

SZN COCKTAILS

APRIL SHOWERS \$15

Empress Gin, fresh lime juice, with mint leaves served up

SAKURA 51 \$14

Dry Sake, St. Germaine, Lime juice served up with a hint of Cucumber

SZN OLD FASHION \$14

Bulleit Rye Whiskey, Angostura Bitters, Maple, served with a large cube and Orange Peel.

BUEN TRAGO \$15

Don Julio Blanco Tequila, Kahlua Coffee liqueur, and a dash of Bailey's Irish Cream served up

MADRE CALIENTE \$15

Don Julio Blanco Tequila, Cointreau, Pineapple juice, Lime juice, Thai chili, served on the rocks with Tajin rim

ALOHA SIDECAR \$14

Bulleit Bourbon, Cointreau, Lemon juice, served up with peel of Lemon

THE BUSTLING ID \$13

Ketel One Vodka, Orange liqueur, muddled Lychee and Lemon served up with a sugar rim

BEH-PEUH (THE BFF) \$14

Maple Soju, fresh Lime juice, topped with Ginger Beer

OSAKA CHU-HI \$14

Yuzu Honey, Soju, fresh Lemon juice, topped with soda water

DRAFT BEER

Modelo Especial \$7

Manny's \$7.5

Rotating Local IPA \$7.5

Rotating Seasonal \$7.5

BOTTLE & CANS

Hite (Can) \$5

Rainier (Tall boy) \$5

Guinness Stout (Bottle) \$6.5

Truly Hard Seltzer (Tall boy) \$6.5

Local Dry Cider (Can) \$6.5

WINE & BUBBLES

	GLASS	BOTTLE
Red Blend	\$10	\$45
Malbec	\$11	\$50
il Fauno Toscana	\$16	\$60
Terraza Torrontes	\$12	\$55
Sauv Blanc	\$11	\$50
Pinot Gris	\$11	\$50
Rose	\$12	\$55
Prosecco	\$12	\$55
Veuve Clicquot		\$200 bottle
Veuve Clicquot Rose		\$250 bottle
Dom Perignon		\$350 bottle

MOCKTAILS

Lychee Soda \$7

Yuzu Lemon Soda \$7



Seasonal Menu

DRINKS

La Gringa | 15

Spiced Rum, Pumpkin Pie Syrup, Half & Half, with Coffee Bitters Served Up

Fuji Manhattan | 14

Bulliet Bourbon, Fuji Apple Shrub, and Sweet Vermouth Served Up

Bruja Potion | 11

Our Special SZN Take on a Hot Toddy!
Bulliet Bourbon with a dash of Gingerbread Syrup.