



City of Madison Liquor/Beer License Application

On-Premises Consumption: Class B Beer Class B Liquor Class C Wine
 Off-Premises Consumption: Class A Beer Class A Liquor Class A Cider

Section A – Applicant

1. If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
 Yes (language: _____)
 No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this may delay your application process)

Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete?

- Sí, lenguaje _____
 No. Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.

2. This application is for the license period ending June 30, 2016.
 3. List the name of your Sole Proprietor, Partnership, Corporation/Nonprofit Organization or Limited Liability Company exactly as it appears on your State Seller's Permit.

RED Sushi 2 LLC

4. Trade Name (doing business as) IN

5. Address to be licensed 316 West Washington ave suite 100

6. Mailing address 106 King st. Madison WI 53703

7. Anticipated opening date May 1st 2016

8. Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2?
 No Yes (explain) _____

9. Does another alcohol beverage licensee or wholesale permittee have interest in this business?
 No Yes (explain) _____

Section B—Premises

10. Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.

Dining room, sushi BAR, Bar & Lounge,
outdoor patio. Office within premises
with locked storage for alcohol.

11. Attach a floor plan, no larger than 8 1/2 by 14, showing the space described above.
12. Applicants for on-premises consumption: list estimated capacity 440 160
13. Describe existing parking and how parking lot is to be monitored.
Street Parking, Overture center garage.
-
14. Was this premises licensed for the sale of liquor or beer during the past license year?
 No Yes, license issued to _____ (name of licensee)
15. Attach copy of lease.

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

16. Name of liquor license agent Tatsiana Zhykharevich
17. City, state in which agent resides Madison
18. How long has the agent continuously resided in the State of Wisconsin? 8 years
19. Appointment of agent form and background check form are attached.
20. Has the liquor license agent completed the responsible beverage server training course?
 No, but will complete prior to ALRC meeting Yes, date completed 2/4/2015
21. State and date of registration of corporation, nonprofit organization, or LLC.
2/4/15

22. In the table below list the directors of your corporation or the members of your LLC.
 Attach background check forms for each director/member.

Title	Name	City and State of Residence
President	Jack Yip	Madison, WI
Vice President	Tatsiana Zhykharevich	Madison, WI

23. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.
Tatsiana Zhykharevich

24. Is applicant a subsidiary of any other corporation or LLC?
 No Yes (explain) Red Corporation dba RED Sushi & Grill
25. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?
 No Yes (explain) RED Sushi & Grill

Section D—Business Plan

26. What type of establishment is contemplated?
 Tavern Nightclub Restaurant Liquor Store Grocery Store
 Convenience Store without gas pumps Convenience Store with gas pumps
 Other _____
27. Business description Upscale sushi restaurant and lounge
Main dining room will operate during lunch/dinner hours. Lounge area will be open until bar time offering small plates, appetizers and cocktails.
28. Hours of operation 11:30-2:30pm 4:30 till Bar time
29. Describe your management experience management experience for over 10 years, ownership/management of restaurant for over 4 years.
30. List names of managers below, along with city and state of residence.
Tatsiana Zhykharevich Wisconsin
Jack Yip Wisconsin
31. Describe staffing levels and staff duties at the proposed establishment Front of the house manager shift manager, bar manager, executive chef, servers, cook's, dishwashers, bussers, bartenders, hostesses.
32. Describe your employee training Training will depend on the job position and responsibilities. Overall length of training will vary from one week to several months.

33. Utilizing your market research, describe your target market.
Business men, couples, families, young professionals,
tourists,

34. Describe how you plan to advertise and promote your business. What products will you be advertising?
social media, Face book, Instagram, Yelp,
Trip Advisor, local magazines, and
newspapers.

