

Ask your server for our full wine list.

## SEASONAL SELECTION

GLASS | BOTTLE

### White

**2017 Joseph Drouhin** 1080 | 4110  
chablis réserve de vaudon, chablis, france

### Red

**2016 The Seven Deadly Zins** 1080 | 4110  
lodi, california

### Bubbles

**NV Clos Pons, "Flocs"** 1300 | 7400  
cava reserva, catalonia, spain

---

## WINE & BUBBLES

### White

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

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

**2017 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 Joseph Perrier** 1900 | 11400  
cuvée royale 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
Lemongrass Margarita rio caliente blanco tequila, orange curaçao, fresh- squeezed citrus, house-infused lemongrass cordial	1200
Traders' Moscow Mule smirnoff vodka, homemade ginger cordial, fresh lime juice	975
Lime Mojito bacardi rum, fresh mint, fresh-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, sugar  
cordial

## MOCKTAILS

---

<b>Vanilla Coke</b>	<b>540</b>
house-infused vanilla bean cordial, coca-cola	
<b>Gingerito</b>	<b>860</b>
fresh mint, homemade ginger cordial, fresh lime juice, soda	
<b>Homemade Ginger Ale</b>	<b>650</b>
home-brewed black pepper, ginger cordial, citrus, soda	

---

## ICED DRINKS

---

<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>

---

## HOT DRINKS

---

<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, chamomile citrus, mint mélange, ginger twist, 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

---

<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, root beer, diet ginger ale, sprite	

---

## MINERAL WATER








---

<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** 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 Salad** 970 | 1400  
chopped romaine, anchovy-yogurt dressing, croutons, grana padano cheese  
- add grilled chicken +430 | add 3pc grilled shrimp +700
- California Cobb Salad** 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 🍴 🌱 🍷

**Piquillo Pepper and Corn Quesadilla** 1,250  
monterey jack cheese, black beans, salsa, sour cream, guacamole 🍴 🌱 🍷

## 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 🍴 🍷

### Burger Month Special

**Morgan Ranch Double Cheeseburger 1,800**  
7oz certified american wagyu, tomato, lettuce and burger sauce 🍴 🌱

toppings +190

*bacon, mushrooms, avocado, jalapeños, cheddar cheese, gruyère, blue cheese, pepper jack cheese*

**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 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

**Lamb Chops \*** 3460  
three 3oz new zealand chops, raita 🍴

**Grilled Organic New Zealand Chicken Breast** 2550  
bostock brothers farm, herb marinade, fregula, green beans, caramelized onion 🍴

**Fresh Catch of the Day \*** 3130

**Classic Beef Ragu with Spaghetti** 1650  
san marzano tomatoes, mushrooms, grana padano cheese 🍴 🍷

## DINNER ENTRÉES

*Dinner entrées available from 5pm until last orders*

**Certified Angus Beef Prime Rib**  
6oz 4640  
8oz 5350  
12oz 6910  
mashed potatoes, seasonal greens 🍴 🍷

**Rock Valley Veal Chop** 3800  
12oz, australian milk- and grass-fed, local spring greens

**House-Smoked Pork Ribs** 2700  
barbecue sauce, french fries, coleslaw 🍷

**Grilled Shrimp Linguini** 2200  
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

---

<b>Broccoli</b> sautéed 🍳   steamed	490
<b>Spinach</b> sautéed 🍳   steamed	650
<b>Mushrooms</b> sautéed mix, balsamic vinegar	760
<b>Mashed Potatoes</b> 🍳	490
<b>Grilled Asparagus</b> lemon	900
<b>Steamed Green Peas</b> hokkaido butter, fresh mint	550
<b>Onion Rings</b> hand-dipped 🍳 🍷 🍴	540
<b>French or Cajun Fries</b> 🍴	540

---

## DESSERTS

---

<b>Apple Pie à la Mode</b> vanilla ice cream 🍷 🇯🇵	860
<b>Key Lime Pie</b> lime custard, graham crust, whipped cream, vanilla sauce 🍳 🍷 🍴 🍴	780
<b>Ice Cream Mud Pie</b> chocolate cake crust, coffee ice cream, chocolate sauce, pecan nuts 🍷 🍴	700
<b>Cheesecake</b> baked sour cream cheesecake, graham cookie crust, mango sauce 🍷 🍴 🇯🇵	910
<b>Bourbon Carrot Cake</b> carrot cake sponge, walnuts, bourbon cream cheese frosting 🍷	780
<b>Black Forest Cake</b> chocolate sponge, kirsch, whipped cream, chocolate sauce 🍳 🍷 🍴 🍴	850
<b>Sherbet</b> yuzu 🍳   lemon 🍳   orange 🍳	290
<b>Mango Sorbet</b>	290
<b>Ice Cream</b> vanilla 🍷   chocolate 🍷   green tea 🍷   strawberry	290



## TRADERS' MUNCHIES

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

**Caesar Salad** 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

### Burger Month Special

**Morgan Ranch Double Cheeseburger** 1,800  
7oz certified american wagyu, tomato, lettuce and burger sauce

**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  
assorted market vegetables, balsamic-anchovy aioli

**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

