

Ask your server for our full wine list.

SEASONAL SELECTION

GLASS | BOTTLE

White

2017 Jean Marie Berthier "L'Instant" 1080 | 4110
sauvignon blanc, loire, france

Red

2015 Familia Torres Altos Ibéricos 1080 | 4110
crianza, tempranillo, rioja, spain

Bubbles

NV Domaine Roland Van Hecke 1300 | 7400
crémant de bourgogne brut virtuose, france

WINE & BUBBLES

White

2017 Montes Classic 760 | 2700
chardonnay, central valley, chile

2017 Margerum Sybarite 1810 | 6910
sauvignon blanc, santa barbara, california

2015 Calera 1900 | 7200
chardonnay, central coast, california

Red

2016 Montes Classic 760 | 2700
cabernet sauvignon, colchagua, chile

2014 Heart & Soil 1630 | 6200
shiraz, langhorne creek, south australia

2013 Stonehedge Meritage 2130 | 8100
cabernet blend, napa valley, california

2016 Textbook 2270 | 8640
cabernet sauvignon, napa valley, california

B 2014 J. Christopher 2320 | 8420
pinot noir, willamette valley, oregon

Bubbles

NV Chandon 970 | 5180
yarra valley, australia

NV Philipponnat 1990 | 11400
royale reserve brut, champagne, france



B biodynamic **O** organic **N** natural

Prices include 8 percent consumption tax.

BEER

On Tap

Traders' Taps: check the beer board for today's craft beer selections.

Traders' Session IPA	1150
Asahi Super Dry	760
Suntory The Premium Malt's	850
Guinness	1080

Bottled

2 Towns Outcider 355ml	1080
Anchor Steam	1030
Aooni IPA can	700
Asahi Super Dry	760
Coors Light	760
Corona	760
Franziskaner Hefe-Weissbier 500ml	1400
Samuel Adams	970
Suntory All-Free non-alcoholic	540

CRAFT COCKTAILS

Classic Bloody Mary	1400
housemade spice mix with veal bullion, horseradish, garlic-stuffed greek olives, vodka, tomato juice	
Fuji Cider Cocktail	1400 (alcohol-free: 970)
home-brewed fuji apple cider, slow steeped for three hours with cinnamon, cloves, unrefined brown sugar, freshly grated nutmeg, orange and lemon, then blended with calvados and brandy, served hot or on the rocks	
Highlands, Herbs & Spice	1300
usquaebach reserve blended scotch whisky, spice-infused cordial, japanese ginger, lime juice, soda	
Shandy Romanesco	1190
cynar italian bitters, apple juice, cinnamon, fresh-squeezed lemon, asahi super dry	
Liyah's Daiquiri	1080
myers's dark rum, grand marnier, fresh lime juice, orange juice, sour mix	

WHISKEY

SINGLE | DOUBLE

Japanese

Suntory Hibiki 21 years old	3460 5400
Suntory Yamazaki 12 years old	1940 3670
Nikka Yoichi Single Malt	1200 2000

Single Malt Scotch

Cragganmore 12 years old	970 1620
Glenfiddich 12 years old	970 1620
The Glenlivet 12 years old	970 1620
Glenmorangie The Original 10 years old	1350 2160
Lagavulin 16 years old	1620 2700
Laphroaig 10 years old	1400 2160
The Macallan 12 years old	1510 2700
Oban 14 years old	1730 2700
Talisker 10 years old	1080 1840

Blended Scotch

Ballantine's 17 years old	1620 2700
Chivas Regal 12 years old	970 1620
Johnnie Walker Black	970 1620
Usquaebach Reserve	1100 2000
Royal Household	4320 7560

Rye

Jim Beam Rye	970
51% rye mash bill, aged four years in oak	
Wild Turkey	1300
65% rye, 23% corn, 12% malted barley	
Knob Creek	1510
secret mash bill, aged up to nine years	
Templeton The Good Stuff	1730
95% rye, 5% barley, aged four years	
Michter's Single Barrel	1940
original 1753 straight rye recipe, secret mash bill	

Bourbon

Blanton's Gold	3240 5000
Four Roses Yellow Label	760 1300
I.W. Harper	810 1350
I.W. Harper 12 years old	1400 2160
Jim Beam	760 1300
Maker's Mark Red	970 1620
Wild Turkey	860 1400

