

SAPPORO

HIBACHI STEAKHOUSE
& SUSHI BAR



SUSHI & APPETIZERS

SOUP

Miso Soup	3.25
Clear Soup Clear broth with mushroom & scallion	3.25
Seafood Bisque	7.95
Lemongrass Hot & Sour Soup Shrimp, White fish & Scallop	5.95
Dumpling Soup	5.25

APPETIZERS FROM KITCHEN

Edamame	6.95
Crab Rangoon Topped w. melted cheese	8.25
Gyoza Vegetable or Pork Pan fried Japanese vegetable or pork dumplings	6.95
Shumai Steamed Japanese shrimp dumping	6.95
Tatsuta Age Japanese style deep fried chicken nugget	6.95
Fried Oyster	9.95
Fried Calamari	9.95
Vegetable Tempura Japanese style deep fried vegetable	6.95
Chicken & Vegetable Tempura Japanese style deep fried chicken & vegetable	7.75
Shrimp & Vegetable Tempura Japanese style deep fried shrimp & vegetable	7.75
Yakitori Grilled chicken w. onion & pepper in skewer	6.95
Beef Kushiyaki Grilled beef w. onion & pepper in skewer	7.95
BBQ Squid Grilled squid w. kitchen special sauce	17.95
Rock Shrimp Butter fried shrimp with chef's special sauce	10.95
Harumaki Deep fried shrimp & vegetable spring roll	6.25
Soft Shell Crab Fried soft shell crab with katsu sauce	10.95
Beef Negimaki Beef scallion roll w. teriyaki sauce	10.95
Age Tofu Fried soft tofu, tempura sauce, shaved bonito on top	6.95

SALAD

Garden Salad (Ginger dressing) Add Chicken \$3, Shrimp \$5, Steak \$6	5.95
Avocado Salad Fresh cut avocado, garden fresh salad w ginger dressing	7.95
Crispy Calamari Salad Deep fried calamari mix salad with sweet chili sauce	7.95
Kani Salad Crab stick, flying fish roe & cucumber w spicy mayo	7.95
Seaweed Salad	6.95
Tuna Avocado Salad* Sliced tuna, avocado mix green salad w ginger dressing	13.95

SUSHI BAR APPETIZERS

Crispy Tuna or Salmon* Tuna or Salmon, mango & tobiko on the crispy potato chips w. special sauce	12.95
Tuna Dumplings* Tuna sashimi stuffed w. king crab, apple avocado, crunchy & tobiko served w. special sauce	14.95
Salmon Toro Tartar* Diced salmon belly, apple, avocado & crunchy topped w. tobiko & quail egg served w. special sauce	12.95
Sushi Appetizer 5pcs*	10.95
Sashimi Appetizer 8pcs*	13.95
Tako Su* Thin Slice tako w. yuzu sauce	12.95
Tuna Pepper or Tuna Tataki*	13.95
Tuna Lover Appetizer* Spicy snow crab, avocado, mango, asparagus wrapped w. fresh tuna seaweed salad on top served w. special sauce	15.95
Treasure Island* Tuna, salmon, yellowtail covered over slices of avocado served w. special sauce	15.95
Yellowtail or Salmon Jalapeno* Sliced yellowtail or salmon topped w. jalapeno served w. yuzu sauce	14.95
Sexy Salmon 4pcs Mango, jalapeno, wrapped seared salmon w. seaweed salad on top	11.95

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SUSHI



A LA CARTE SUSHI OR SASHIMI

RAW*

Tuna (Maguro)*	5.75	Salmon Roe (Ikura)*	6.25
Salmon (Sake)*	5.75	Red Tobiko*	5.75
Yellowtail (Hamachi)*	5.75	Black Tobiko*	5.75
Squid (Ika)*	5.75	Wasabi Tobiko	5.75
Scallop (Hotate)*	5.75	(Flying fish roe)*	
Masago*	5.75	Jumbo Sweet Shrimp	6.75
		(Botan Ebi)*	

