

SUGARCANE®

◀ RAW BAR GRILL ▶

HAPPY HOUR

DAILY

3pm - 6pm

happy hour menu available at the bar

fresh oysters*

chefs selection / 2 each (6 minimum)

shrimp cocktail / 6 (two pieces)

edamame

fresh soy beans, sea salt / 5

mini salmon poke bowl*

hijiki seaweed, rice, sesame-soy / 8

classic angus slider

american cheese, thousand island / 6 each

korean chicken wings

gochujang glaze, sesame seeds, scallions / 7 (three pieces)

goat cheese croquettes

guava jam / 7

bacon wrapped dates

linguiça, manchego / 8

brussels sprouts

sweet soy, aged balsamic, orange segments / 7

seasoned fries

old bay spice / 5

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

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DRAFT BEER / 6

SUGARCANE's Rosie by Tenaya Creek Light Beer, 4.6%, Las Vegas, NV
Big Dog's "Dirty Dog" Imperial IPA 7.1%, Las Vegas, NV
Tenaya Creek "Bonanza Brown" 5.6%, Las Vegas, NV
Peroni 5.1%, Italy

COCKTAILS

A Dash of Passion Bacardi Spiced rum, apple, pineapple, lemon, passion / 8
Mojito Don Q Cristal, mint, fresh lime juice / 7
Frosé premium vodka, rosé, peach schnapps, prickly pear purée / 7
Bacardi Frolada Bacardi Superior, pineapple, coconut, demerara / 7
Strawberry Balsamic premium vodka, lime juice,
maple syrup, balsamic, fresh strawberries / 8
Blackberry Sour Four Rose's Bourbon, blackberry, citrus / 8
La Isla premium tequila, mango, yuzu / 8

WINE BY THE GLASS / 8

Prosecco, Torresella, Extra Dry, Veneto, Italy NV
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand 2020
Malbec, Camila "Nieto Senetiner", Mendoza, Argentina 2018