

## 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

Hite (Can) \$6  
Rainier (Tall boy) \$5.5  
Guinness Stout (Bottle) \$7  
Truly Hard Seltzer (Tall boy) \$6.5  
Local Dry Cider (Can) \$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

## BUBBLES

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