COOKED

Crab Meat (Kani)	5.25	Inari (Tofu Skin)	5.25
Shrimp (Ebi)	5.25	Smoke Salmon	5.75
Eel (Unagi)	6.25		
Egg (Tamago)	5.25		
Octopus (Tako)	5.75		

SUSHI BAR ENTREES

Served w. Miso Soup & Salad

Sushi Dinner* 9 pcs of sushi & tuna roll	22.95	Sushi for 2* 16 pcs of sushi w. tuna roll & chef special roll	49.95
Salmon Sushi Dinner* 8 pcs of salmon sushi & one salmon roll	22.95	Sashimi for Two* 38 pcs of raw fish	51.95
Tuna Sushi Dinner* 8 pcs of tuna sushi & one tuna roll	25.95	Vegetable Sushi Dinner 10 pcs of vegetable sushi & AAC roll	20.95
Tricolor Sushi* 3 pcs of tuna, 3 pcs of salmon, 3 pcs of yellowtail & spicy tuna roll	26.95	Chirashi* Assorted fish over sushi rice	23.95
Sashimi Dinner* 18 pcs of sashimi	24.95	Tekka Don* Sliced tuna over sushi rice	23.95
Tricolor Sashimi* 5 pcs of tuna, 5 pcs of salmon, 5 pcs of yellowtail	27.95	Salmon Don*	22.95
Sushi & Sashimi for One* 9 pcs of sashimi, 5 pcs of sushi & California Roll	25.95	Unagi Don	22.95
Sushi & Sashimi for Two* 18 pcs of sashimi, 8 pcs of sushi w. dragon roll & chef special roll	63.95	Maki Combo Roll* Tuna roll, yellowtail & California roll	17.95
		Spicy Maki Combo Roll* Spicy tuna crunch roll, spicy salmon crunch roll & spicy yellowtail crunch roll	18.95
		California Maki Combo Roll Three california rolls	17.95

MAKI OR TEMAKI ROLL OR HAND ROLL

Use Brown Rice Extra \$1.00

RAW*

Tuna Roll*	8.25	Spicy Zin 1 Roll*	12.00
Pepper Tuna Avocado Roll*	8.50	Spicy Scallop Crunchy Roll*	10.25
Salmon Roll*	7.95	Alaskan Roll*	8.95
Yellowtail Scallion Roll*	7.95	Salmon, avocado, cucumber	
Yellowtail Jalapeno Roll*	8.50	Tuna avocado or Cucumber Roll*	8.50
Spicy Tuna Roll*	8.95	Salmon Avocado or Cucumber Roll*	8.50
Spicy White Tuna Roll*	8.25	Fuji Roll*	8.95
Spicy Salmon Roll*	8.25	Salmon, apple, avocado	
Spicy Yellowtail Roll*	8.95	Rainbow Roll*	13.95
		California roll w. raw fish on top	
		Spicy 2 in 1 Roll*	12.00
		Chopped fresh spicy tuna & salmon crunchy w. wasabi tobiko outside	

COOKED

California Roll	5.95	Spicy Crunchy Shrimp Roll	8.25
Boston Roll	7.95	Philadelphia Roll	8.95
Shrimp, lettuce, cucumber, mayo		Smoked salmon, cream cheese, cucumber	
Eel avocado or Cucumber Roll	8.95	Chicken Tempura Roll	9.25
Salmon Skin Roll	7.95	Shrimp Tempura Roll	9.25
Shrimp Avocado or Cucumber Roll	7.95	Dragon Roll	13.95
Spicy Crab Roll	8.25	Eel cucumber roll topped w. avocado & caviar	
Futo Maki	8.25	Spider Roll	13.95
Crabmeat, omelette, veggie, caviar			

VEGETABLE

Avocado Roll	5.95	AAC Roll	6.25
Cucumber Roll	5.95	Avocado, asparagus, cucumber	
Asparagus Roll	6.25	Avocado Cucumber Roll	6.25
Peanut Avocado Roll	6.25	Sweet Potato Tempura Roll	6.25
Oshinko Roll	5.95	Vegetable Roll	6.25