Tennessee
Jack Daniel's 920 | 1460

Canadian & Irish
Canadian Club 700 | 1080

Jameson 1780 12 years old 1080 | 1840

SPIRITS

Gin
Kinobi 1400

Martin Miller's 1300

Bombay Sapphire 860

Hendrick's 1080

Sipsmith 1300

Tanqueray 860

Vodka
Crystal Head 1510

Belvedere 1080

Grey Goose 1190

Van Gogh 1080

Rum
Malecon Reserva Superior 10 1100

Mount Gay Extra Old 1350

Ron Zacapa Centenario 23 1130

Spirits & Tequila
Casa Noble Crystal 1620

Casa Noble Reposado 2050

Cuervo 1800 Añejo 1840

Patron Silver 1400

Sake
Hakkaisan TAC 90th Anniversary
Junmai Ginjo (360ml) 1950

Kenkonichi 1730

Momono Shizuku 970

Shochu
Jinro 650

Takumi no Hana 860

Plum Wine
Kiuchi Umeshu 810

BRANDY & LIQUEUR

Calvados
Calvados Boulard 1350

Pomme Prisonniere 2050

Cognac
Hennessy VSOP 2590

Hennessy XO 3240

Martell Cordon Bleu 2920

Remy Martin 1738 2160

Grappa
Sarpa di Poli 1510

Sarpa Barrique di Poli 1730

Sherry
Tio Pepe 810

Port
Graham's Vintage Port 2000 2700

NV Sandeman Ruby 810

DESSERT COCKTAILS

Orange Blossom Special 1350
bombay sapphire gin, fresh-squeezed orange juice, grand marnier, lemon twist, straight-up

The 49th Parallel 1190
bacardi carta blanca rum, midori melon liqueur, cointreau, fresh-squeezed lemon cordial, in a pint glass

Grasshopper 1350
crème de cacao, fresh cream, crème de menthe

MOCKTAILS

Vanilla Coke	540
house-infused vanilla bean cordial, coca-cola	
Porchside Tea	650
thyme & lemongrass cordial, fresh-squeezed citrus served sparkling or still	
Homemade Ginger Ale	650
home-brewed black pepper, ginger cordial, citrus, soda	

ICED DRINKS

Mighty Leaf or Tropical Iced Tea	310
Arnold Palmer	540
lemonade, iced tea	
Boston Iced Tea	540
cranberry juice, iced tea	
Iced Coffee	430
Iced Latte	460

HOT DRINKS

Segafredo Zanetti	430
coffee, espresso, decaf	
Cappuccino, Café Latte, Café Mocha	460
Mighty Leaf Tea	310
breakfast, earl grey, darjeeling, spring jasmine, chamomile citrus, mint mélange, ginger twist, mint green tea, decaf earl grey	
Yuzu-Ginger	650
Chai Latte	540
Hot Chocolate	540

JUICE & SODA

Orange Juice	970
freshly squeezed	
Juice	540
grapefruit, cranberry, tomato, apple	
Lemonade, Lemon Squash	540
Soda	430
coca-cola, coke zero, ginger ale, dr pepper, root beer, diet ginger ale	



MINERAL WATER

San Pellegrino (sparkling)	670 1230
Aqua Panna (still)	670 1230



*Dinner available from 5pm until last orders.

DAILY DINNER SPECIALS


Monday 2950
Braised Lamb Shank

red wine-balsamico, mash potatoes, seasonal greens,
roasted carrots  


Tuesday 2750
Roasted Beer Can Chicken

free range, spice-rubbed, roasted potatoes, arugula, bacon,
broccoli  


Wednesday 3780
Grilled Pork Chop

herb roasted root vegetables, cranberry-apple chutney,
calvados au jus 

Thursday 3880
Osso Bucco

low & slow, gremolata, polenta, saute spinach 

Friday 3450
Seafood Gumbo & Rice

shrimp, scallops, catfish, okra, andouille sausage 

All day (December 1-25)

Seafood Platter (limited to 5 order per day) 6480

lobster, snow crab, hokkaido scallops, shrimp cocktail,
seafood rilletes, market ceviche




SALADS

Garden Salad 1030 | 1510

baby gem lettuce, beets, seasonal radishes, feta cheese,
walnuts, apple cider vinaigrette 



Caesar 970 | 1400

chopped romaine, anchovy-yogurt dressing, croutons,
grano padano cheese  


California Cobb 1030 | 1510

avocado, iceberg lettuce, egg, blue cheese, tomato,
bacon, grilled chicken

Chinese Chicken Salad 1030 | 1510

cilantro, radicchio, fried chow mein, cashew nuts,
hoisin-sesame dressing  

Taco Salad 1050 | 1580

dry-aged chili, sour cream, red cheddar, guacamole,
charred salsa, cilantro, lime 

 nuts & tree nuts  dairy  egg  gluten-free  vegetarian

 fish & shellfish  soy  signature dish

Prices include 8 percent consumption tax.