35. Are you operating under a lease or franchise agreement? No Yes

36. Private organizations (clubs): Do your membership policies contain any requirement of "invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?
 No Yes

Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

37. Do you plan to have live entertainment? No Yes—what kind? _____

38. What age range do you hope to attract to your establishment? 21-65

39. What type of food will you be serving, if any? modern cuisine, sushi
 Breakfast Brunch Lunch Dinner

40. Submit a sample menu if applicable. What will be included on your operational menu?
 Appetizers Salads Soups Sandwiches Entrees Desserts
 Pizza Full Dinners

41. During what hours of operation do you plan to serve food? during all operation hours.

42. What hours, if any, will food service not be available? always available

43. Indicate any other product/service offered. _____

44. Will your establishment have a kitchen manager? No Yes

45. Will you have a kitchen support staff? No Yes

46. How many wait staff do you anticipate will be employed at your establishment? 5-10

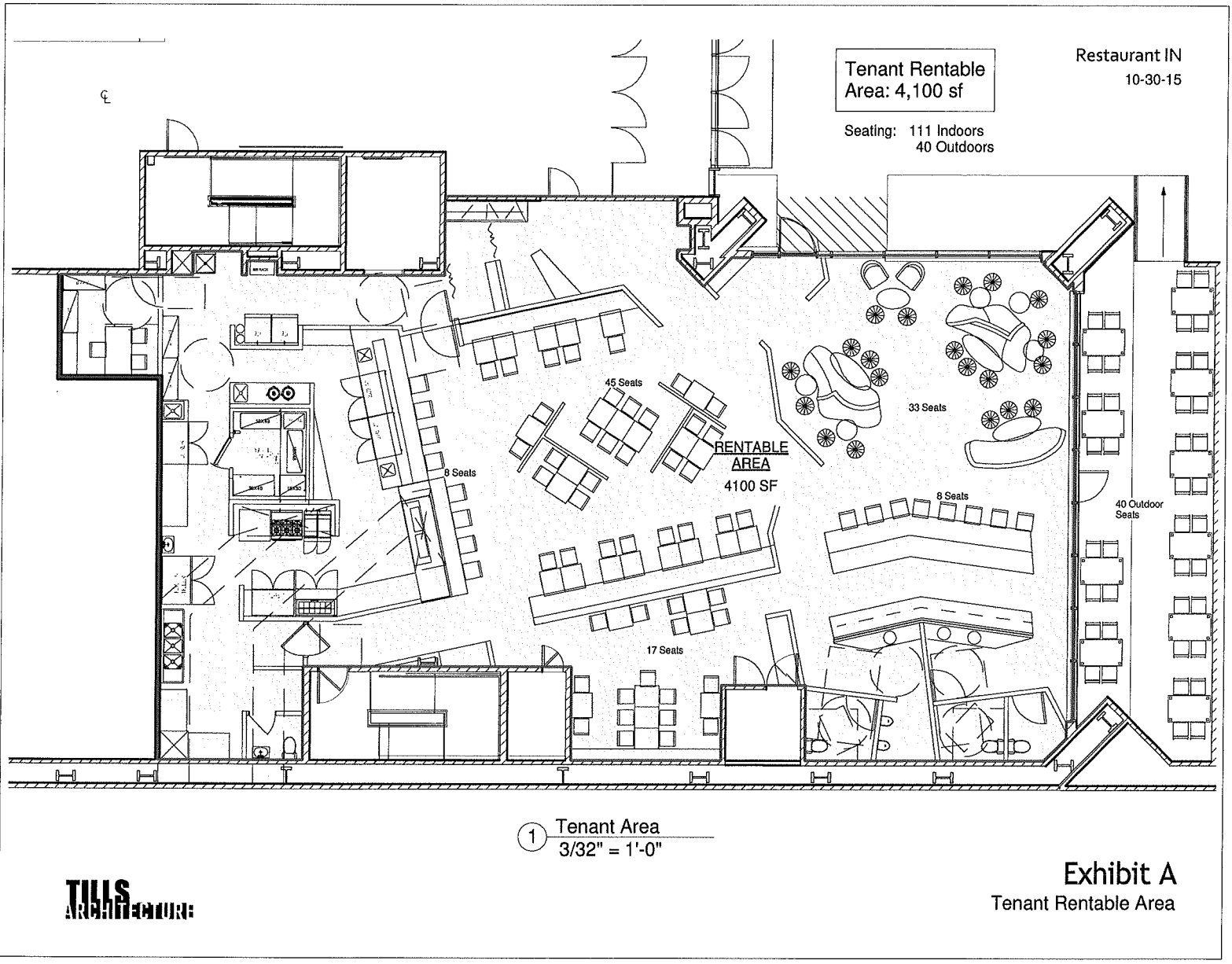
During what hours do you anticipate they will be on duty? 11:30-2:30 4:30- Bar Home

