

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, tain / 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

french fries

smashed garlic, parmesan cheese, rosemary / 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.

SUGARCANE[®]

• RAW BAR GRILL •

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
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
Beet Mojito beet-infused Havana Club Blanco rum, mint, club soda / 7
Frosé premium vodka, rosé, peach schnapps, prickly pear purée / 6
Strawberry Balsamic Tito's vodka, lime juice, maple syrup,
balsamic, fresh strawberries / 7
Rum Old Fashioned Mount Gay Black Barrel rum,
maple syrup, Angostura bitters, orange bitters / 8

WINE BY THE GLASS / 6

Chardonnay, Castillo San Simon Jumilla, Spain
Malbec, Doña Paula "Los Cardos" Mendoza, Argentina
Prosecco, Gambino Sicily, Italy