HOUSE SPECIAL ROLL

Use Brown Rice Extra \$1.00

Shrimp & Crab Rocki' N Roll Eight amazing pieces of crab cheese and avocado rolls, flash fried, garnished with 8 jumbo crispy shrimps topped with thin slices of jalapeno finished with our signature sweet chili eel sauce	17.95
Sapporo Roll Lobster tempura, green salad & mango inside slice avocado & tobiko on top w. mango sauce	16.95
Dynamite Roll* Spicy tuna, white fish, crab meat, seaweed salad, caviar inside, deep fried roll, served w. special sauce	14.95
Volcano Roll* Tempura shrimp, avocado, inside spicy crunchy tuna & tobiko on top w. eel sauce	15.95
Godzilla Roll Spicy crab mixed tempura crunch & cream cheese topped w. shrimp & avocado	13.95
Lover Roll* Salmon, crab, avocado inside topped w. spicy tuna & tempura crunchy	16.95
Black Dragon Roll* Tempura shrimp & cucumber topped w. eel & avocado served w. eel sauce	15.95
Royal Roll* Tuna, eel, kani, avocado inside topped w. spicy salmon & tempura crunchy	16.95
Naruto Roll* Tuna, salmon, yellowtail, kani, avocado & tobiko wrapped in cucumber w. yuzu sauce	15.95
Spicy Dancing Roll* Spicy crunchy yellowtail asparagus, spicy scallop & Jalapeno inside, topped w. different kinds of tobiko	15.95
Spicy Girl Roll* Spicy crunchy tuna & avocado pepper tuna & Jalapeno on top w. chili sauce	16.95
Out of Control Roll* Tuna, salmon, yellowtail, avocado & asparagus topped w. torched tuna, salmon, yellowtail, mayo & tobiko, served w. spicy miso sauce	17.95
Angry Dragon Roll Tempura shrimp, mango wrapped w. soybean nori spicy snow crab on top, served w. miso sauce & eel sauce	16.95
Michigan Roll Tempura spider, lobster salad & asparagus inside slice mango & tobiko on top w. mango sauce	17.95
Dinosaur Roll* Eel, spicy tuna inside topped w. salmon, deep fried roll finished avocado & ikura on top, served w. special sauce	17.95
Valentine Roll* White Tuna, salmon, avocado, asparagus & tobiko wrapped w. pink soybean nori, served w. mango sauce	15.95
American Dream Deep fried crab meat, cream cheese and avocado, Jalapeno w. eel sauce, spicy mayo	13.95
Yellowtail Lover Spicy yellowtail, Jalapeno crunch,, topped w. fresh served yellowtail Jalapeno, wasabi tobiko, special sauce	15.95
Lobster Tempura Roll Lobster tail, tempura, avocado, kawari, cucumber, masago, lettuce w. eel sauce	16.95
Wasabi 2 in 1 Shrimp tempura, avocado, spicy tuna, spicy salmon, wrapped in soy paper topped w. spicy mayo & eel sauce	15.95
Hawaii Roll Spicy salmon, mango inside top w. tuna, salmon & mango sauce	13.95
Snow White Roll Tempura white fish, spicy snow crab, avocado topped w. lobster salad	16.95
Las Vegas Roll Salmon, cream cheese and avocado deep fried roll, finished slice of jalapeno on top, served w. special sauce	13.95
Green Phoenix Roll* Spicy tuna, asparagus wrapped w. sliced avocado & tobiko served w.yuzu sauce (no seaweed & rice)	14.95

SAPPORO

HIBACHI STEAKHOUSE
& SUSHI BAR



LUNCH SPECIAL

Wednesday - Friday, Noon - 3:00pm. Please inform the server, manager or chef if you have food allergy. Thank you! *Raw

SUSHI BAR

Served with Miso Soup & Salad

Sushi Lunch* 5 pcs of Sushi & California Roll	13.95
Sashimi Lunch* 12 pcs of Raw Fish	14.95
Sushi & Sashimi* 4 pcs of Sushi, 6 pcs of Sashimi & Tuna Roll	17.95

DONBURI

Rice Bowls Feature Savory Ingredients on Rice. Served w. Miso Soup & Salad.