47. Do you plan to have hosts or hostesses seating customers? No Yes

48. Do your plans call for a full-service bar? No Yes
 If yes, how many barstools do you anticipate having at your bar? 8-10
 How many bartenders do you anticipate having work at one time on a busy night? 2-3
49. Will there be a kitchen facility separate from the bar? No Yes
50. Will there be a separate and specific area for eating only?
 No Yes, capacity of that area _____
51. What type of cooking equipment will you have?
 Stove Oven Fryers Grill Microwave
52. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?
 No Yes
53. What percentage of payroll do you anticipate devoting to food operation salaries? 30%
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? 92%
 What percentage of your advertising budget do you anticipate will be drink related? 91%
55. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? No Yes
56. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? No Yes
57. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. New establishments estimate percentages:
20 % Alcohol 80 % Food _____ % Other
58. Do you have written records to document the percentages shown? No Yes
 You may be required to submit documentation verifying the percentages you've indicated.

Section F—Required Contacts and Filings

59. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. No Yes
60. I understand that I am required to host an information session at least one week before the ALRC meeting. No Yes
61. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. No Yes
62. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. No Yes
63. I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting. No Yes
64. I agree to contact the neighborhood association representative prior to the ALRC meeting.
 No Yes



Tenant Rentable
Area: 4,100 sf

Restaurant IN
10-30-15

Seating: 111 Indoors
40 Outdoors

RENTABLE
AREA
4100 SF

40 Outdoor
Seats

① Tenant Area
3/32" = 1'-0"

TILLS
ARCHITECTURE

Exhibit A
Tenant Rentable Area

SNACKS

MISO SOUP / shiro-miso / tofu / wakame / scallions 3

HOT

EDAMAME / steamed soybeans / sea salt 5

GYOZA / pan seared pork dumplings 8

SHUMAI / steamed shrimp dumplings 8

VEGETABLE TEMPURA / asparagus / shitake / sweet potato / carrot 8

BEEF NEGIMAKI / asparagus / scallions / filet mignon / teriyaki 10

P.E.I. MUSSELS / your choice of spicy red curry sauce or coconut lemon grass sauce 12

SHRIMP TEMPURA 10

* SPICY TUNA CRISPY RICE / jalapeños / wasabi aioli 11

COLD

HAMACHI / yellowtail / jalapeño / yuzu ponzu / tobiko / green onion 12

POACHED BEETS / blackberries / roasted apples / mixed greens / feta cheese / walnuts / micro greens / olive oil / balsamic vinegar 10

SALADS

SEAWEED SALAD / seaweed / cucumber / sweet vinaigrette 5.5

RED SLAW / cabbage mix / carrot / creamy sesame dressing / crispy wontons 8

FRESH WINTER SALAD / spinach / raw beets / raw carrots / edamame / avocado / almonds / apple cider-mint vinaigrette 9

SWEET POTATOES & PEAR / kale / roasted sweet potato / roasted pears / dried cranberries / walnuts / shallots / apple cider-dijon vinaigrette 9

* SPICY TUNA AVOCADO SALAD / tuna / avocado / spicy aioli 11

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

FROM THE GRILL

TERIYAKI TOFU / market vegetables / steamed rice 14

TERIYAKI CHICKEN / market vegetables / steamed rice 18

TERIYAKI FILET MIGNON / market vegetables / steamed rice 25

MISO BLACK COD / market vegetables / rice 25

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substitute six grain rice + 2 per bowl
side of wasabi / ginger / eel sauce / spicy aioli /
sriracha .5 per order

SUSHI BAR

- * TEKKADON / fresh tuna served over a bowl of rice 22
- * SAKEDON / fresh king salmon served over a bowl of rice 22
- UNAGI DON / broiled eel served over a bowl of seasoned rice 22

