



COCKTAIL MENU

Jinja Express | Bacardi Coconut Rum, Cointreau, island syrup, fresh lime juice, cask-aged Bacardi 8 Gran RSV Rum, served in our unique Tiki glass. 13

Silver Coin | El Tesoro Blanco Tequila, Cointreau, agave nectar, and fresh squeezed lime juice. 13

Classic Mojito | Fresh muddled mint, Bacardi Superior White Rum, house made lemongrass simple syrup, fresh squeezed limes, and club soda. 12

Mandarin Blossom | Grey Goose L'Orange, Cointreau, fresh lemon and lime juices, and a splash of cranberry. 13

Gene's Mai Tai | Myers's Dark Jamaican Rum, Mount Gay Eclipse Gold Rum, Grand Marnier and fresh juices. 13

Plaza Manhattan | Pistol Pete's 'Six Shooter' Rye, Punt e Mes Vermouth, house blend of Fee Brothers Whiskey Barrel Aged & Angostura bitters, Luxardo Brandied Cherry-Stirred, not shaken & served up! 14

Sazerac | Bulleit Rye Whiskey, Absinthe, Angostura bitters and simple syrup, served chilled and up with a twist 13

Pain Killer | Captain Morgan Original Spiced Rum, Coco Real, pineapple juice & orange juice, ground nutmeg on the top. 12

Jinja Mule | Absolut vodka, Fever Tree Premium Ginger Beer, fresh squeezed lime and grapefruit juice topped with a splash of soda. 12.5

Duke's Blue Hawaiian | Bacardi Superior White Rum, pineapple juice, Blue Curacao and Coco Real. 12

Santa Fe Sunset | Espolon Blanco Tequila, Cointreau, a touch of Ancho Reyes Ancho Chile Liqueur, mango and blood orange 12

Purple Goddess | Empress 1908 Gin, Fever Tree Premium Tonic, fresh grapefruit juice, edible orchid. 12.5

Neqroni | Bombay Sapphire Gin, Campari and Punt e Mes Vermouth. Served up and garnished with a Luxardo Brandied Cherry. 13

TIKI BOWLS

2 straws \$24.99 / 4 straws Lg \$35.99 | The ancient Polynesian's ceremonial Luau drinks were served in festive communal bowls. We offer our interpretation of the time honored custom.

Volcano | Originated at La Flordita bar in Havana in the 1930's, this distinctive cocktail blends Bacardi Superior White Rum, Myers's Dark Jamaican Rum, pineapple, lime, and papaya Juice. We light this extraordinary drink on fire and serve it in a communal party bowl. Don't say we didn't warn you!

Monkey Bowl | Drink the "Holy Grail" of trader Vic's original communal kava bowl. A blend of premium aromatic rums, fresh fruit juices, and exotic flavored syrups make this Mai Tai style drink a favorite you can share with friends or family.

Scorpion Bowl | Originally created at The Hut in Honolulu and later adapted by Trader Vic. This Tiki Bowl is made up of a festive concoction of Bacardi Superior White Rum, brandy, fresh fruit juices, and almond syrup.

ARTISAN SAKE

Our sake is served chilled unless stated that you would like to enjoy it warmed with the exception of our sake flights which will only be served chilled. Sake Flights are 2 ounces of each sake.

Choose any three of our delicious sake to make your own unique combination! \$15

Gekkeikan Traditional Sake Junmai: Herbal notes, hints of grapefruit, with medium finish.

4 oz. glass \$5.5 / Carafe \$12

Moonstone Asian Pear Sake Junmai Infused: Fresh, light sweet pear, with a smooth flavorful finish.

4 oz. glass \$9 / Carafe \$20

Gekkeikan Niqori Sake Junmai-shu: Sweet creamy texture with hints of honey and tropical fruit, with a long finish. 4 oz. glass \$9 / Carafe \$22

Gekkeikan Plum Wine: Sweet plum nectar has hints of apple and pear with a long smooth finish.

4 oz. glass \$9 / Carafe \$20

Ty-Ku Cucumber Sake Junmai Infused: Delicate, crisp and refreshing cucumber flavor with a smooth finish. | 4 oz. glass \$12/ Carafe \$26 (For something a little sweeter try our cucumber sake-tini!)

Suzaku Sake Junmai Ginjo: Delicate and smooth with notes of pear, honeydew, and pineapple has a light fruit finish. * limit 1 per flight 4oz. glass \$16.50/ Carafe \$35

Horin Sake Junmai Daiginjo: Delicate fruity notes with light hints of cantaloupe, honeydew, and honeysuckle has a long smooth finish. *limit 1 per flight 4 oz. glass \$17/ Carafe \$38

RED

WINE LIST

Latour 'Valmoissine'	Pinot Noir	France	11	40
La Crema	Pinot Noir	California	13	48
Campo Viejo	Tempranillo	Spain	10	36
14 Hands	Merlot	Washington	10	36
Septima	Malbec	Argentina	11	40
Alamos Selection	Malbec	Argentina	13	48
Coppola 'Claret'	Bordeaux-Style	California	12	44
Ava Grace	Red Blend	California	11	40
Cline	Zinfandel	California	10	36
Upshot	Red Blend	Sonoma	11	40
14 Hands	Cabernet Sauvignon	Washington	10	36
Hess Select	Cabernet Sauvignon	North Coast	11	40

WHITE

Cavit 'Lunetta'	Prosecco	Italy	11	
Gruet	Brut	New Mexico	11	40
Charles & Charles	Rose	Washington	10	36
Roscato	Moscato	Italy	10	36
Saint M	Riesling	Washington	10	36
14 Hands	Pinot Grigio	Washington	10	36
Antinori 'Santa Cristina'	Pinot Grigio	Italy	11	40
Seaglass	Sauvignon Blanc	California	10	36
Kim Crawford	Sauvignon Blanc	New Zealand	12	44
14 Hands	Chardonnay	Washington	10	36
Kendall Jackson	Chardonnay	California	11	40
Sonoma Cutrer	Chardonnay	California	13	48