

Appetizer Course

Street Corn: Meyer lemon aioli, smoked piquin pepper, cotijia cheese

Diablo Ceviche: Coconut, cured gulf shrimp, mango pico de gallo, coconut habañero sauce

El Pato Taco: Homemade corn tortilla, duck breast charred pineapple salsa, micro cilantro

Choice of Entree

The Tokyo Roast

Apple wood bacon wrapped roulade of chicken breast, wasabi potato puree, chili ancho blackberry mole sauce

Don't Play Koi

Grilled fish of the day, lobster achiote sauce, white rice, daikon radish relish

Hong Kong Stir-fry

Spaghetti vegetables, water chestnuts, maitake mushroom, kimchi

Dessert Course

Churros: Dulce de leche & wild raspberry coulis
Tres Leches: Peach confit & sake white chocolate sauce

*The consumption of raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illness. Although every effort is made to accomodate food allergies, we may not always guarantee meeting your needs.

Specialty Cocktails

Paulina's Fiery Crotch 12

Fireball, Passion Fruit Juice, Simple Syrup

Tobell-tini 12

Vodka, St Germain Elderflower Liqueur, Apple Juice

Brie's Mahu 12

Gin, Blue Curacao, Grapefruit Juice, Pineapple Juice, Coco Lopez

Mary Helen's Passion Play 12

Captain Morgan Spiced Rum, Amaretto, Passion Fruit Juice, Simple Syrup

Gretchen's Breakfast 12

Jalapeño infused Cazadores Blanco Tequila, Grapefruit Juice, Cranberry Juice, Fresh Squeezed Lemon Juice, Simple Syrup, Lime Wedge

Tiqi's Kiki 12

Bourbon Whiskey, Crème De Cassis, Pineapple juice, Fresh Squeezed Lemon Juice, Simple Syrup

Tora's Sparkling Orchard 12

Apple Sour Liqueur, Peach Liqueur, Champagne, Cherry

Orgy Bowl 21/42

Any of the cocktails above can be made into a size shareable for 2 or 4 people

Beer 8

Corona, Heinekin, Modelo

Wine by the glass or bottle 10/40

Chardonay, Pinot Grigio, Sauvignon Blanc, Merlot, Pinot Noir, Cabernet Sauvignon

Prosecco by the glass or bottle 11/42