

FALL SPECIALS

bites

MISO SOUP \$6

wakame, tofu, scallions

WAGYU SLIDER \$8.50

american wagyu, spring mix tossed in vinagrette, pickled shallots, sweet + spicy cajun secret sauce

HAMACHI TARTARE \$17*

yellowtail, avocado, masago, plaintain chips, serrano, lemon slice, cilantro, ikura, chili thread, served in yuzu ponzu sauce

PACIFIC HEAT TOSTADA \$12*

salmon, tuna, pickled jalapeño + shallots, cucumber, cilantro, gochujang, creamy avocado sauce

KOREAN SKEWERS \$12

rice cakes, mini asian sausage, honey gochujang sauce

RED PEPPER DIP \$8

roasted red peppers, cream cheese, served with crostini

RED LANTERN ROLL \$18.50*

eel, avocado, cucumber, cream cheese, topped with diced tuna + salmon, sweet chili korean sauce, scallions + chili threads

*THESE ITEMS MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

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NIGHTMARE ON MAIN STREET \$14

beefeater gin, blackberry liqueur, lemon, cinnamon-clove infused syrup

Sip into the shadows—this gin-bramble twist haunts with cinnamon-clove and a blackberry bite

SAGE AGAINST THE MACHINE \$14

blood orange-infused tequila, ginger liqueur, sage syrup, lemon juice, egg whites

A crimson revolt of citrus and spice—summoned from the grave

HAUNTED HARVEST \$13

captain morgan, carrot cake syrup, lemon

A tasteful haunt of rum, warm spice, and subtle sweetness

POISON APPLE MARTINI \$13

vodka, apple pucker, apple cider, ginger liqueur, lemon, simple

Poison in a glass—apple, cider, and ginger; one sip and it's over

THE UNDERTAKER \$14

rittenhouse rye, sweet vermouth, campari

Enter the ring with The Undertaker... and taste the darkness