

COME

Up Here

HAPPY HOUR SPECIALS

TUESDAY - SUNDAY 4:30 - 6:30 pm
 \$4 HOUSE LIQUORS \$4 DRAFTS \$2 OFF WINE



SAKE

HOUSE HOT SAKE \$10
 Add a flavor \$4
 Strawberry, Sour Apple, Peach, Watermelon

GOLD BOTTLES

Ozeki Nigori (375 ml) \$17
 Ozeki Pineapple Nigori (300 ml) \$24
 Hana Awake Sparkling (300 ml) \$22
 G Joy (300 ml) \$22
 Chobei Daiginjo (300 ml) \$30
 Soju (Rotating Flavors)(375ml) \$24
 Ozeki Strawberry Nigori \$24

IMPORTED SAKE BOTTLES

Born Muroka Junmai Daiginjo Gold
 Carafe \$28 (180 ml) / Bottle \$80 (720 ml)
 Yugari Yuzu
 Carafe \$25 (180 ml) / Bottle \$78 (720 ml)
 Nanbu Bijin Shinpaku Junmai Daigingo
 Bottle \$90 (720 ml)
 Kikusui Perfect Snow Nigori
 Bottle \$22 (300 ml)

DRAFT BEER

Kirin Ichiban \$6
 Sapporo \$6
 Sierra Nevada Seasonal \$6
 Hazy Little Thing IPA \$6

BOTTLED BEER

Michelob Ultra \$5
 Miller Light \$5
 Corona \$5
 Blue Moon \$5
 Stella Artois \$6
 Heineken \$5

WHITE WINE

	6oz	9oz	Bl
Peter Mertes Riesling Spatlese - <i>Germany</i>	9	12	34
Hugel Riesling - <i>France</i>			75
Lagaria Pinot Grigio - <i>Italy</i>	10	14	34
Vavasour Sauvignon Blanc - <i>New Zealand</i>	11	15	42
Hayes Ranch Chardonnay - <i>California</i>	10	14	38
Chalk Hill Chardonnay - <i>Russian River Valley</i>	14	19	54
Neyers "304" Chardonnay - <i>Sonoma County</i>			56
Bouchard Meursault "Les Clous" Chardonnay - <i>France</i>			155
Kim Crawford Rose - <i>France</i>	12	17	46

SPARKLING WINE

	6oz	9oz	Bl
Gemma Di Luna Sparkling Moscato - <i>Italy</i>	12		
Avissi Prosecco - <i>Italy</i>	10	14	38
Chandon "By The Bay" Blanc de Blanc Reserve - <i>California</i>			76
Ruinart Brut Rosé - <i>Champagne, France</i>			40

RED WINE

	6oz	9oz	Bl
Drumheller Merlot - <i>Columbia Valley, Washington</i>			38
Skyside Pinot Noir - <i>Sonoma Coast, California</i>	10	14	38
Benton Lane Pinot Noir - <i>Willamette Valley</i>			56
Patz & Hall Pinot Noir - <i>Sonoma Coast, California</i>			150
Firestone Cabernet Sauvignon - <i>Santa Barbara, California</i>	10	14	38
Justin Vineyards Cabernet Sauvignon - <i>California</i>	15	21	58
Faust "The Pact" Cabernet Sauvignon - <i>Napa, California</i>			225

PLEASE DRINK RESPONSIBLY 3470701

COCKTAIL MENU

MT. FUJI	\$15
<i>Tres Generaciones® Reposado Tequila, mango purée, house made sour, tajin rim</i>	
REINCARNATION	\$16
<i>Effen® Cucumber Vodka, house blended kimchi, Charleston Spicy Bloody Mix, wasabi salt rim</i>	
TOKYO DRIFT	\$16
<i>Suntory Toki® Whisky, fresh lime juice, peach purée, Fever Tree ginger beer</i>	
GEISHA	\$15
<i>Roku® Gin, fresh lemon juice, house made wasabi and ginger simple syrup</i>	
SPIRITED AWAY	\$17
<i>Nigori Sake, house made Goji berry simple syrup, Topped off with Riesling</i>	
GANGNAM STYLE	\$16
<i>Legent® Kentucky Straight Bourbon Whiskey, Cocoa liquor, Kahlúa, orange bitters</i>	

