

PLANTA

HAPPY HOUR

MON-FRI | 3PM-6PM

LATE NIGHT HAPPY HOUR

SUN-FRI | 8:30PM TIL CLOSE

DRINKS

MINITINIS

PRETTY IN BRINE *watermelon 'tini* 12
ocean organic vodka, watermelon,
lychee, lemon, agave

LYCHEE KEEN *lychee 'tini* 12
hendrick's gin, hibiscus, lychee,
lemon, pineapple

TOFFEE NOIR *classic espresso 'tini* 12
casamigos reposado tequila, espresso,
mr. black, salted maple syrup, toffee ball

OLIVE THE ATTENTION *dirty 'tini* 12
grey goose vodka, olive brine, dry
vermouth, blue cheese & caviar olive

MODERN CLASSICS

HUGO SPRITZ 10
elderflower, lemon, mint, prosecco

APEROL SPRITZ 10
aperol, prosecco, soda, orange

CASA AMOR MARGARITA 10
lalo tequila, cocomix, pineapple, lime

NO SIN & TONIC *non-alcoholic* 9
aplos ease, agave, celery cucumber soda

SELECT WINES 9

SELECT BEERS 6

SUSHI

SPICY TUNA MAKI ROLL 9
ahi watermelon, avocado, toasted coconut

CRISPY RICE GF 9
spicy ahi watermelon, avocado

NIGIRI

UNAGI EGGPLANT GF 5
miso truffle

AHI WATERMELON GF 5
ginger, citrus soy

HAND ROLLS

SPICY TUNA GF 5
ahi watermelon, avocado, toasted coconut

SPICY CRAB GF 5
hearts of palm, spicy mayo, ponzu

CRISPY MUSHROOM GF 5
wasabi, avocado, gochujang,
pickled ginger, unagi

SNACKS

SUMMER ROLLS GF 6
cilantro, thai basil, pickled carrots, papaya,
tofu, peanut sauce, nuoc cham

KIMCHI BAOS 8
chick'n fried mushrooms, gochujang

LETTUCE WRAPS GF 12
gochujang brussels sprouts, tofu,
pickled ginger, sesame

CHICK'N FRIED MUSHROOMS GF 7
nuoc cham

JAPANESE SWEET POTATO GF 8
torched miso, kimchi, cilantro, thai basil

SPINACH AND ARTICHOKE DIP GF 11
cashew mozzarella, tortilla chips

GF gluten friendly

contains nuts

Service Charge: An 18% service charge will be added to parties of 6 or more guests. Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen, so cross-contact may occur. Please tell your server about allergies. To keep every dish true to its bold flavor, we kindly decline modifications.