CHEF'S CHOICE OF FISH FOR BELOW ITEMS

CHEF'S CHOICE

- * SUSHI DINNER / 8 assorted pieces / tekka roll 24
 - * SASHIMI DINNER / 18 pieces 28
 - * SUSHI & SASHIMI DINNER / 7 sushi / 7 sashimi / tekka roll 30
 - * CHIRASHI / assorted sashimi served over a bowl of rice 23
-

SUSHI BAR

RAW SUSHI & SASHIMI

- * QUAIL EGG / two pieces 1.5 / one piece .75
 - * OYSTERS (*ask for today's choices*) 3
 - * MAGURO / bluefin tuna 10 / bigeye tuna 8
 - * CHU-TORO (*ask for availability*) tuna belly 12
 - * ESCOLAR / super white tuna 7
 - * SUZUKI / striped bass 7
 - * UNI / sea urchin 9
 - * LOUP DE MER / mediterranean seabass 7
 - * HIRAME / fluke 7
 - * BINTORO / albacore 7
 - * HAMACHI / yellow tail 7
 - * SAKE / king salmon 7
 - * IKA / cuttlefish 6
 - * WHELK / sea snail 6
 - * KANPACHI / hawaiian amberjack 7
 - * TOBIKO / flying fish roe 7
 - * IKURA / salmon roe 7
 - * AMAEBI / jumbo sweet shrimp with heads 8
 - * HOKKAIDO / jumbo sea scallop 8
 - * MADAI / Japanese red snapper 8
-

SUSHI BAR

VEGETARIAN ROLLS

- GREEN BEAN TEMPURA / topped with soy sauce 6
- SHIITAKE MUSHROOM TEMPURA / topped with soy sauce 6
- VEGETABLE TEMPURA / sweet potato / carrot / avocado / soy sauce 6
- ASPARAGUS TEMPURA ROLL / topped with soy sauce 6

VEGAN ROLLS

- AVOCADO ROLL 4.5
- ASPARAGUS ROLL 4.5
- CUCUMBER ROLL 4.5
- VEGAN / organic mixed greens / avocado / cucumber / pickled radish /
marinated squash / wild carrot / soy sauce 9
- SUN-DRIED TOMATO / asparagus 5
- GRILLED VEGETABLE / asparagus, zucchini or pepper 6.5
- VEGAN RAINBOW / grilled asparagus / avocado / grilled red, yellow and green peppers 10
-

TRY OUR ROLLS WITH HEARTIER SIX GRAIN RICE
black rice / short grain brown rice / red multigrain rice /
hulless barley / purple barley / rye berries + 2 each roll
OR FORBIDDEN RICE
high in antioxidants and full of vitamins + 2 each roll

SUSHI BAR

RAW ROLLS

- * OMEGA 3 / spicy tuna / asparagus / king salmon / avocado 15
 - * OMEGA 6 / organic mixed greens / avocado / cucumber / tuna / king salmon 15
 - * FIRECRACKER / deep fried roll / spicy salmon / avocado / spicy tuna / tempura crunch 16
 - * SAIGON / riceless roll / tuna / salmon / shrimp / lettuce / cilantro /
cucumber / rolled in rice paper / Red's sweet soy chili sauce 16
 - * BADGER / king crab / shrimp / cucumber / cream cheese / tuna / escolar 16
 - * BUDDHA / tuna / eel / crab / cucumber / salmon / avocado / tobiko 16
 - * MERMAID ROLL / shrimp tempura / avocado / pickled jalapeño / mango /
spicy tuna / strawberries / kiwi sauce 16
 - * RAINBOW / califonia roll / tuna / salmon / yellow tail / rainbow tobiko / rainbow microgreens 16
 - * RAIN / new york roll / spicy tuna / spicy crab 16
 - * TSUNAMI / shrimp tempura / avocado / cream cheese / jalapeño / spicy tuna / king crab / tobiko /
green onion / coconut-garlic sauce 16
 - * OCEAN BREEZE / spicy salmon / avocado / jalapeño / seared scallops / whitefish ceviche 16
 - * ATLANTIS / spicy tuna / pickled jicama / avocado / spicy albacore / green mango / thai basil / crispy
shrimp / toasted peanuts / tobiko / cilantro micro greens 16
 - * 7 SINS / king crab / cucumber / avocado / 7 kinds of chef's choice daily catch / 7 spice 17
-

