

SZN COCKTAILS

APRIL SHOWERS \$15

Empress Gin, fresh lime juice, simple syrup, 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 whiskey, angostura bitters, maple, served with a large cube and orange peel

MADRE CALIENTE \$15

Astral blanco, 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, 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

FUJI MANHATTAN \$15

Bulleit bourbon, fuji apple shrub, and sweet vermouth served up

LA GRINGA \$15

Spiced rum, pumpkin pie syrup, half & half, with coffee bitters served up

BUEN TRAGO \$15

Don Julio blanco, coffee bitters, and a dash of Bailey's Irish Cream served up

OCHA CHAI \$15

Spiced rum, spiced chai, half & half served up with a dash of cinnamon

SZN'L Cocktails

Mint Julep Cold Brew | 14

Cold Brew, Bulleit bourbon, mint infused simple syrup, with mint garnish

Lychee Mojito | 14

Captain Morgan white rum, muddled lychee, mint leaves, simple syrup, fresh lime juice, topped with soda and a lychee mint garnish

Cucumber Smash | 14

Tanqueray Sevilla gin, muddled cucumber, lime juice, simple syrup topped with soda and cucumber garnish

Spicy Pomegranate Margarita | 15

Astral blanco tequila, orange liquor, fresh jalapenos, pomegranate juice, and lime juice

BEER & WINE

DRAFT BEER

Manny's \$7.5
Rotating Local IPA \$7.5
Rotating Seasonal \$7.5 Rotating
Mexican Lager \$7

BOTTLE & CANS

Sol \$7
Sapporo \$7
Guinness Stout \$7
Hard Seltzer \$7
Local Cider \$8

MOCKTAILS

Lychee Soda \$7
Yuzu Lemon Soda \$7

WINE

	<i>Glass</i>	<i>Bottle</i>
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
Dry Rose	\$15	\$60

BUBBLES

	<i>Glass</i>	<i>Bottle</i>
Prosecco	\$12	\$55
Sparkling Rose	\$12	\$55
Veuve Clicquot	-	\$200
Dom Perignon	-	\$350