



ICED DRINKS

ART OF TEA
essential black tea, tropical black tea, \*hibiscus berry (\*caffeine free) 310

ARNOLD PALMER
lemonade, iced tea 510

BOSTON ICED TEA
cranberry juice, iced tea 510

\*SEGAFREDO ZANETTI
iced coffee 460
iced latte 490

HOT DRINKS

\*SEGAFREDO ZANETTI
coffee, espresso, decaf (free refills) 460
cappuccino, café latte, café mocha 490

ART OF TEA
(jas-certified organic with biodegradable packaging)
earl grey, english breakfast, masala chai, jasmine reserve, mint green, apricot escape\*, french lemon ginger\*, egyptian chamomile\*, italian blood orange\* (\*caffeine free) 310

YUZU-GINGER 620

CHAI LATTE 510

HOT CHOCOLATE 510

JUICE & SODA

ORANGE JUICE
freshly squeezed 920

JUICE
grapefruit, cranberry, tomato, apple 510

LEMONADE
LEMON SQUASH 510

SODA
coca-cola, coke zero, ginger ale, dr pepper, root beer, diet ginger ale, sprite 410

MINERAL WATER

SAN PELLEGRINO
sparkling 640 | 1,170

AQUA PANNA
still 640 | 1,170

\*Freshly-ground french press available for 860, please ask your server.

BITES

SOUP OF THE DAY
daily creation 470 | 620

LOW COUNTRY CREAMY CRAB SOUP
crowd-pleaser since the '80s 720 | 1,230

SHRIMP COCKTAIL
five pieces, horseradish sauce 1,530

CRAB CAKES
snow crab, moromi miso, balsamic glaze, micro salad 1,600



CLASSIC TAC BURGER
chuck, clod and brisket blend, red onion, tomato, lettuce, blue poppy seed bun 1,330

toppings +180
bacon, mushrooms, avocado, jalapeños, cheddar cheese, gruyère, blue cheese, pepper jack cheese

REUBEN SANDWICH
rye bread, corned beef, sauerkraut, russian dressing, gruyère 1,530

CLUB SANDWICH
smoked turkey, bacon, mayo, avocado, tomato, lettuce, white, wheat or multi-cereal 1,490

VEGETABLE CRUDITÉS
seasonal selection, balsamic anchovy aioli 820

ARTISANAL CHEESE or CHARCUTERIE
chef's selection with dried fruits and crackers 1,230 | 2,150 for both

DRIED FRUITS & NUTS 510

DESSERTS



APPLE PIE À LA MODE
vanilla ice cream 820

CHEESECAKE
baked sour cream cheesecake, graham cookie crust, forest berry sauce 860

BOURBON CARROT CAKE
carrot cake sponge, walnuts, bourbon cream cheese frosting 740

CLASSIC PECAN PIE
whipped cream and caramel sauce 740

ICE CREAM MUD PIE
chocolate cake crust, coffee ice cream, chocolate sauce, pecan nuts 670

SOUTHERN CHOCOLATE CHESS PIE
with whipped cream 740

SHERBET
yuzu | lemon | orange 270

MANGO SORBET 270

ICE CREAM
vanilla | chocolate | green tea | strawberry 270

All prices listed exclude consumption tax, which is 10 percent for dine-in and alcohol items and 8 percent for takeout items. Please discuss any food allergies or dietary requirements with your server.

## BEER



**DRAFT**  
**TRADERS' SESSION IPA**  
abv: 5.5% | ibu: 45  
1,030

**SUNTORY THE PREMIUM MALT'S**  
810

**ASAHI SUPER DRY**  
720

**BOTTLED**  
**ASAHI SUPER DRY CORONA**  
720

**SUNTORY ALL-FREE**  
alcohol-free  
510

## MOCKTAILS

**VANILLA COKE**  
house-infused vanilla bean cordial, coca-cola  
510

**PORCHSIDE TEA**  
thyme and lemongrass cordial, fresh-squeezed citrus, sparkling or still  
620

**HOMEMADE GINGER ALE**  
home-brewed black pepper, ginger cordial, citrus, soda  
620

## RYE WHISKEY

**WILD TURKEY**  
65% rye, 23% corn, 12% malted barley  
1,230

**KNOB CREEK**  
secret mash bill, aged up to nine years  
1,430

**TEMPLETON THE GOOD STUFF**  
95% rye, 5% barley, aged four years  
1,640

**MICHTER'S SINGLE BARREL**  
original 1753 straight rye recipe, secret mash bill  
1,840

## SEASONAL WINES

**WHITE**  
**2018 DOMAINE MEYER-FONNÉ**  
gentil, alsace, france  
1,020 | 3,890

**RED**  
**2017 JOEL GOTT, 815**  
cabernet sauvignon, california  
1,020 | 3,890

**BUBBLES**  
**NV CLOSERIE DES LYS**  
cremant de limoux, france  
1,230 | 6,990

**NV LALLIER "R.013"**  
brut, champagne, france  
1,800 | 10,770

## WINE

### Enomatic Wines By The Glass

**WHITE**  
**2016 HESS COLLECTION SELECT**  
sauvignon blanc  
north coast, california  
1,140

**2018 CASTELLI EMPIRICA FIORE DEL CAMPO**  
pinot gris,  
western australia, australia  
1,240

**2017 EROICA**  
riesling, columbia valley,  
washington  
1,480

**2017 QUAIL'S GATE**  
chenin blanc,  
kanagan valley, canada  
1,520

**2013 DOMAINE MARTIN SCHAEETZEL KAEFFERKOPH**  
gewürztraminer, alsace,  
france  
1,670

**2018 ROMBAUER**  
chardonnay, carneros,  
california  
2,100

**RED**  
**2017 DECOY**  
merlot, sonoma county,  
california  
1,300

**2016 BOUCHON VIGNO**  
carignan, maule valley,  
chile  
1,420

**2016 BODEGAS ABANICO "LOS COLMILLOS"**  
tempranillo, toro, spain  
1,620

**2011 DOMAINE FRANÇOIS VILLARD**  
"mairlant," saint joseph,  
côtes du Rhône, france  
1,910

**2015 DOMAINE THOMSON "SURVEYOR THOMSON"**  
pinot noir, central otago,  
new zealand  
2,040

**2016 CHATEAU CHASSE SPLEEN**  
bordeaux blend  
moulis, bordeaux  
2,270

## SAKE

**TAC 90TH ANNIVERSARY HAKKAISAN**  
junmai ginjo, niigata  
360ml | 1,850

## HAPPY HOUR *Weekdays (except national holidays): 5-7pm*

**DRAFT BEER**  
**TRADERS' SESSION IPA**  
abv: 5.5% | ibu: 45  
850

**ASAHI SUPER DRY**  
600

**BOTTLED BEERS**  
**ASAHI SUPER DRY CORONA**  
510

**SEASONAL WINES**  
**WHITE | RED**  
670

**SPARKLING**  
740

**COCKTAILS**  
**GIN BASE**  
**VODKA BASE**  
**TEQUILA BASE**  
**RUM BASE**  
510

All prices listed exclude consumption tax, which is 10 percent for dine-in and alcohol items and 8 percent for takeout items.