TRY OUR ROLLS WITH HEARTIER SIX GRAIN RICE
black rice / short grain brown rice / red multigrain rice /
hulless barley / purple barley / rye berries + 2 each roll
OR FORBIDDEN RICE
high in antioxidants and full of vitamins + 2 each roll

SUSHI BAR

COOKED ROLLS

DRAGON / shrimp tempura / cucumber / spicy aioli / eel / avocado 15

VOLCANO / california roll / cream cheese / baked crab / spicy aioli 15

SUPER VOLCANO / grouper tempura / cream cheese / avocado /
baked crab / shrimp / scallop / spicy aioli 16.5

SPIDER / tempura jumbo soft shell crab / mixed greens /
avocado / cucumber / masago / spicy aioli 14

PEKING / seared duck / eel sauce / lettuce / green onions / avocado / mango 15

EMPEROR / king crab / asparagus / seared filet mignon / teriyaki sauce 16

LOBSTER TEMPURA ROLL / cold water lobster tail tempura /
cucumber / avocado / mixed greens / tobiko 16

SHOGUN / shrimp tempura / cucumber / crab / lettuce / tiger shrimp / avocado / tobiko 16

SURF AND TURF

king crab / avocado / cream cheese / seared filet mignon / Red's special steak sauce 16
or grilled lobster / asparagus / seared filet mignon 18

2 PIECES PER ORDER

substitute six grain rice + 2 per bowl

side of wasabi / ginger / eel sauce / spicy aioli / sriracha .5 per order

COOKED SUSHI & SASHIMI

SMOKED SALMON / *Scotland* 7

INARI / fried bean curd 4

SABA / mackerel 6

ANAGO / sea eel 7

UNAGI / fresh water eel 7

TAKO / octopus 7

EBI / boiled prawn 6

KANI / crab 7

HOKKIKAI / surf clam *(Canada)* 6

TAMAGO / egg omelette 4

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

HAND ROLL AVAILABLE FOR CERTAIN ROLLS

cucumber wrap (no rice) available on select rolls + 2.5 per roll
six grain rice + 2 each roll
deep fried / soy bean / rice paper + 1.5 each roll
side of wasabi / ginger / eel sauce / spicy aioli / sriracha 0.5 per order
cream cheese / vegetables + 0.5 each

SEASONAL ROLL SPECIALS

- * FRESCO / grilled zucchini wrap / smoked salmon / spicy tuna / avocado / asparagus / cream cheese / yuzu- wasabi aioli 16
- * TIGER / spicy tuna / avocado / cucumber / hamachi / jalapeño / ikura / yuzu-wasabi aioli 16
- * RED CACTUS / deep fried roll / king salmon / asparagus / cream cheese / pineapple-mango guacamole / smoked salmon skin bits / tobiko 16
- * KING TRITON / shrimp tempura / avocado / mango / pickled jalapeño / spicy albacore / applewood smoked bacon / tobiko / persimmon-maple glaze 16
- * PHOENIX / spicy tuna / escolar / cucumber / avocado / pickled jicama / pumpkin-coconut garlic puree / wonton strips 16
- SCARLETT / grilled duck confit / sweet king crab / avocado / spicy pickled apple / ikura / raspberry-yuzu reduction 16
- * CANDY APPLE / spicy tuna / avocado / jalapeño / cucumber / apple tempura / strawberry / tobiko / toasted peanuts / yuzu-caramel sauce 16
- * PROSCIUTTO ROLL / spicy salmon / avocado / mango / scallop / prosciutto / blackberry-balsamic reduction / ikura / cilantro micro greens 16

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HAND ROLL AVAILABLE FOR CERTAIN ROLLS

cucumber wrap (no rice) available on select rolls + 2.5 per roll
deep fried / soy bean / rice paper + 1.5 each roll
side of wasabi / ginger / eel sauce / spicy aioli / sriracha 0.5 per order
cream cheese / vegetables + 0.5 each

