

Up

Red Delicious

Cherry Bourbon, apple liqueur, Chambord and cranberry

Asian Pear

Goose pear, ginger and pear nectar shaken with fresh lemon.

The Maharaja

Mango and citrus blended with Tanqueray, served straight up.

Mango Burst

Absolut mango, triple sec, mango nectar and framboise

Stoli Doli

Vodka infused with fresh pineapple for at least 72 hours

Beer

Lion's Head, Pilsner (Wilkes Barre, PA)

Sankaty Light, Lager (Nantucket)

Weihenstephaner, Lager (Germany)

Flying Dog "Doggie Style" Original Pale Ale (Colorado)

Mayflower, IPA (Plymouth, MA)

Julius Echter, Hefe-weiss (Germany)

Left Hand Milk Stout (Colorado)

Bard's, Gluten Free (New York)

Pretty Things, Jack D'Or, Saison (Westport, MA)

La Fin Du Monde, Triple (Quebec)

Kaliber, Non-Alcoholic (Dublin)

On the Rocks

Dark and Stormy

Gosling's Black Seal rum with ginger beer.

P.I.P (Pretty in Pink!)

Rosé prosecco, St. Germain, Soda, twist of lemon

The Simple Margarita

Blanco tequila, agave nectar and fresh lime with salt.

The Holy Maria

A classic margarita with a twist: jalapeño infused tequila.

Sake

All sake served cold unless noted

Ozeki Dry 8oz carafe, Fresh and crisp, with notes of seaweed. (hot or cold) 8.00

Momokawa Asian Pear Infused 300ml

Fresh aromas of pear and apple, with a creamy, slightly sweet palate 12.00

Kitaya "Ai No Hime" Beni 187ml, Fruity, with plum and passion fruit notes. Unfiltered, sparkling 17.00

Momokawa Organic

Rich, silky layers of coconut and cream with a burst of pineapple and a hint of banana 18.00

Bunraku "Nihonjin No Wasuremono"

300ml, Rich aroma of rice and cream, with great acidity and a clean finish 21.00

Shici Hon Yari "Seven Spearmen" Junmai

300 ml, A nose of earthy mushrooms gives way to flavors of melon and citrus 23.00

Yuki No Bosha "Cabin in the Snow" Akita

Junmai Ginjo 300 ml, A great balance of fruity and savory aromas, with flavors of licorice, almonds and flowers 25.00

Osakaya Chobei

Light and fragrant with a rich, fruity aroma with a clear, delicate taste 28.00