



## HAPPY HOUR DRINKS

*weekdays (except holidays): 5–7pm*

### BEER

**Traders' Session IPA *draft*** 940

**Asahi Super Dry** 660 (bottle 570)

**Heineken** 660

**Corona *bottle*** 570

### WINE

#### *bubbles*

**NV Charles Lafitte Brut**  
Champagne, France 1,300

***Sommelier Selection*** 650

**2022 La Croisade Réserve**  
**Chardonnay** Languedoc-Roussillon, France

**2023 La Croisade Réserve**  
**Cabernet-Syrah** Languedoc-Roussillon,  
France

#### *white*

**2022 Substance Sauvignon Blanc**  
Columbia Valley, Washington 800

**2023 Elderton Chardonnay**  
Eden Valley, South Australia 900

#### *red*

**2021 LangeTwins Family Sand Point**  
**Pinot Noir** California 900

**2022 Lamole Di Lamole Maggiolo**  
**Chianti Classico** Tuscany, Italy 1,100

**2021 Hahn Family Wines Smith & Hook**  
**Cabernet Sauvignon**  
Central Coast, California 1,100

All listed prices include 10% consumption tax (8% consumption tax is applied for takeout items). Please discuss any food allergies or dietary requirements with your server.



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### COCKTAILS

570

#### **Gin Base**

gin & tonic | gin buck  
gin rickey | gin fizz

#### **Vodka Base**

salty dog | vodka & tonic moscow mule |  
screwdriver

#### **Tequila Base**

tequila tonic | tequila sunrise

#### **Rum Base**

cuba libre | malibu coke

### CLASSICS

880

#### **Daiquiri**

bacardi carta blanca rum,  
cointreau, fresh lime cordial

#### **Bloody Mary**

absolut vodka, tomato juice,  
housemade spice mix, bouillon,  
freshly grated horseradish,  
stuffed olives