SHOTS FIRED

Green Tea Shot	\$7/shot or \$10/ drink
<i>Your choice of Jameson, or Jameson orange, Peach Schnapps, fresh sour, Sprite.</i>	
White Tea Shot	\$7/shot or \$10/drink
<i>Truly White Peach Flavored Vodka, fresh sour, Sprite</i>	
Sashimi Shooters	\$10 each or \$28 for all 3
<i>Effen® Cucumber Vodka, wasabi simple syrup, fresh lime, served with a piece of tuna</i>	
<i>Effen® Yuzu Vodka, ginger syrup, served with a piece of salmon</i>	
<i>Effen® Blood Orange Vodka, tajin simple syrup, served with piece of shrimp</i>	

SEASONAL

Austin Cider Blood Orange abv 6%	\$6
Rebel Rabbit High Seltzer	\$8
<i>Contains Delta 9. Must be 21 to purchase Grapefruit Lemon Lime Mandarin Orange</i>	

Whiskey 2oz pours

Jim Beam®	7
Jack Daniel's®	7
Blue Note	7
Jameson®	8
Jameson® Orange	8
Crown Royal	8
Crown Royal Regal Apple	8
Legent®	11
Bulleit	9
Buffalo Trace	12
Four Roses	9
Maker's Mark®	9
Knob Creek®	10
Woodford Reserve®	9
Sazarac Rye	10
Stellum Single Barrel	12
Penelope Architect	12
Basil Hayden®	12
Basil Hayden® Dark Rye	14
Basil Hayden® Toast	14
Basil Hayden® Cask Finish	14
Weller Special Reserve	13

Wilderness Trail Single Barrel	14
Old Soul	16
Angel's Envy	18
Eagle Rare®	20
Blantons	23
Colonel E.H. Taylor	32

Japanese Whisky 2oz pours

Suntory Toki®	10
Nikka Coffey Grain	14
Nikka Taketsuna	31
Nikka Whiskey---from the Barrel	28
Hibiki®(750ml)	31
Kaiyo Whiskey	14
Kaiyo The Single 7 Yr	25
Kaiyo The Peated	27
Kaiyo The Sheri	27
Kaiyo Cask Strength	21
The Yamazaki® 12 Yr	45
Yamato Takeda---Shingen Edition	30
Yamato Lady Tomo Edition	30

SCOTCH

Dewar's	7	Johnnie Walker Black ..	16
Glenlivet® 12 Yr	12	Johnnie Walker Blue ..	40
Glenmorangie	12	The Macallan 12 Yr	12
Balvenie® 12 Yr	12	The Macallan 18 Yr	50
Johnnie Walker Red ..	11		

GIN

Beefeater®	Bombay®	Hendrick's®	
Tanqueray	Hanami	The Botanist®	Roku®

VODKA

Tito's Handmade	Grey Goose®
Smirnoff	Effen® Cucumber
Smirnoff Vanilla	Effen® Blood Orange
Absolut®	Deep Eddy Lemon
Haku	Pinnacle® Cake and Whipped

TEQUILA

Sauza® Plata	Tres Generaciones®Plata
Hornitos® Reposado	Tres Generaciones® Reposado
1800® Blanco	Tres Generaciones® Añejo
Herradura® Silver	Don Julio Blanco
Herradura® Añejo	Patrón
Casamigos Blanco	21 Seeds Cucumber Jalapeno
Casamigos Reposado	21 Seeds Grapefruit Hibiscus

RUM

Bacardi®	Goslings Bermuda Black Rum
Captain Morgan	Malibus



Anniversary
Menu

1 YEAR

Thank You

Thank you for making our 1-year anniversary special! Our menu is inspired by travels around the world, with a mission to revive your happiest memories through our food and beverages. Whether it's the "Ceviche" from Japan or "To the Moon and Back", a cocktail inspired by chasing the aurora in Iceland, we hope a simple meal can bring you joy. Cheers to many more adventurous and gastronomic moments together!



Cocktail

Butterfly Forest

\$14
Korean Green grape Soju, honeydew lychee puree, white rum, mint

Mockingbird

\$17
Jasmine green tea, St. Germain, Japanese Haku Vodka, passion fruit, pineapple, mango puree, lemon juice

To The Moon & Back

\$18
Yuzu sake, Japanese Roku Gin, tonic, pineapple juice. Ever wonder what Moon looks like from up n above?

Tuxedo

\$15
Maraschino liqueur, rey whiskey, simple syrup, chocolate bitters
First dance for that someone special. xoxo

Brown Sugar Espresso Martini

\$16
Basil Hayden Dark Rey, espresso, brown sugar, kahlua

Yuzu Cheesecake \$10

Vanilla Crepe Cake \$12

Dessert

