

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)

jumbo shrimp cocktail

/ 7 (two pieces)

salmon poke*

tosaka seaweed, sesame & soy / 8

american angus slider*

tonkatsu, caramelized onion, shiitake / 5 each

goat cheese "fritters"

quince jam / 7

bacon wrapped dates

portuguese sausage, aged spanish cheese / 7

brussels sprouts

orange, sweet soy / 6

french fries

smashed garlic, parmesan cheese & rosemary / 6

pig ear pad thai

papaya salad / 6

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

Chef Partner Timon Balloo

Executive Chef Ryan Nuqui

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DRAFT BEER / 6

Big Dog's "Dirty Dog" Imperial IPA 7.1% , Las Vegas, NV

Stella Artois Pale Lager 5.2%, Leuven, Belgium

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

COCKTAILS

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

Frosé Ketel One vodka, rosé, peach schnapps, prickly pear purée / 6

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

Tobacco Rum Old Fashioned Mount Gay Black Barrel rum, maple syrup,
Angostura bitters, homemade cigar bitters / 7

WINE BY THE GLASS / 6

Torrentes Recuerdo La Rioja, Argentina

Malbec Doña Paula "Los Cardos" Mendoza, Argentina