

THE EMERALD HOUR

SHOTS COCKTAILS

PUCKER UP, PATTY \$14

Blanco Tequila • Apple Pucker • Lime • Agave
Sour Apple Margarita

LUCKY MULE \$14

Ketel One Botanicals Cucumber + Mint • Ginger Liqueur • Lime • Ginger Beer
Botanical Mule

POT OF GOLD \$16

Jameson Orange • Licor 43 • Lemon • Honey Syrup • Egg Whites • Cold Flakes
Orange Vanilla Irish Sour

GREEN TEA \$5

Jameson • Sour mix • Peach Schnapps

ORANGE TEA \$5

Jameson Orange • Sour Mix • Peach Schnapps

PICKLE BACK \$6

Jameson • Pickle Juice

BABY GUINNESS \$6

Baileys • Kahlua

MINI BEER \$6

Licor 43 • Cream

BITES

SESAME SEAWEED SALAD* \$8.50

cucumber, pickled carrots, spring mix, citrus ponzu
ADD: kani \$6, octopus \$6, squid \$6, shrimp \$6

KARASHI SUMISO SALMON SASHIMI* \$17

*rare seared salmon, mustard miso, wakame,
green onion, micro green, sea salt*

DRIFTWOOD ROLL* \$18.50

*marinated shiitake mushroom, tempura shrimp,
topped with spicy tuna, avocado, spicy aioli, bonito flakes*

SUNFLOWER ROLL* \$18.50

*steamed shrimp, cucumber, avocado, topped with tuna, salmon,
avocado, poke sauce, sesame seeds, microgreens*

ORCHID ROLL* \$17.50

*spicy tuna, shrimp tempura, topped with salmon, avocado,
yuzu miso vinaigrette, microgreens, nori salt*

AZALEA ROLL* \$18.50

*spicy kani, cucumber, avocado, wrapped in tuna (no rice),
sweet ponzu, micro greens*