Beef (Gyu) Don Cooked beef, veg & egg over rice	13.95
Chicken (Oyako) Don Cooked chicken, veg & egg over rice	12.95
Eel (Unagi) Don Cooked eel & veg over sushi rice	15.95

ROLL SPECIAL

Any 2 Rolls \$11.95/ Any 3 Rolls \$14.95 • Served with Miso Soup & Salad.

Tuna Roll*	Salmon Cucumber Roll*	California Roll	Boston Roll
Tuna Avocado Roll*	Spicy Salmon Roll*	Salmon Skin Roll	Cucumber Roll
Tuna Cucumber Roll*	Spicy Yellowtail Roll*	Eel Avocado Roll	Avocado Cucumber Roll
Pepper Tuna Avocado Roll*	Alaskan Roll*	Eel Cucumber Roll	AAC Roll
Spicy Tuna Roll*	Philadelphia Roll*	Shrimp Tempura Roll	Peanut Avocado Roll
Salmon Roll*	Yellowtail Scallion Roll*	Sweet Potato Roll	Vegetable Roll
Salmon Avocado Roll*	Yellowtail Jalapeno Roll*	Avocado Roll	Spicy Crab Roll

BENTO BOX

Include: 4 pcs California Roll, Pork Gyoza Dumplings & Rice. Served w. Miso Soup & Salad

Chicken Katsu Bento	12.95	Shrimp Tempura Bento	13.95
Pork Katsu Bento	13.95	Beef Negimaki Bento	13.95
Chicken Teriyaki Bento	13.95	Sushi Bento*	12.95
Salmon Teriyaki Bento	14.95	Sashimi Bento*	13.95
Beef Teriyaki Bento*	14.95	Yaki Udon Bento Stir fried Japanese Rice Noodle	12.95
Shrimp Teriyaki Bento	14.95	Yaki Soba Bento Stir fried Japanese Buckwheat Noodle	12.95
Seafood Teriyaki Bento	16.95		

HIBACHI LUNCH SPECIAL

Served w. Mushroom Soup, Salad, Fried Rice & Vegetable

Chicken	13.95	Chicken & Steak*	17.95
Shrimp	14.95	Chicken & Shrimp	17.95
Scallop	14.95	Chicken & Scallop	17.95
Salmon	14.95	Steak* & Shrimp	17.95
Steak*	16.95	Steak* & Scallop	17.95
Filet Mignon*	17.95	Shrimp & Scallop	17.95

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DINNER

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HIBACHI DINNER

Served w. Clear Soup, Green Salad, Vegetable, 2pcs Shrimps & Fried Rice. All beef in Hibachi entrees use Super Angus Beef.

SINGLE ITEM

Vegetable Delight <i>(No Shrimp)</i>	15.95	Salmon	24.95	Tuna*	28.95
Calamari	20.95	Shrimp	24.95	Filet Mignon*	33.95
Chicken	20.95	Scallop	25.95	Twin Lobster Tail	36.95
Red Snapper	22.95	Steak*	26.95		

COMBO HIBACHI

Calamari & Shrimp	24.95	Salmon & Scallop	26.95	Lobster & Scallop	33.95
Chicken & Steak*	24.95	Salmon & Shrimp	26.95	Lobster & Shrimp	33.95
Chicken & Salmon	24.95	Scallop & Shrimp	26.95	Lobster & Steak*	33.95
Chicken & Scallop	24.95	Filet Mignon & Chicken*	31.95	Lobster & Filet Mignon*	35.95
Chicken & Shrimp	24.95	Filet Mignon & Salmon*	33.95	Seafood Delight for Two*	62.95
Steak & Salmon	26.95	Filet Mignon & Scallop*	33.95	<small>Salmon, Shrimp, Scallop & Lobster</small>	
Steak & Scallop	26.95	Filet Mignon & Shrimp*	33.95	Sapporo Extreme for Two*	88.95
Steak & Shrimp	26.95	Lobster & Chicken	33.95	<small>Chicken, Filet Mignon, Shrimp, Scallop & Lobster</small>	

