <i>spinach seafood shrimp dumpling with chili vinaigrette</i>	8
SIZZLING PEKING DUMPLING (4) <i>hot iron seared pork and chives dumpling with shao xing wine</i>	8
GRILLED TIGER PRAWN (1) <i>grilled tiger prawn with garlic oil and crispy ginger</i>	4
GRILLED PORK BELLY (1) <i>grilled pork belly in house pickled apple sauce</i>	4
BLACK GARLIC GRILLED CHICKEN (1) <i>grilled chicken thigh skewer in black garlic house sauce and bell pepper coulis</i>	4
KING TRUMPET MUSHROOM (1) <i>grilled king trumpet mushroom skewer in mushroom cream and cilantro</i>	3
GOLDEN GARLIC GRILLED OYSTER (3) <i>green garlic butter grilled oyster with cilantro emulsion</i>	9
CHEF'S CHOICE OYSTER ON HALF SHELL (6) <i>chef's selection of daily harvest oysters served with house sauces</i>	12