

Ama

RAW BAR

Cocktails

- Miho \$14**
vodka, yuzu, lemon, berry, sparkling wine
- Spicy Palawan \$14**
tequila or mezcal, jalapeno, calamansi, lime, spicy sesame salt
- Kogo \$15**
butterfly pea flower gin, yuzu, lemon, elderflower
- Vietnamese Espresso 'Tini \$14**
rum or vodka, espresso, condensed milk
- Sanya Bay \$14**
rum, lychee, coconut milk, nutmeg
- Tokyo Vesper \$14**
gin, vodka, plum wine, lemon
- Kofuna \$14**
whiskey, asian bitters, orange
- An Bong Collins \$12**
gin, lemongrass syrup, tonic
- Blushing Ama \$14**
vodka, strawberry, lemongrass, yuzu, lemon
- Lychee Martini \$14**
vodka, lychee, syrup
- Ganetto Highball \$14**
blackberry raspberry infused gin, lime, grapefruit

Frozen Drinks

- Frozen Paloma \$13**
tequila, grapefruit, lime, syrup
- Frozen Lillikoi \$14**
scotch, passionfruit ginger syrup, lemon

*\$1 Oysters
(Seasonal Selection)*

Happy Hour Daily 4-7

- | | |
|----------------------|-----------------|
| Aperol Spritz \$9 | Hite Lager \$6 |
| Lychee Martini \$9 | House Lager \$6 |
| Miho \$10 | Sake \$9 |
| Spicy Palawan \$10 | Pinot Noir \$9 |
| Frozen Paloma \$10 | Vinho Verde \$8 |
| Frozen Lillikoi \$10 | |

Bubbles

- | | Gl | Btl |
|--|----|-----|
| Pasqua // Prosecco // Veneto, IT | 12 | 48 |
| Venturini Baldini // Lambrusco // Emilia-Romagna, IT | | 52 |

White

- | | | |
|--|----|----|
| Momo // Sauvignon Blanc // Marlborough, NZ | 12 | 42 |
| Aveleda // Loureiro, Arinto // Vinho Verde, PT | 11 | 44 |
| Cantina Maria Santa la Palma // Vermentino // Sardegna, IT | 11 | 44 |
| Red Tail // Chardonnay // Finger Lakes, US | 12 | 46 |
| Giordano Lombardo // Gavi di Gavi // Piedmont, IT | | 48 |
| Jasci // Trebbiano // Abruzzo, IT | | 52 |
| Jean-Max Roger // Sancerre // Loire, FR | | 70 |

Rose

- | | | |
|--|----|----|
| Chateau Routas // Cinsault, Grenache // Provence, FR | 12 | 44 |
| Mirabeau // Grenache, Syrah // Provence, FR | | 56 |

Red

- | | | |
|--|----|----|
| Nicolas Idiart // Pinot Noir // Loire, FR | 13 | 50 |
| Broadside // Cabernet Sauvignon // Paso Robles, US | 14 | 58 |
| Comahue Estate // Pinot Noir // Patagonia, AR | | 54 |

Beer

- House Lager \$7 (draft)
- Hite Lager \$7 (draft)
- Harpoon IPA \$8 (draft)
- Montauk Pilsner \$8 (draft)
- Montauk Wave Chaser IPA \$7 (can)

*Sales tax not included.

* \$1 oysters are limited to 24 per person. Oysters must be ordered in amounts of 24 or fewer at one time.