

Bites

Fresh Oysters*  (6 minimum)
chefs selection 2.5

Shrimp Cocktail  (2 pieces) 6

Mini Salmon Poke Bowl* 9
hijiki seaweed, rice, sesame-soy

Homemade Empanada 7
hand-cut steak, oaxaca cheese,
potatoes, pico de gallo

Spicy Tuna Roll* 9

Salmon Avocado Roll* 9

Goat Cheese Croquettes  8
guava jam

Bacon Wrapped Dates 8
linguiça, manchego, dijon mustard aioli

Pig Ear Papaya Salad 9
micro cilantro, sweet chili,
jalapeño, pad thai sauce

Seasoned Fries   5
old bay spice

Happy Hour

 vegetarian  gluten free  vegan

*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness. A discretionary gratuity of 18% will be added to parties of 6 or more.

SUGARCANE

Draft & Can Beer 7

Michelob Ultra

light lager, u.s.a 4.2% abv

Stone Buenaveza

mexican style lager, california 4.7% abv

Bad Beat Brewing “Hefeweizen”

wheat ale, nevada 4% abv

Big Dogs, “Peace Love & Hoppiness”

american pale ale, nevada 6% abv

Cocktails 10

Mojito

premium rum, mint, fresh lime juice

Strawberry Balsamic

premium vodka, lime juice, maple syrup, balsamic, fresh strawberries

Blackberry Sour

premium gin, blackberry, citrus

Green Delicious

premium tequila, shiso green apple puree, midori, lime juice, organic agave

Spicy Mango Margarita

jalapeño-infused tequila, lime agave

Wine By The Glass 8

Gambino, Prosecco

treviso, italy

Pinot Grigio, Ruffino “Lumina”, Friuli

delle venezie, italy 2023

Malbec, Nieto Senetiner

mendoza, argentina 2024

