







DRINKS

WINE + SAKE

RED	GLASS	BOTTLE
CHARLES KRUG MONDAVI CABERNET SAUVIGNON California	7	28
HOPE'S END RED BLEND South Australia	8	32
JOSEPH CARR CABERNET SAUVIGNON Napa County, California	10	40
SIMPLE LIFE PINOT NOIR California	8	32
BOUCHAINE PINOT NOIR Napa Valley, California		60
WHITE		
CHARLES KRUG MONDAVI CHARDONAY California	7	28
 PIÙ GIOIA PINOT GRIGIO Veneto, Italy	8	32
 TIKI SAUVIGNON BLANC Marlborough, New Zealand	8	32
 PACIFICANA CHARDONNAY California	8	32
 SUMMER WATER ROSÉ Central Coast, California	11	44
PENFOLDS BIN 51 RIESLING Eden Valley, Australia		60
BUBBLES		
SEGURA VIUDAS BRUT CAVA Penedes, Spain	7	28
RUFFINO SPARKLING ROSÉ Tuscany, Italy	10 (187ml)	
DOMAINE CARNEROS BRUT Napa Valley, California		55
SOCIAL PINK GRAPEFRUIT GINGER SPARKLING SAKE (organic, gluten free, 88 calories) United States	10	
SAKE		
HANA WHITE PEACH California	7	28
SHO CHIKU BAI JUNMAI NIGORI California	7	28
TEXAS SAKÉ CO. JUNMAI Austin, Texas	7	28
JOTO (GRAFFITI CUP) HONJOZO Japan	10 (200ml)	
YUKI NO BOSHA JUNMAI GINJO Japan		65

SAKE + SHOCHU BOMBS 5

AUTUMN BOMB
Takara Ikkomon Sweet Potato Shochu + Amber Beer

CLOUDY BOMB
Sho Chiku Bai Junmai Nigori + Hefeweizen

FUZZY BOMB
Hana White Peach Sake + Hefeweizen

STINK BOMB
Mizu Saga Barley Shochu + IPA



TAP WINE

We serve 4 wines that use our eco-friendly tap system. These wines are stored in reusable steel kegs, eliminating waste from cardboard & glass packaging. Our kegs are vacuum sealed & temperature controlled to ensure every glass is fresh & served at its optimum temperature.

COCKTAILS



CAUTION

These cocktails are strong. They should be sipped & savored.

FROZEN	\$
BLOOD ORANGE MARGARITA el Jimador Silver tequila, el Jimador Reposado tequila	9
BANANA DAIQUIRI Bacardi, banana rum	9
ON THE ROCKS	
ISLAND MULE Blue Chair Bay Coconut Spiced rum, lime, Q ginger beer	9
EXSW MARGARITA el Jimador Silver tequila, Texas Saké Co. Junmai, yuzu, lemon, frozen blood orange	9
KEGGED MAI TAI Clément Select Barrel Vieux Agricole rum, Plantation Original Dark rum, lime, Dry Curaçao, orgeat	10.5
DRUNKEN DRAGON Plantation O.F.T.D. Overproof rum, Flor de Caña 7 Year Gran Reserva rum, grenadine, Giffard Pamplemousse liqueur, lime	10.5
SPLASH Tito's Vodka or Hayman Old Tom Gin, Dolin Blanc vermouth, strawberry, lemon, mint, soda	10
MAGNUM, P.I. (TOM SELLECK'S FAVORITE) pineapple-infused Cruzan rum, Luxardo Maraschino liqueur, lime	8.5
PIÑA OLD FASHIONED (TONY'S FAVORITE) Old Grand Dad Bonded, orange bitters, brown sugar grilled pineapple, juice	10
TAHITIAN SANGRIA white wine, Hangar One Mandarin Blossom vodka, vanilla, lemon, pineapple	8.5
CHEECH + CHONG Espolon Blanco tequila, atomized Montelobos Mezcal Joven, jalapeño, charred shishito pepper, lime	10
ZOMBIE Bacardi Añejo rum, Appleton Reserve Jamaican rum, falernum, Don's mix, lime, Liber & Co. pomegranate grenadine, absinthe	10.5
BLUE HAWAIIAN NO. 4 Blue Chair Bay Spiced Coconut rum, pineapple, Blue Curacao, lime Served in a conch shell (min. 2 guests)	9 32
CARIBBEAN COWBOY Blue Chair Bay Coconut Rum, El Jimador Reposado, Crème de Pêche, pineapple, orange, lemon	10
EASTERN SOUR Rye Whiskey, Almond (Orgeat), lemon, orange	9
HURRICANE Flor de Caña rum, Blue Chair Bay Coconut rum, lemon, passionfruit	12

SHOCHU

YOUR ODYSSEY AWAITS

CHOOSE YOUR SHOCHU

Mizu Saga Barley
Mizu Green Tea
Mizu Lemongrass

SIP
on the rocks
10



SLIRP
chu-hai
10



SHOOT
187ml carafe
& shooters
(min. 2 guests)
17



ENJOY!
Kampai