

SUGARCANE®

↳ RAW BAR GRILL ↳

HAPPY HOUR

DAILY

4pm - 7pm | 11pm - close

happy hour menu available at the bar

fresh oysters

chef's selection / 1.5 (six minimum)

shrimp cocktail

/ 6 (two pieces)

edamame

fresh soy beans, sea salt / 5

mini salmon poke bowl*

hijiki seaweed, sesame, rice, soy / 8

american angus slider*

tonkatsu, caramelized onion, shiitake, quail egg / 6 each

goat cheese croquettes

guava jam / 7

bacon wrapped dates

linguiça, manchego / 8

brussels sprouts

orange, sweet soy / 7

furikake fries

butter, garlic, furikake seasoning / 5

pig ear pad thai

papaya salad / 7

mini maine lobster roll

old bay spice, dill / 9 each

*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

Peroni Pale Lager 5.1%, Italy

Tenaya Creek "Bonanza Brown" 5.6%, Las Vegas, NV

COCKTAILS

Spice Island Malahat spiced rum, Aperol, lime juice,
pineapple juice, peppercorn syrup / 7

Ala Malahat Malahat white rum, Créole Shrub rum,
Giffard passion fruit liqueur, pineapple syrup, rhubarb bitters / 6

The Tiger Would Malahat Black Tea rum, lavender syrup, lemonade / 7

Mojito Havana Club rum, mint, fresh lime juice / 6

Frosé premium vodka, rosé, peach schnapps, prickly pear purée / 6

Strawberry Balsamic Tito's vodka, lime juice,
maple syrup, balsamic, fresh strawberries / 7

WINE BY THE GLASS / 6

House Red

House White

House Sparkling