Bites

Fresh Oysters* (GF) **(6 minimum)** 2.5
chefs selection

Shrimp Cocktail (GF) **(2 piece)** 6

Pig Ear Papaya Salad
sweet chili, jalapeño, pad thai sauce 11

Lobster & Caviar Bite*
teeny tiny lobster roll topped with caviar 16

Spicy Tuna Hand Roll* 9
jalapeño, tobiko, spicy mayo, eel sauce

Salmon Hand Roll* 9
avocado, cucumber, scallion, masago, ponzu aioli

Shrimp Tempura Hand Roll 9
avocado, yuzu aioli

Goat Cheese Croquettes 8
guava jam

Bacon Wrapped Dates 8
linguiça, manchego, dijon mustard aioli

Seasoned Fries (V) 5
old bay spice

Happy Hour

vegetarian (GF) *gluten free* (V) *vegan*

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

SUGARCANE RESTAURANTS

Draft & Can Beer 7

Michelob Ultra
light lager, missouri 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 strawberry

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

Avissi, Prosecco
veneto, Italy

Pinot Grigio, Ruffino "Lumina", Friuli
delle venezie, italy 2024

Malbec, Nieto Senetiner
mendoza, argentina 2024