

bar menu | food

small plates

roti canai (v)

two malaysian flatbreads served warm with our spicy curry dipping sauce \$7.95

korean bbq chicken wings

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

wagyumama beef sliders

made from snake river farms wagyu beef, pick your favorites

\$6.95 for 1 | \$13 for 2 | \$19 for 3

korean fire

wagyu beef patty* glazed with korean bbq sauce, lettuce, kimchi slaw + chili garlic mayo

backyard

wagyu beef patty* with american cheese, lettuce, tomato, pickle + mayo

hoisin bbq

wagyu beef patty* with hoisin bbq sauce, lettuce, crispy onions + spicy mayo

teriyaki

wagyu beef patty* topped with teriyaki, swiss cheese, pineapple, red onion + pickled ginger mayo

(v) vegetarian | *consuming raw or undercooked items may increase your risk of foodborne illness

bar menu | cocktails

pitchers \$35 each (serves 6)

thai chili margarita

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

lychee + blood orange sangria

cabernet sauvignon, blood orange liqueur, lychee syrup + fresh lime juice

wagatinis \$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, chili + cilantro