SOUPS & APPETIZERS

Soup Of The Day daily creation	490 650
Low Country Creamy Crab Soup crowd-pleaser since the '80s 🍷 🍷	760 1300
Low 'n' Slow Chili dry-aged black angus, pork, stout beer, house blend of spices, sour cream, cilantro	1350
Shrimp Cocktail 5pc, horseradish sauce 🍷 🍷	1620
Fish Carpaccio pear, radish, almonds, apple ginger vinaigrette 🍷	1550
Crab Cakes baby lettuces, russian dressing, lemon 🍷 🍷 🍷	1690

BURGERS & SANDWICHES

all burgers and sandwiches served with a choice of potato salad, coleslaw, onion rings or french or cajun fries

Classic TAC Burger red onion, tomato, lettuce, blue poppy seed bun 🍷 🍷	1400
toppings +190 <i>bacon, mushrooms, avocado, jalapeños, cheddar cheese, gruyère, blue cheese</i>	
Cajun-Spiced Chicken Sandwich rémoulade, bacon, red onion, tomato, lettuce 🍷 🍷	1510
Carolina Pulled Pork Sandwich apple vinegar, chili, smoked bacon, coleslaw, brioche 🍷	1730
Philly Cheesesteak onions, bell peppers, cheese sauce 🍷	1620
Reuben Sandwich rye bread, corned beef, sauerkraut, russian dressing, gruyère 🍷 🍷 🍷 🍷	1620
New York Pastrami rye bread, mustard	1510 3020
Club Sandwich smoked turkey, bacon, mayo, avocado, tomato, lettuce 🍷	1570

ENTRÉES

Certified Angus Beef Prime Rib 6oz 8oz 12oz mashed potatoes, seasonal greens 🍷 🍷	4640 5350 6910
Certified Angus Beef Tenderloin * 5oz, us choice	4640
New York Strip Loin * 8oz, us choice	3780
Cajun Spiced Skirt Steak * 8oz, us choice	3350
Certified Angus Beef Rib Eye * 12oz, us choice	4860
Fresh Catch of the Day *	3130
Lamb Chops * three 3oz new zealand chops, raita 🍷	3460
Grilled Tokushima Free Range Chicken Breast herb marinade, fregula and green beans, caramelized lemon 🍷	2550
Chicken Pot Pie carrots, onions, peas 🍷 🍷	2270
Classic Meatloaf mashed potatoes, mushroom gravy 🍷	2700
House-Smoked Pork Ribs barbecue sauce, french fries, coleslaw 🍷	2700
Quinoa & Lentils grilled vegetables, arugula 🍷 🍷	2050
Today's Vegetarian	1620

* today's seasonal side +270

🍷 nuts & tree nuts 🍷 dairy 🍷 egg 🍷 gluten-free 🍷 vegetarian
🍷 fish & shellfish 🍷 soy 🍷 signature dish

Prices include 8 percent consumption tax.

SIGNATURE SIDES

Broccoli sautéed 🍳 steamed	490
Spinach sautéed 🍳 steamed	650
Mushrooms sautéed mix, balsamic vinegar	760
Mashed Potatoes 🍳	490
Baked Potato sour cream, cheese, bacon 🍳	650
Mac 'n' Cheese bacon, jalapeños 🍳	970
Onion Rings hand-dipped 🍳 🍷 🍷	540
French or Cajun Fries 🍳	540

DESSERTS

Apple Pie à la Mode vanilla ice cream 🍷 🍷	860
Classic Pecan Pie whipped cream 🍳 🍷 🍷	780
Chocolate Lava Cake vanilla ice cream, whipped cream, red berry compote 🍳 🍷 🍷	780
Ice Cream Mud Pie chocolate cake crust, coffee ice cream, chocolate sauce, pecan nuts 🍷 🍷	700
Cheesecake baked sour cream cheesecake, graham cookie crust, berry compote 🍷 🍷 🍷	910
Bourbon Carrot Cake carrot cake sponge, walnuts, bourbon cream cheese frosting 🍷	780
Sherbet yuzu 🍳 lemon 🍳 orange 🍳	290
Mango Sorbet	290
Ice Cream vanilla 🍷 chocolate 🍷 green tea 🍷 strawberry	290



TRADERS' MUNCHIES

Available on weekdays from 3pm until last orders and all-day on weekends.

