

SUGARCANE®

♦ RAW BAR GRILL ♦

HAPPY HOUR

available for dine-in only at the bar Monday to Friday 4pm-7pm

edamame fresh soy beans, salt / 3

shishito peppers lemon, sea salt / 5

chef's selection of oysters half / 12 dozen / 22

goat cheese croquettes membrillo marmalade / 5

brussels sprouts orange, sweet soy / 5

chicken breast yakitori sauce / 7

SUSHI ROLLS / 6

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.

Chef Partner Timon Balloo

Executive Sushi Chef Koji Kagawa

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COCKTAILS / 7

our signature libations

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

beet mojito beet-infused santa teresa claro, 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 cruzan aged dark rum, agave, yuzu, fresh blackberries, dry vermouth, scrappy's cardamom bitters, fresh basil

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

frogoni premium gin, campari, sweet vermouth

frosé ketel one, rosé wine, prickly pear

BUBBLES / 7

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

pinot noir, hess shirttail ranches, central coast, california 2016

pinot grigio, doc torresella, veneto, italy 2017

grenache/cinsault, maison saleya, côtes de provence, france 2017

BOTTLE BEER / 5

cusqueña
Lager, Peru

DRAFT BEER / 5

"one and done"
today's featured brew