HIBACHI SIDE ORDER

Fried Rice	6.95	Chicken (5oz)	9.95	Steak (4oz)	13.95
Noodle	6.95	Shrimp (5oz)	12.95	Filet Mignon (4oz)	16.95
Vegetable	9.95	Scallop (5oz)	13.95	Lobster (5oz)	18.95

HIBACHI STYLE FRIED RICE

Chicken	12.00
Beef	13.00
Shrimp	13.00

KITCHEN ENTREES

Served w. Miso Soup & Salad. Mixed Vegetable. All beef in Kitchen Entrees Use Super Angus Beef.

TERIYAKI

Pick two for \$27.95

Chicken	Shrimp
Steak*	Scallop
Filet Mignon* (+3)	Salmon

Tofu	16.95	Shrimp	23.95
Chicken	19.95	Scallop	23.95
Beef Nigimaki	22.95	Salmon	23.95
Steak*	25.95	Tuna*	25.95
Filet Mignon*	28.95	Twin Lobster Tail	35.95

TEMPURA & KATSU Deep Fried Breaded Cutlet

Mixed Veg Tempura	15.95	Shrimp Veg Tempura	19.95	Chicken Katsu	18.95
Chicken Veg Tempura	18.95	Seafood Veg Tempura	21.95	Tonkatsu	18.95

JAPANESE NOODLE YAKI UDON or SOBA

Chicken Veg	16.95	Scallop Veg	18.95	Nabeyaki Udon	16.95
Shrimp Veg	18.95	Beef Veg	18.95	<small>Udon noodle in a chicken broth. Served w. crab sticker, chicken, Japanese fish cake poached egg & Shrimp Tempura.</small>	

CHEF SPECIAL ENTREES

Pineapple Seafood Fried Rice	18.95	King of Sea	31.95
<small>Fresh pineapple, shrimp, scallop, fish Japanese Fried Rice</small>		<small>Shrimp, Scallop Lobster w. Lemon Butter Sauce</small>	
XO Filet Mignon	30.95	Sesame Tuna	27.95
<small>Filet Mignon seasonal vegetable w. XO Japanese sauce</small>		<small>Sesame crusted tuna steak w. chef special sauce</small>	

DESSERTS

Ice Cream	4.95	Ice Cream Tempura	6.95	Cheese Cake Tempura	6.95
<small>Vanilla, Chocolate, Strawberry, Green Tea</small>		Banana Tempura	5.95	Mochi Ice Cream	5.95

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飲志 DRINKS

SAPPORO

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SAKE

HOT	
Small	7
Large	11
Purple Haze hot sake & raspberry liqueur	10
Golden Sake hot sake & plum wine	9
Sake Bomb hot sake & Japanese beer	6
CHILLED	
Sho Chiku Bai Nigori (375ml) rich and sweet with smooth and soft texture	17
Sho Chiku Bai Nama Organic (300ml) full bodied, with a hint of fruity aroma and mild, smooth and fresh taste.	19
Sho Chiku Bai Nama Draft (180ml) fresh, fruity and dry character with soft and smooth texture.	11
Hana flavored sake (choice of Fuji apple, lychee, white peach or raspberry.)	10 30
Mio Sparkling Sake (300ml) mild and smooth. Full-bodied with a hint of fruity aroma.	17

BEER

DOMESTIC	
Budweiser	3.75
Bud Light	
MGD	
Miller Lite	
Coors Light	
IMPORTED	
Corona	4.25
Heineken	
Labatt Blue	
Labatt Blue Light	
Blue Moon	
Killian Red	
JAPANESE	
Asahi	4.25
Kirin Ichiban	4.25
Sapporo Premium	9
DRAFT	
10 selections of Domestic, Imports and IPAs	4

CHAMPAGNE

BRUT	
Chandon (187ml)	7 SPLIT
Domaine Carneros, California	50
Taittinger, France	75
ASTI	
Martini & Rossi (187ml)	7 SPLIT
PROSECCO	
Lunetta, Italy	29

