



wagamama

pan-asian restaurant + bar

bar menu | food

small plates

edamame (vg)

garlic, crushed red chili, salt \$4.95

yuzu caesar salad

romaine lettuce, shaved parmesan, japanese rice crackers,
yuzu dressing \$5.95

roti canai (v)

served with a spicy curry dipping sauce \$7.95

korean bbq chicken wings

half dozen, served with yuzu mint yogurt dipping sauce \$8.95

wagyu-mama beef sliders \$6.95

korean fire

wagyu beef patty, korean bbq sauce, lettuce, kimchi slaw,
chili garlic mayo

backyard

wagyu beef patty, american cheese, mayo, lettuce, tomato, pickle

(vg) | vegan (v) | vegetarian



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bar menu | cocktails

pitchers \$35 (serves 6)

thai chili margarita

el jimador tequila. chili liqueur. coconut syrup. fresh lime juice.
japanese chili + bitters. cayenne + cinnamon salt rim

lychee + blood orange sangria

cabernet sauvignon. blood orange liqueur. lychee syrup. fresh lime juice

waga-tinis \$9.95 each

ube espresso martini

tito's vodka. ube syrup. coconut milk. espresso liqueur

espresso martini

tito's vodka. coffee. espresso liqueur

lychee martini

tito's vodka. lychee syrup. elderflower syrup. coconut milk. fresh lemon juice

classic | dirty martini

tito's vodka | tanqueray gin. dry vermouth. 3 blue cheese olives

asian-inspired \$9.95 each

shichimi old fashioned

maker's mark bourbon. smoked syrup. fresh lemon juice. shichimi bitters

spicy korean mary

el jimador tequila. cucumber syrup. gochujang. fresh lime juice. agave.
shichimi-salt rim. chili + cilantro