

IN-FUSION

COCKTAILS	Singapore Sling 12 <i>Ruku Gin blended with Cherry Pucker, Cointreau, Benedictine, Grenadine, and a splash of Lime.</i>
	Haku Ginger Martini 14 <i>Haku Vodka, Saint Germain, Fresh Ginger Simple Syrup and a squeeze of Lemon, shaken and served up.</i>
	Mango Mojito 12 <i>Muddled Mango and Fresh Mint mixed with Cruzan Mango Rum, Fresh Lime, Simple Syrup served on the Rocks with a Splash of Soda.</i>
	Japanese Sunset 15 <i>Suntory Whiskey, Peach Puree and Cherry Pucker Dekuyper</i>

SAKE 6 oz.	Gekkeikan Traditional, JunMai 15 <i>An easy-drinking Sake with aromas of fresh flowers and high tone citrus. On the palate, it shows a bright underripe stone and citrus fruits with a crisp and delicate finish.</i>
	Gekkeikan Silver, JunMai 15 <i>Aromas of toasted almonds and spiced nuts. On the palate, it has a creamy texture with dried flowers, Fresh apples and pears and a slight roasted stone fruit. Moderate body and very elegant.</i>
	Fu-Ki, JunMai 15 <i>Medium Amber in color and rich almond cake aromas. Very creamy and textured on the palate with notes of marzipan and bakes apple pie. Very complex and opulent but with a charming aromatic finish.</i>

We recommend our Premium Sake be best served Slightly Chilled. However, please ask your server if you would prefer your Sake Warm or at Room Temperature. KANPAI!!

DOMESTIC BEER	Blue Moon 7
	Bud Light 6
	Budweiser 6
	Miller Lite 6
	Michelob Ultra 6
	Sam Adams 7
	Yuengling Lager 6

IMPORT BEER	Sapporo Premium Light (Japan) 7
	Singha (Thailand) 7
	Amstel Light (Netherlands) 7
	Heineken (Holland) 7
	Stella Artois (Belgium) 7
	Corona (Mexico) 7
	DuPont Farmhouse Saison (Belgium) 15

CRAFT BEER	Bold Rock Amber Cider 8
	Bell's Oberon Wheat Ale 8
	Devil's Backbone Vienna Lager 8
	Devil's Backbone 8-point IPA 8
	Dogfish 60 Min IPA 8
	Goose Island Matilda Ale 8
	Sierra Nevada Pale Ale 8