

SUGARCANE®

↳ RAW BAR GRILL ↳

HAPPY HOUR

available at the bar and lounge
Monday to Friday 4 p.m. to 7 p.m.
Sunday to Thursday 10 p.m. to close

edamame fresh soy beans, salt / 4

shishito peppers lemon, sea salt / 6

chef's selection of oysters* half / 13 dozen / 24

brussels sprouts orange, sweet soy / 6

chicken breast yakitori sauce / 8

SUSHI ROLLS / 7

salmon avocado*

yellowtail jalapeño*

shrimp tempura

spicy tuna*

*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness.

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COCKTAILS / 8

our signature libations

strawberry balsamic premium vodka, fresh strawberries, aged balsamic, fresh lime juice

beet mojito beet-infused Don Q Cristal, mint

spice of love premium vodka, fresh jalapeño, passion fruit purée, mango essence

caipirinha cachaça, fresh lime juice, sugar

mojito premium rum, mint, fresh lime juice

rum 'n' bramble premium dark rum, agave, yuzu, fresh blackberries, dry vermouth, Cardamom bitters, fresh basil

leche de tigre la caravado pisco quebranta, coconut milk, yuzu, simple syrup, fresh cilantro

frogoni premium gin, campari, sweet vermouth

frosé premium vodka, rosé wine, prickly pear

BUBBLES / 8

prosecco cocktails served with flavorful fruit essences

blood orange blood orange purée, st. germain

strawberry strawberry purée, fresh lime juice, st. germain

passion passion fruit purée, orange bitters, simple syrup

WINE BY THE GLASS / 7

prosecco, villa sandi brut, veneto, italy

tempranillo, hazana viñas viejas, rioja, spain 2015

pinot grigio, bollini, trentino, italy 2017

grenache/cinsault, maison saleya, côtes de provence, france 2018

BOTTLE BEER / 5

cusqueña

Lager, Peru

DRAFT BEER / 5

keegan ales hudson lager

kings mountain, north carolina