- * SAKE / salmon 6
- * ALASKAN / fresh salmon / avocado 7
- * SPICY SALMON / avocado or asparagus 7
- * YELLOW TAIL / avocado / green onion 7
- * TROPICAL / spicy tuna or salmon / mango 7.5
- * SPICY SEA SCALLOP OR KING CRAB / avocado or asparagus 10
- * NEGI-TORO / fatty tuna / green onion (*ask for availability*) 12
- * AMIGO / yellow tail / green onion / jalapeño / avocado / cilantro 10.5
- * CRUNCHY TUNA or SALMON / avocado / cucumber / jalapeño / tempura crunch / wasabi aioli 11
- * ORANGE CRUNCH / shrimp tempura / salmon / tempura crunch / spicy aioli 14
- * SALMON LOVER / spicy salmon / avocado / seared salmon / ikura / house aioli 15
- * LOLLIPOP / riceless roll / tuna / salmon / avocado / asparagus / crab stick / white fish / rolled in cucumber / spicy mayo / wasabi aioli 15
- * RED / spicy tuna / mixed greens / cucumber / avocado / tuna / red tobiko 16
- * RED AND BLACK / spicy tuna / avocado seared escolar / red and black tobiko 16
- * TRIPLE DECKER / spicy salmon / cucumber / avocado / spicy tuna / red snapper / tobiko / ponzu sauce 16
- * TEKKA / tuna 6.5
- * BOSTON / tuna / avocado 7
- * SPICY TUNA / avocado or asparagus 7
- * SPICY YELLOW TAIL / avocado 7

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HAND ROLL AVAILABLE FOR CERTAIN ROLLS

cucumber wrap (no rice) available on select rolls + 2.5 per roll
six grain rice + 2 each roll
deep fried / soy bean / rice paper + 1.5 each roll
side of wasabi / ginger / eel sauce / spicy aioli / sriracha 0.5 per order
cream cheese / vegetables + 0.5 each

CALIFORNIA / crab stick / cucumber / avocado 6 with king crab 8

NEW YORK / boiled tiger shrimp with avocado 6.5

SALMON SKIN / with cucumber / yamagobo / masago / negi 6.5

CHICKEN TEMPURA / avocado / sweet aioli 6.5

SHRIMP TEMPURA / avocado / sweet aioli 7

SPICY SHRIMP / with mixed greens / avocado / masago / green onion 7

PHILLY / seared smoked salmon / avocado / cream cheese 8

UNAGI / broiled eel / avocado / cucumber topped with eel sauce 9

BAGEL / deep fried philly roll / eel sauce / spicy mayo / wasabi aioli 10.5

SPICY GODZILLA / shrimp tempura / avocado / cream cheese /
fish eggs / spicy aioli / tempura crunch 11

ROCK AND ROLL / tempura shrimp / avocado / masago / crab / rolled with soy paper 10.5

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DESSERTS

CRÉME BRÛLÉE / *flavors change daily* 8

WARM CHOCOLATE CAKE

chocolate cake / chocolate crumble / ice cream 9
allow a few minutes for preparation

CITRUS SUNDAE / citrus cream / vanilla ice cream /
tangerine-campari granité / hazelnuts 9

COCKTAILS

SAKE

WINE

RESERVE

BEER

SPIRITS

NON
ALCOHOLIC

RED

- 50 JIGSAW PINOT NOIR
Willamette Valley, Oregon
- 42 DOÑA SILVINA MALBEC
Mendoza, Argentina
- 66 YANGARRA SHIRAZ
McClaren Vale, Australia
- 60 ANDREA OBERTO LANGHE
NEBBIOLO
Piedmont, Italy
- 56 CHÂTEAU DE BY
Bordeaux, France
- 72 STAG'S LEAP HANDS OF TIME
RED BLEND
Napa, California
- 90 RIDGE ESTATE
CABERNET SAUVIGNON BLEND
Napa, California

WHITE

- 36 WILLAMETTE VALLEY VINEYARDS
PINOT GRIS
Willamette Valley, Oregon
- 46 LOUIS MAX SAINT-VÉРАН BLANC
Burgundy, France
- 58 ERIC LOUIS SANCERRE
SAUVIGNON BLANC
Loire Valley, France
- 44 BYRON CHARDONNAY
Santa Barbara County, California
- 42 NV PUNKT GENAU ZWEIGELT
ROSÉ (sparkling wine)
Austria
- 90 GONET-MEDEVILLE,
PREMIER CRU, BRUT
Champagne, France