SIGNATURE MARTINIS

Pomegranate Martini smirnoff peach, Pama pomegranate juice and a splash of moletto prosecco.	8
French Martini stoli vodka, Chambord, and a splash of pineapple juice.	8
White Lotus Van Gogh coconut and pineapple vodka, almond liquor, coconut milk, and pineapple juice.	8
Saketini absolut vodka and sake with cucumber.	8
Lycheetini stoli vanilla, lychee sake and splash of lychee juice.	8

WHITE WINE

CHARDONNAY		GLASS	BOTTLE
William Hill, California offers sweet aromas and flavors of pear and stone fruit, framed by notes of toasted oaks and caramel. Well balanced with a robust fruit finish.	7	7	25
Rodney Strong, Sonoma light and crisp. Displays lemon and apple aromas with a hint of toasty oak, pear, and pineapple.	8	8	29
Benzinger, Carneros opens with apricot and peach aromas. Bright, beautiful tropical fruit and apple flavors flow over the tongue, enhanced by a subtle minerality within the mid-palate.	10	10	34
La Crema, Monterey rich and creamy. Bright pineapple and exotic floral tones balances juicy acidity and rich texture.	40		
Cakebread, Napa offers delightfully fragrant, slightly yeasty aromas of ripe pear, apple and guava fruit that complemented by hints of honeysuckle, mineral and toasted oak.	70		
SAUVIGNON BLANC		GLASS	BOTTLE
Nobilo, New Zealand has a bouquet of ripe tropical and citrus fruits that flow through to the palate, with a fresh and crisp finish.	8	8	29
Duckhorn, Napa fruity and smooth. Displays aromas of grapefruit, summer melon, lemongrass and lime zest with subtle hints of boxwood and mandarin orange.	40		
MOSCATO		GLASS	BOTTLE
Canyon Road, California light-bodied and sweet aromas of orange blossom, peach and floral.	7	7	25
WHITE ZINFANDEL		GLASS	BOTTLE
La Terre, California spicy strawberry citrus aromas with a bright and sweet flavor with some acidity.	6	6	22
PINOT GRIGIO		GLASS	BOTTLE
Benvolio, Italy delicate nuances of wild flowers, rose water and lychee on the nose with apple and pear flavors on the palate. Dry, crisp and full-bodied with refreshing acidity and a clean finish.	7	7	25
Good Harbor, Michigan rich creamy texture with aromas of ripe pear and lemon rind that brings smooth but zesty on the palate with balanced acidity and wonderful long finish.	9	9	31
Pighin, Friuli Italy brilliant straw yellow in color, has engaging citrus notes and white fruit on the nose and palate. It has lively acidity, a surprising body and a clean, fresh finish.	40		
RIESLING		GLASS	BOTTLE
Chateau Grand Traverse Semi-Dry, MI displays flavors of citrus and fresh fruit abound, balanced with a crisp acidity and a lasting finish.	8	8	29
Cave Spring Cellar, Canada medium dry with an impeccable balance of lush fruit character and vibrant acidity.	35		
PLUM WINE		GLASS	BOTTLE
Kinsen grape wine with natural plum flavors and caramel.	6	6	22

SPECIALTY COCKTAILS

Mai Tai a classic tropical drink with light rum, triple sec, amaretto & grenadine, topped with Myers rum.	8
Watermelon Mojito: bacardi grand melon, lime juice, cranberry juice, club soda.	8
St. Paul premium Grapefruit vodka, elderflower liqueur, grapefruit juice and a splash tonic.	8
Cucumber Sunshine hendricks Gin, muddled cucumber, lemonade, topped with a dash of soda water and garnished with a wedge of lime.	8
Blue Hawaiian coconut ciroc, Malibu coconut rum, pineapple juice, sweet and sour mixed with blue curacao.	8
Pina Colada a frozen tropical drink blended with rum, coconut, and pineapple juice	8
Zombie myers rum, Captain Morgan's rum, pineapple juice & a splash of cranberry juice.	8
Pineapple Passion bacardi superior rum, dark rum, crème de banana and pineapple juice.	8
Scorpion Bowl (for one) vodka ,rum,peach ,pucker, southern comfort, pineapple juice, cherry juice, orange juice and float of Bacardi 151.	8
Scorpion Bowl (for two) vodka ,rum,peach ,pucker, southern comfort, pineapple juice, cherry juice, orange juice and float of Bacardi 151.	14
Sake Sangria sake, Pinot Grigio, triple sec, peach schnapps, fresh fruit, and lemon.	8