Caesar 970 | 1400
chopped romaine, anchovy-yogurt dressing, croutons, grana padano cheese

all burgers and sandwiches served with a choice of coleslaw, onion rings or french or cajun fries

Classic TAC Burger 1400
red onion, tomato, lettuce, blue poppy seed bun

Toppings +190
bacon, mushrooms, avocado, jalapeños, cheddar cheese, gruyère, blue cheese

Reuben Sandwich 1620
rye bread, corned beef, russian dressing, gruyère

Club Sandwich 1570
smoked turkey, bacon, mayo, avocado, tomato, lettuce

Classic Hot Dog 810
chopped onion, relish

Dry-Aged Chili Dog 1050
signature dry-aged angus beef chili, jalapeños, chopped onion, cheddar

Toppings +190
+ cheddar cheese, guacamole, jalapeños, tomato salsa, sauerkraut

Meat Tacos 1840
smoked chicken, chili beef, barbecued pulled pork, white corn tortillas

IPA-INFUSED PIZZA

Available daily from 3pm.

Cheese 1460
san marzano tomato sauce, mozzarella, grana padano cheese

Classic Pepperoni 1580
san marzano tomato sauce, pepperoni, mozzarella, grana padano cheese

Spicy Meat-Lover 1750
san marzano tomato sauce, pepperoni, italian sausage, bacon, jalapeños, mozzarella, grana padano cheese

Traders' Weekly Pizza
a new creation every Monday

Nachos Supreme 1350 | 1750
monterey jack, red cheddar cheese, refried beans, dry-aged beef chili, sour cream, jalapeños and guacamole

Wings 970 | 1730
buffalo, honey-barbecued or cajun-spiced

Fish 'n' Chips 1080 | 1730
golden fried wild hoki, tartare sauce

Calamari 1300
cajun rémoulade

Fried Mozzarella Sticks 1400
italian bread crumbs, spicy tomato dipping sauce

Jalapeño Poppers 1300
cream cheese, bacon, ranch dressing

Vegetable Crudités 860
seasonal selection, ranch dressing

Charcuterie Plate 1300
cured meats, dried fruits, crackers

Cheese Plate 1300
artisanal cheeses, dried fruits, crackers

Cheese & Charcuterie Board 2270
chef's selection, dried fruits, crackers

Onion rings 540
hand-dipped

French or Cajun Fries 540

HAPPY HOUR

Weekdays (except national holidays): 5-7 pm | Final Friday of each month: 3-7pm | Weekends & holidays: all-day

Draft Beer 700 | 1080
today's craft beers (ask your server)

Asahi Super Dry 630

Bottled Beers 540
asahi super dry | coors light | corona

Seasonal Wines 700
white or red

Montes Classic Series 540

Sparkling 540
chandon brut sparkling wine

Cocktails 540




nuts & tree nuts dairy egg gluten-free vegetarian
fish & shellfish soy signature dish

Prices include 8 percent consumption tax.


BRUNCH

Weekends: 11:30am-3pm



Grand Slam 2160

waffle, two eggs any style, two bacon rashers,
two maple sausages, hash browns, toast   



Crab Cake Eggs Benedict 2380

snow crab cakes, old bay hollandaise sauce,
hash browns, maple sausage or cherrywood-
smoked bacon   


Classic Eggs Benedict 2270

english muffin, ham, hollandaise sauce, hash browns,
maple sausage or cherrywood-smoked bacon  


Denver Omelet 1730

ham, bell peppers, onions, cheddar cheese, hash browns,
toast, maple sausage or cherrywood-smoked bacon  


French Toast 2050

chantilly cream, fresh berries, hash browns,
maple sausage or cherrywood-smoked bacon 



Belgian Waffles 1620

chantilly cream, fresh berries 



Biscuits & Gravy 1940

two handmade buttermilk biscuits, sausage gravy,
hash browns, two eggs any style, maple sausage or
cherrywood-smoked bacon 

Steak & Eggs 4210

8oz new york strip loin, two eggs any style,
hash browns, toast  

Huevos Rancheros 2050

three fried eggs, corn and monterey jack cheese tortillas,
dry-aged beef chili, beans, sour cream, tomato salsa  

Sides

Biscuit and Gravy 650

Two Bacon Rashers 190

Two Maple Sausages 320

Toast (white/wheat) 270

Hash Browns 320

