

## COCKTAILS

### SHISO SOUR 11

Buffalo Trace bourbon, sauvignon blanc, sour mix, fresh mango, shiso leaves, dash Angostura bitters

### THE WASABI COCKTAIL 11

sake, lychee liqueur, sour mix, agave syrup, orange juice

### CUCUMBER MOJITO 11

Bacardi 8 rum, agave syrup, fresh lime, orange juice, cucumber

### THE EMPEROR'S NECTAR 12

Grand Marnier, apple juice, cinnamon syrup, ginger beer, lemon juice

### FAR EAST LEGACY 12

Grey Goose La Poire, sake, St. Germain, Cointreau, peach purée

## WINES

### WHITE

Stemmari Moscato 9 | 36

Santa Magherita Pinot Grigio 11 | 44

Villa Maria Sauvignon Blanc 11 | 44

Conundrum White 15 | 60

Chateau Ste Michelle & Dr.

Loosen Eroica Riesling 52

An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

## SAKE

### MOMOKAWA SILVER

vanilla, pineapple, banana, coconut, anise 29 bottle | 12 flask

### MOMOKAWA PEARL

crisp, briny, mineral flavors  
exquisite match for oysters, fish 29 bottle | 12 flask

### MOONSTONE ASIAN PEAR

creamy body, big pear flavors,  
hint of sweetness 29 bottle | 12 flask

### JUNMAI GINJO GENSHU G JOY

bold, rich, full of fruit, earthy flavors,  
hints of melon, pear, plum, cinnamon,  
cardamom 38 bottle | 16 flask

### GEKKEIKAN SUZAKU JUNMAI

sweet, refreshing, creamy taste, hints of fruit,  
subtle fruity aftertaste 52 bottle | 24 flask

### RED

Gérard Bertrand Réserve

Cabernet Sauvignon 10 | 40

Murphy-Goode Merlot 10 | 40

Robert Mondavi Pinot Noir 11 | 44

Cherry Pie Three Vinyard Pinot Noir 14 | 56

Decoy By Duckhorn Cabernet

Sauvignon 15 | 60

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