

# Ama

## RAW BAR

### Cocktails

#### Lychee Colada \$15

rum, lychee, coconut milk, nutmeg

#### Spicy Palawan \$15

tequila or mezcal, jalapeno, calamansi, lime, spicy sesame salt  
make it mezcal +\$2

#### Kogo \$15

butterfly pea flower gin, yuzu, lemon, elderflower

#### Vietnamese Espresso 'Tini \$15

rum or vodka, espresso, condensed milk

#### Tokyo Vesper \$15

gin, vodka, plum wine, lemon

#### An Bong Collins \$15

gin, lemongrass syrup, tonic

#### Blushing Ama \$15

vodka, strawberry, lemongrass, yuzu, lemon

#### Lychee Martini \$15

vodka, lychee, syrup

#### Miho \$15

vodka, yuzu, lemon, berry, sparkling wine

#### Kofuna \$15

whiskey, asian bitters, orange

\*\$1 Oysters  
(East Coast)

\*\$2 Oysters  
(West Coast)

Aperol Spritz \$10  
Lychee Martini \$10  
Miho \$10  
Spicy Palawan \$10  
Mezcal Palawan \$12

### Happy Hour

Daily 5-7

House Lager \$6  
Orion \$6  
Sake \$10  
Pinot Noir \$10  
Vinho Verde \$9  
Blanc de Blanc \$10

### Bubbles

	Gl	//	Btl
<b>Fleuraison // Blanc de Blancs // Cote d'Or, FR</b>	13		48
<b>Moet Imperial // Champagne // Champagne, FR</b>			75

### White

<b>Momo // Sauvignon Blanc // Marlborough, NZ</b>	12		44
<b>Aveleda // Loureiro, Arinto // Vinho Verde, PT</b>	12		44
<b>Red Tail // Chardonnay // Finger Lakes, US</b>	13		48
<b>Jean-Max Roger // Sancerre // Loire, FR</b>			70

### Rose

<b>Chateau Routas // Cinsault, Grenache // Provence, FR</b>	12		54
<b>Mirabeau // Grenache, Syrah // Provence, FR</b>			44

### Red

<b>Criss Cross // Cabernet Sauvignon // California, US</b>	14		58
<b>Comahue Estate // Pinot Noir // Patagonia, AR</b>	14		54

### Beer

**Orion \$7 (draft)**  
**House Lager \$7 (draft)**  
**Founders All Day IPA \$8 (draft)**  
**UFO White \$8 (draft)**  
**Montauk Wave Chaser IPA \$7 (can)**  
**Jack's Hard Cider Original \$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.