

<b>White Wine</b>	<b>Glass</b>	<b>Bottle</b>
99 Vines Chardonnay, California	6	20
Short Man Chardonnay, Washington	7	24
Starry Night Chardonnay, California	9	30
Pike's "Hills and Valleys" Riesling, Australia	8	28
Chasing Venus Sauvignon Blanc, New Zealand	8	28
Walnut Block Sauvignon Blanc, New Zealand	8	28
Storm Point Chenin Blanc, South Africa	8	28
Portlandia Pinot Grigio, Oregon	7	24
New Age "Tincho", Argentina	7	24
Idilico Albarino, Washington	9	32
Chicken Dinner White, Idaho	9	30
Balancing Act Rose, Washington	7	24
Bocelli Prosecco, Italy	9	

<b>Red Wine</b>	<b>Glass</b>	<b>Bottle</b>
99 Vines Merlot, California	6	20
99 Vines Cabernet, California	6	20
Rook Merlot, Washington	8	28
Sierra Cantabria Rioja, Spain	8	28
La Valentina Montepulciano D'Abruzzo, Italy	9	30
T.A.T.T. Red Blend, Washington	9	30
Short Man Red Blend, Washington	7	24
Boxhead Shiraz, Australia	8	28
La Posta Fazzio Mablec, Argentina	9	30
Cartlidge and Browne Pinot Noir, California	8	28
Chicken Dinner Red, Idaho	9	30
Huston Malbec, Idaho	10	35
2 Vintners Syrah, Washington		30
Primus Red Blend, Chile		36
Trust Cabernet, Washington		48

#### **Non-alcoholic Beverages**



Mighty Leaf Passion Fruit Ice Tea    Lemonade    Hot Tea    Dawson Taylor Coffee  
 Organic Hojichi Roasted Green Tea    Henry's Rootbeer

**In the Bottle/Can**

**Bud Light – 3**

**Corona – 4**

**Widmer Hefeweizen – 4**

**St. Pauli (N/A) – 4**

**Sapporo -12oz/22oz – 4/7**

**Asahi 22oz –8**

**Kirin 22oz - 8**

**Innis & Gunn Stout – 5**

**Gluten Free Beer Selection- 5**

**Rotating Cider- 5**

***Happy Hour***

***3-6pm***

***\$3 Coors Light/Mac and***

***Jac’s Drafts***

***\$4 Micro/Import Drafts***

***\$1 off wines by the glass***

***\$2 off***

***Appetizers,***

***Maki rolls,***

***Veggie rolls.***

**On Tap**

**Coors Light**

**Pint – 4/ Pitcher - 13**

**Mac & Jack’s African Amber**

**Pint – 5 / Pitcher - 16**

**Rotating Craft Beers**

**Pint- 6 / Pitcher – 18**

**Stella**

**Pint – 5/ Pitcher – 16**

**Guinness**

**20 oz – 6/ Pitcher 20**

**Sake**

**Ozeki Junmai Hot Sake sm (6 oz) – 6/lg (10 oz)- 8**

**Sho Chiko Bai Nigori (375ml)- 9**

**Sayuri Nigori (300ml)- 11**

**Tozai “Living Jewel” Junmai (300ml)- 13**

**Tozai “Snow Maiden” Nigori (300ml)- 13**

**Rihaku “Dreamy Clouds” Junmai-Ginjo (300 ml)- 22**

**Rihaku “Wandering Poet” Junmai Ginjo (700ml)- 38**

*Junmai-shu* brewed only with rice, filtered water, and Koji mold, creates generally full-bodied and slightly acidic Sake.

*Nigori* is unfiltered Sake that is slightly sweet with a creamy texture.

*Ginjo* is Sake brewed with rice that each grain has been polished away by 40-50% and creates light, fragrant and complex Sake in flavor.

*KanPai!!* Is the traditional Japanese toast that means to “drain our glasses in friendship.”