RED WINE

MALBEC		GLASS	BOTTLE
Trivento, Argentina a bright carmine red plum and raspberry jam aromas mingle elegantly with vanilla notes. Well balanced, exhibits sweet tannins and a velvety finish.	8	8	29
Trivento 'Golden Reverse', Argentina aromas of red fruit, plum and cherry combined with oak elegance. Velvety palate with a long and polished finish.	40		
MERLOT		GLASS	BOTTLE
Red Diamond, Washington smooth and supple. Opens with flavors of blackberries, cherries and plums sweet fruit on the palate and complemented by notes of spice, toasty oak and soft tannins.	7	7	25
Raymond "R" Collection full-bodied with a good balance of acid and tannins, fills the mouth with smooth cherry, plum, and raspberry flavors along with hints of earth and spice in the toasty vanilla finish.	8	8	29
Columbia Crest H3, Washington medium-bodied that delivers aromas of spice and blackberry with a perfect balance of earth, cocoa and ripe cherry flavors with a rich, velvety finish.	39		
St. Francis, Napa full and intense expression, offers generous fruit, hints of chocolate and a mouth-filling finish.	49		
PINOT NOIR		GLASS	BOTTLE
Seaglass, California bright and clean, delicate aromas and juicy cherry flavors are beautifully balanced with a vibrant acidity.	7	7	25
Mark West, California red and black cherry flavors abound with a note of spice from oak aging. Rich in texture with a lingering finish.	8	8	29
Layer Cake, Sonoma big and intense flavors, with layers of dark berries, ripe plums and juicy black cherries wrapped in a glycerol creamy mouthfeel.	39		
MacMurray Ranch, Sonoma has elegant fruit character with rich aromas and flavors of raspberry, cherry, red currant and boysenberries. Hints of lavender and mushroom are supported by a subtle oak influence.	55		
CABERNET SAUVIGNON		GLASS	BOTTLE
William Hill, California aromas and flavors of dark cherry, ripe plum and blueberry are complemented by sweet vanilla notes. Rich, complex and layered finish.	8	8	29
Louis Martini, California has ripe flavors of black plum jam and black currant. Hints of oak and a touch of baking spice support the fruit.	9	9	31
Joel Gott, California smooth and supple. Has aromas of roasted blue fruit, sweet blackberry and cherry cola with hints of graham cracker and vanilla.	12	12	39
Folie a Deux, California elegant and supple with medium-full tannins and a firm, acidic backbone. Aromas of dark plum and black currant leads to flavors of bright blackberry, rich cassis and a long lingering finish.	48		
Decoy "by Duckhorn", Napa rich and appealing with fragrant, lifted aromas of mulberry, raspberry and currant with hints of rhubarb and mocha. Supple and approachable with a lingering finish and structured tannins.	53		
Sequoia Grove, Napa recognized for its richness and balance, soft tannins and full varietal flavor and expresses a unique and elegant complexity.	65		
Stags Leap, Napa earthy and spicy, with blueberry and blackberry flavors buoyed by fresh herbs and a touch of spice.	75		
RED BLENDS		GLASS	BOTTLE
Menage a Trois, California blends of cabernet sauvignon, merlot and zinfandel. Smooth and supple with aromas of light berries and spices, finish with fresh fruit taste and jammy notes.	8	8	29
Ghost Pines, California exhibits rich flavors of red and blue fruit framed by soft, round tannins with a long and complex finish.	40		

BEVERAGES

Sodas	3.5
Ice Tea	3.5
Lemonade	3.5
Slushie	6
Japanese Soda	4
Coffee	3
Hot Tea	3
Hot Chocolate	6