BY THE BOTTLE**WINE**

DOMESTIC

- 4.5 NITRO MILK STOUT
Left Hand Brewing Company
- 4 CENTENNIAL IPA
Founders Brewing Company
- 4 DIRTY BASTARD SCOTCH ALE
Founders Brewing Company
- 5 IDIOT IPA
Coronado Brewing Company
- 4 NIGHT TRAIN
O'so Brewing Company
- 7 FURIOUS
Surly Brewing Company
(16 oz)
- 5 PASTORAL
Door County Brewing Company
- 4 SPOTTED COW
New Glarus Brewing Company
- 4 SEASONAL
Bell's Brewery
- 5 CALICO AMBER
Ballast Point Brewing Company
- 4.5 HARD APPLE CIDER
Crispin
gluten free

*from fruity to dry***WHITE****Glass Bottle**

- 8 30 KINSEN PLUM WINE
Japan
- 9 34 RIFF PINOT GRIGIO
Veneto, Italy
- 9 34 JOVLY CHENIN BLANC
Vouvray, France
- 9 34 SELBACH RIESLING
Mosel, Germany
- 10 38 HERMANN MOSER
GRUNER VELTLINER
Kremstal, Austria
- 11 42 CHÂTEAU DE BELLEVUE
SAUVIGNON BLANC
Bordeaux, France
- 10 38 PONGA SAUVIGNON BLANC
Marlborough, New Zealand
- 10 38 L'ORANGERAIE
CHARDONNAY
Languedoc, France
- 10 38 AVIARY CHARDONNAY
Napa, California

SPARKLING WINE

- 10 38 COLLI EUGANEI PROSECCO
Veneto, Italy
- 9 35 FRANCOIS MONTAND
BLANC DE BLANCS
France

BEER

RED

from lightest to fullest-bodied

Glass Bottle

11	42	PIERRE DUPOND PINOT NOIR <i>Auvergne, France</i>
11	42	WINE BY JOE PINOT NOIR <i>Oregon</i>
10	38	CHATEAU LES TUILERIES <i>Bordeaux, France</i>
9	34	SNOQUALMIE SYRAH <i>Columbia Valley, Washington</i>
10	38	LA FLOR MALBEC <i>Mendoza, Argentina</i>
12	46	STAND OUT RED BLEND <i>California</i>
12	46	JASON-STEPHENS WINERY ESTATE CABERNET SAUVIGNON <i>Santa Clara Valley, California</i>
13	48	FORCE OF NATURE CABERNET SAUVIGNON <i>Paso Robles, California</i>

IMPORTED

12oz 20oz

8		HITACHINO NEST WHITE ALE Kiuchi Brewery <i>Japan</i>
5	7	SAPPORO <i>Japan</i>
4	7	KIRIN ICHIBAN <i>Japan</i>
4		ASAHI <i>Japan</i>
4		KROMBACHER WEIZEN <i>Germany</i>
4		CORONA <i>Mexico</i>
4		CLAUSTHALER non-alcoholic <i>UK</i>

SPIRITS

5oz 9oz Bottle

- 8 13 OZEKI HOT SAKE
Exquisitely well-balanced.
Served warm.
*Infuse it with raspberry,
pomegranate or Grand Marnier
liqueur for \$3 extra.*
- 13 19 104 KIRA
"DEVIL"
Honjzo | 1.8 L bottle
A creamy, rich fragrance of
yogurt accompanies the light,
nutty flavor of this vibrant, very
dry, yet approachable sake.
- 22 OZEKI KARATAMBA
"DRY WAVE"
Honjzo | 300 ml bottle
Crisp, dry, medium bodied
with light vanilla flavors.
- 24 OHTOUKA
"CHERRY BLOSSOM"
Honjzo Draft | 300 ml bottle
Smooth and velvety with
flavors of rose petals.
- 13 25 40 ONI NO SHITABURUI
"DEVIL KILLER"
Honjzo | 500 ml bottle
Very dry, powerful and robust
with creamy, nutty flavors.
Complements spicy foods.
- 17 32 40 KAGUYAHIME
"MOON PRINCESS"
Junmai | 500 ml bottle
Mild and smooth with a gentle,
sensitive flavor.
- 12 OZEKI
Junmai | 180 ml bottle
Light, dry and delicate
with refreshing fruitiness.
- 12 18 115 SAWANOI
"MOON PRINCESS"
Junmai Ginjo | 1.8 L bottle
Savory with a dry, fruity, and
floral aroma.

