

Ask your server for our full wine list.

SEASONAL SELECTION

GLASS | BOTTLE

White

2016 Indigo Eyes 1080 | 4110
chardonnay, california

Red

2015 Elderton E Series 1080 | 4110
shiraz-cabernet sauvignon, south australia

Bubbles

NV Joseph Gruss Et Fils 1300 | 7400
cremant d'alsace brut, alsace, france

WINE & BUBBLES

White

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

2016 Matanzas Creek Winery
sauvignon blanc, sonoma county, california 1960 | 7450

2016 Hoopla
chardonnay, napa valley, california 1900 | 7200

Red

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

NV Bedrock "Shebang"
zinfandel blend, sonoma county, california 1630 | 6200

2014 Stonehedge Meritage 2130 | 8100
cabernet blend, napa valley, california

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

2016 Talley Vineyards "Bishop's Peak" 1900 | 7200
pinot noir, san luis obispo, california

Bubbles

NV Chandon 970 | 5180
yarra valley, australia

NV Monmarthe 1990 | 11400
secret de famille ludes 1er cru 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
Corona	760
Franziskaner Hefe-Weissbier 500ml	1400
Samuel Adams	970
Suntory All-Free non-alcoholic	540

CRAFT COCKTAILS

Classic Bloody Mary housemade spice mix with veal bullion, horseradish, garlic-stuffed greek olives, vodka, tomato juice	1400
Sakura Spring Essence st. germain elderflower liqueur, vodka-pomegranate-lemon cordial, blended with pineapple and passionfruit puree	1200
Traders' Moscow Mule smirnoff vodka, homemade ginger cordial, fresh lime juice	975
Lime Mojito bacardi rum, fresh mint, freshly squeezed lime juice	970
Liyah's Daiquiri myers's dark rum, grand marnier, fresh lime juice, orange 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

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
Usqueabach Reserve	1100 2000
Royal Household	4320 7560

Rye

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

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

Tanqueray Ten 1080

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 Umesu 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

South of the Border 1190
eljimador reposado 100% blue agave tequila, cointreau,
citrus and house-infused cinnamon cordial, shaken and
served on the rocks

Yuzu-Ginger Snifter (Hot) 1190
yuzu marmalade, vodka, fresh squeezed lemon and
sugar cordial

MOCKTAILS

Vanilla Coke	540
house-infused vanilla bean cordial, coca-cola	
Gingerito	860
fresh mint, homemade ginger cordial, fresh lime juice, soda	
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 3400
Salmon en Croûte with Scallop Mousse
spinach, dill, seasonal vegetables

Tuesday 2750
Roasted Beer Can Chicken
free range, spice-rubbed, roasted potatoes, arugula, bacon, broccoli  

Wednesday 3650
Cherrywood-Smoked Pork Chop
14oz, house spice rub, polenta cake, seasonal greens, lemon-tomato confit 

Thursday 3850
Papa's Greek Plate
grilled lamb souvlaki, tzatziki, pita bread, greek salad, oregano-roasted potatoes 



Friday 2950
Sizzling Fajitas
steak or shrimp (or a combo of both), beans, spanish rice, lettuce, cheese, sour cream, guacamole, warm tortillas
  

Weekends 6830
Surf 'n' Turf
certified angus beef ribeye steak, whole lobster tail




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, grana padano cheese  

add grilled chicken +430 | add 3pc grilled shrimp +700

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	490 650
daily creation	
Low Country Creamy Crab Soup	760 1300
crowd-pleaser since the '80s 🌱 🍷	
Vegetable Crudités	940
assorted market vegetables, balsamic-anchovy aioli 🍷 🌱 🍷	
Low 'n' Slow Chili	1350
dry-aged black angus, pork, stout beer, house blend of spices, sour cream, cilantro	
Shrimp Cocktail	1620
5pc, horseradish sauce 🌱 🍷	
Crab Cakes	1690
baby lettuces, russian dressing, lemon 🍷 🌱 🍷	
Golden-Fried Calamari	1300
sea salt, cajun rémoulade 🍷 🌱 🍷	

