

Specialties - \$8

Baumgart's Cosmopolitan

Vodka, Cointreau, lime juice, cranberry juice and light syrup

Maui Magic

Bacardi Superior Rum, pineapple juice, mango juice and crème de coconut, served frozen

Mai Tai

Bacardi Superior, Meyer's Rum, triple sec, tropical fruit juice and grenadine

Buddha Sakini

Grey Goose Vodka and a chilled sake floater, garnished with a cucumber

Big Appletini

Bacardi Big Apple Rum, sour mix and a splash of apple schnapps

Lychee Martini

Grey Goose Vodka, Cointreau and fresh lychee purée

Piña Colada

Bacardi Superior Rum, triple sec, pineapple juice, crème de coconut and light cream, served frozen

Asian Mango Martini

Finlandia Mango Vodka, Malibu Mango Rum, mango purée and pomegranate liqueur

Wines

	bottle
Pinot Grigio, Campanile, <i>Italy</i>	22
Chardonnay, Blackstone, <i>California</i>	23
Sauvignon Blanc, Babich, <i>Marlborough, New Zealand</i>	27
Riesling, Chateau Ste. Michelle, <i>Columbia Valley, Washington</i>	24
Merlot, Souverain, <i>Alexander Valley, California</i>	30
Cabernet Sauvignon, Beringer Founders' Estate, <i>California</i>	24
Shiraz, Lindemans Reserve, <i>Australia</i>	23
Brut, Domaine Ste. Michelle, <i>Columbia Valley, Washington</i>	27

House Wines

BY THE GLASS - \$5.50

Chardonnay • Pinot Grigio • Merlot • Cabernet Sauvignon • Plum

Sake

Hakushika (cold) (180ml)	6	Junmai Ginjo (cold) (300ml)	10
Ozeki Dry (hot or cold) (180ml)	6	Sayuri Unfiltered (300ml)	10
Karatamba (cold) (300ml)	10	Hana-Kohaku (cold) (300ml)	10

Beer

Domestic - \$5

Budweiser
Coors Light

Imported - \$6

Tsingtao *Kirin Ichiban* *Heineken*
Sapporo *Corona* *Stella Artois*