

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

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## WINE & BUBBLES

### White

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

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

2016 Hoopla 1900 | 7200  
chardonnay, napa valley, california

### Red

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

2015 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

2014 Talley Vineyards "Bishop's Peak" 1900 | 7200  
pinot noir, san luis obispo, california

### 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.

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

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### Bottled

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

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## CRAFT COCKTAILS

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

## WHISKEY

SINGLE | DOUBLE

### Japanese

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

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### 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 |

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### 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 |

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### Rye

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

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### 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

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*Canadian & Irish*  
Canadian Club 700 | 1080

Jameson 1780 12 years old 1080 | 1840

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## SPIRITS

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*Gin*  
Kinobi 1400

Martin Miller's 1300

Bombay Sapphire 860

Hendrick's 1080

Sipsmith 1300

Tanqueray 860

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*Vodka*  
Crystal Head 1510

Belvedere 1080

Grey Goose 1190

Van Gogh 1080

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*Rum*  
Malecon Reserva Superior 10 1100

Mount Gay Extra Old 1350

Ron Zacapa Centenario 23 1130

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*Spirits & Tequila*  
Casa Noble Crystal 1620

Casa Noble Reposado 2050

Cuervo 1800 Añejo 1840

Patron Silver 1400

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

Kenkonichi 1730

Momono Shizuku 970

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*Shochu*  
Jinro 650

Takumi no Hana 860

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*Plum Wine*  
Kiuchi Umeshu 810

## BRANDY & LIQUEUR

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*Calvados*  
Calvados Boulard 1350

Pomme Prisonniere 2050

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*Cognac*  
Hennessy VSOP 2590

Hennessy XO 3240

Martell Cordon Bleu 2920

Remy Martin 1738 2160

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*Grappa*  
Sarpa di Poli 1510

Sarpa Barrique di Poli 1730

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*Sherry*  
Tio Pepe 810

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*Port*  
Graham's Vintage Port 2000 2700

NV Sandeman Ruby 810

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## DESSERT COCKTAILS

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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

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

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## ICED DRINKS

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|   |            |
|---|------------|
| <b>Mighty Leaf or Tropical Iced Tea</b> | <b>310</b> |
| <b>Arnold Palmer</b>                    | <b>540</b> |
| lemonade, iced tea                      |            |
| <b>Boston Iced Tea</b>                  | <b>540</b> |
| cranberry juice, iced tea               |            |
| <b>Iced Coffee</b>                      | <b>430</b> |
| <b>Iced Latte</b>                       | <b>460</b> |

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## HOT DRINKS

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

## JUICE & SODA

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

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## MINERAL WATER

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|                                   |                   |
|-----------------------------------|-------------------|
| <b>San Pellegrino (sparkling)</b> | <b>670   1230</b> |
| <b>Aqua Panna (still)</b>         | <b>670   1230</b> |

\*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 🍷
- Weekends** 6480  
**Seafood Platter** (limited to 5 order per day)  
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

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

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

## ENTRÉES

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

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

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## DESSERTS

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