Absolut
Absolut Citron
Absolut Vanilia
Belvedere
Death's Door
Grey Goose
Ketel One
Ketel One Citroen
Ketel One Oranje
Stoli
Tito's
Zubrowka

VODKA

Demetrío Blanco
Demetrío Repasado
Milagro Reposado
Milagro Silver
Patrón

TEQUILA

Ancho Reyes
Aperol
Baileys Irish Cream
Campari
Canton Ginger
Chambord
Chartreuse
Cointreau
Crème de Violette
Disaronno Amaretto
Fernet Branca
Frangelico
Godiva Dark
Godiva White
Grand Marnier
Kahlúa
Kringle Cream
Lillet Blanc
Luxardo Maraschino
Pama
Patron XO Cafe
Peach Schnapps
Pernod
Pimm's
Soho
Southern Comfort
St Germain
Triple Sec

CORDIALS

COCKTAILS

SODA

- 3 PEPSI PRODUCTS
 - Pepsi
 - Diet Pepsi
 - Mountain Dew
 - Sierra Mist
 - Diet Sierra Mist
 - Lemonade
 - Root Beer

- 4 SAN PELLEGRINO SPARKLING WATER

- 3.5 RAMUNE CARBONATED SODA
Ask for availability.
 - strawberry
 - melon
 - lime
 - orange
 - grape

SIGNATURE

- 9 RED SHOOTER
 - uni / quail egg / sweet sparkling wine / sake / hot sauce

- 9 LYCHEE MARTINI
 - lychee liqueur / lychee juice / sake / lime juice / dry sparkling wine

- 9 EMPEROR'S PRIZE
 - rye bourbon / sake / lemon / cherry bark bitters / orange peel / sugar rim

- 9 GINGER SOUR
 - bourbon / ginger liqueur / grapefruit / lemon / lime / blackstrap bitters / eggwhite

- 9 JADE EMPIRE
 - bison grass vodka / lemon / Chartreuse / orange bitters / thyme simple syrup

- 9 SIESTA
 - tequila / campari / grapefruit / lime / simple syrup / bitters

- 9 ORNERY MULE
 - ancho chile liqueur / ginger simple syrup / lime / ginger beer

CLASSIC

- 9 LAST WORD
 - gin / green chartreuse / luxardo / lime

- 9 MANHATTAN
 - bourbon / sweet vermouth / bitters

- 9 NEGRONI
 - gin / Campari / sweet vermouth

- 9 VESPER
 - gin / vodka / Lillet

NON ALCOHOLIC

SEASONAL

- 10 **SI-BERRY-A**
St. George Terrior Gin /
cranberry-rosemary-orange syrup / lemon

- 10 **SPICY PEAR**
Luxardo / pear / brown sugar /
allspice syrup / apple brandy

- 10 **HUCKLEBERRY FIZZ**
vodka / huckleberry syrup /
grapefruit / prosecco

- 10 **COZY DAISY / served warm**
chamomile tea / honey / rosemary /
orange liqueur / gin

- 10 **HEY PUMPKIN!**
dark rum / Kringle Cream / Kahlua /
pumpkin spice / coffee

- 10 **TERRY'S CHOCOLATE**
Godiva chocolate liqueur / coffee Patron /
Cointreau / orange zest

3.5 JUICE

orange
pineapple
grapefruit
cranberry

JUICE

3 RISHI TEA / hot or iced

black
green
seasonal varieties

TEA

3 12 OZ COLECTIVO COFFEE *French pressed*

COFFEE

5.5 17 OZ COLECTIVO COFFEE *French pressed*