

RG COCKTAILS...

THE FLOOR IS CAVA... \$14

vodka / aperol / amaro montenegro / banana / cava / 5 spice bitters

MUJINA MULE... \$14

vodka / lime / ginger-tumeric shrub / ginger beer / bitters / nutmeg

HAPPY LITTLE CLOUDS... \$15

spirit works gin / mandarin cordial / lemon / greek yogurt cream / egg white / seltzer

GALACTIC GOAT... \$14

junipero gin / fino sherry / snap pea / mint / lemon / butterfly pea powder

GAIJIN NEGRONI... \$14

bombay dry gin / carpano antica / gaijin nocino / campari / gran classico
zest of orange

PALOMA... \$14

blanco tequila / grapefruit / lime / agave / grapefruit bitters / seltzer

SIDEWINDER... \$15

el destillador tequila / yuzu / lime / cucumber / jalapeno / shiso
house-made tajin rim

LA PUNTA... \$14

hibiscus infused mezcal / cocchi americano / domaine de canton ginger
kalani coconut / zest of orange

WHERE'S MY TIE?... \$15 *clarified milk punch*

diplomatico reserva / smith & cross / cointreau / genepy / pineapple
pistachio orgeat / whey

HITODAMA... \$14 *single or \$28 for flaming two-person bowl*

house blend of aged rums / spirit works sloe gin / apricot / pomegranate
lime / bitters / nutmeg / served in erin dowling's ceramic bowl

OLD FASHIONED... \$14

buffalo trace bourbon / spiced sugar / bitters / zest of orange

KUROBUTA... \$15 *barrel aged*

spirit works 'gaijin private barrel' cask strength rye / averna / cynar
carpano antica / bitters / zest of lemon

TANUKI... \$14

akashi white oak japanese whisky / umeshu / dolin rouge / bitters

SAKE SPECIAL... \$12 GLS / \$70 BTL (750ML)

SEQUOIA SAKE "COASTAL GINJO" JUNMAI GINJO san francisco, ca
light and dry with refreshing hints of green apple and soft acidity