BURGERS & SANDWICHES

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

Classic TAC Burger	1400
chuck, clod and brisket blend, red onion, tomato, lettuce, blue poppy seed bun 🌱 🍷	
toppings +190	
<i>bacon, mushrooms, avocado, jalapeños, cheddar cheese, gruyère, blue cheese, pepper jack cheese</i>	
Southwest-Spiced Chicken Sandwich	1590
pepper jack cheese, guacamole, red onion, tomato, lettuce 🌱 🍷	
Carolina Pulled Pork Sandwich	1730
apple vinegar, chili, smoked bacon, coleslaw, brioche 🌱 🍷	
Steak Sandwich	1890
parmigiano-reggiano, grilled onions, mushrooms, balsamic-anchovy aioli, arugula, tomato 🌱 🍷 🍷 🍷	
Reuben Sandwich	1620
rye bread, corned beef, sauerkraut, russian dressing, gruyère 🌱 🍷 🍷 🍷	
New York Pastrami	1510 3020
rye bread, mustard	
Club Sandwich	1570
smoked turkey, bacon, mayo, avocado, tomato, lettuce, white, wheat or multi cereal 🌱 🍷	

ENTRÉES

Certified Angus Beef Prime Rib	4640
6oz	5350
8oz	6910
12oz	
mashed potatoes, seasonal greens 🍷 🍷	
Certified Angus Beef Tenderloin *	4640
5oz, us choice	
New York Strip Loin *	4250
10oz, us choice	
Cajun Spiced Skirt Steak *	3350
8oz, us choice	
Certified Angus Beef Rib Eye *	4860
12oz, us choice	
Rock Valley Veal Chop	3800
12oz, australian milk- and grass-fed, local spring greens	
Lamb Chops *	3460
three 3oz new zealand chops, raita 🍷	
House-Smoked Pork Ribs	2700
barbecue sauce, french fries, coleslaw 🍷	
Grilled Tokushima Free Range Chicken Breast	2550
herb marinade, fregula and green beans, caramelized lemon 🍷	
Fresh Catch of the Day *	3130
Classic Beef Ragu with Spaghetti	1650
san marzano tomatoes, mushrooms, grana padano cheese 🍷 🍷	
Grilled Shrimp Linguini	2600
white wine, preserved lemon, snap peas, fresh herbs, arugula 🍷 🍷	
Risotto	2300
rondolino family acquerello italian rice, lemon, grana padano cheese 🍷 🍷 🍷	
Quinoa & Lentils	2050
grilled vegetables, arugula 🌱 🍷	

* 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
Grilled Asparagus lemon	900
Steamed Green Peas hokkaido butter, fresh mint	550
Onion Rings hand-dipped 🍳 🍷 🍴	540
French or Cajun Fries 🍴	540

DESSERTS

Apple Pie à la Mode vanilla ice cream 🍷 🇯🇵	860
Key Lime Pie lime custard, graham crust, whipped cream, vanilla sauce 🍳 🍷 🍴 🍴	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
Black Forest Cake chocolate sponge, kirsch, whipped cream, chocolate sauce 🍳 🍷 🍴 🍴	850
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

add grilled chicken +430 | add 3pc grilled shrimp +700

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

Classic TAC Burger 1400
chuck, clod and brisket blend, red onion, tomato, lettuce, blue poppy seed bun

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

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

Club Sandwich 1570
smoked turkey, bacon, mayo, avocado, tomato, lettuce, white, wheat or multi cereal

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

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

Smoked Wings 970 | 1730
buffalo, honey-barbecued or naked

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

Golden-Fried Calamari 1300
sea salt, cajun rémoulade

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 | 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

Grilled Asparagus and Proscuitto 2050
poached atsumi farm egg, grilled baguette, green pea-mint pesto, roasted mushrooms, parmigiano-reggiano



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
atsumi farm eggs, 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



Farmhouse Bowl 1950
local kale, squash, purple cabbage, carrots, mushrooms, asparagus, quinoa, pine nuts, avocado, poached egg



Biscuits & Gravy 1940
two handmade buttermilk biscuits, sausage gravy, hash browns, two atsumi farm eggs any style, maple sausage or cherrywood-smoked bacon



Steak & Eggs 4450
10oz new york strip loin, two atsumi farm eggs any style, hash browns, toast



Huevos Rancheros 2050
three fried atsumi farm 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/multi cereal) 130



Hash Browns 320

