

LATE NIGHT

THURSDAY – SATURDAY | 10PM – 2AM

SUSHI ROLLS

CUCUMBER AVOCADO ROLL 12

cucumber, avocado

SHRIMP TEMPURA 18

soy paper wrapped shrimp tempura, avocado, cucumber, tamari reduction, furikake

SALMON + AVOCADO 15

salmon, avocado, sesame seeds

SPICY TUNA 19

spicy tuna, avocado, cucumber, sesame seeds, spicy mayo

ROCK & ROLL 28

deep fried, spicy yellowtail & tuna, cream cheese, spicy mayo, jalepenos, panko, eel sauce

SHAREABLES

SMASHBURGER D 21

grass-fed short rib, brioche bun, gochujang aioli, american cheese, korean pickles, kimchi cabbage, pomme frites

KOREAN STREET CHICKEN GF / KA 16

gluten-free crispy breading

POMME FRITES GF / VA 14

zaatar spice, garlic aioli, blueberry catsup

BANG BANG SHRIMP GF / KA / PA 19

gluten-free tempura, ponzu cabbage, spicy aioli

CHICKEN SHAWARMA QUESADILLA D 16

housemade naan, mozzarella cheese, pickled onion, lettuce, pomme frites, zaatar, tahini sub lamb shawerma +4

LATE NIGHT SWEET TOOTH

CARROT CAKE N / D 14

housemade spiced carrot layers, creamy frosting, nutty crunch, spiced rum pineapple compote

SANTORINI ROSE CAKE D 12

cardamom tres leches, ashta chantilly, macerated strawberries, rose water

JAPANESE CHEESECAKE GF / D 14

organic cream cheese, grass-fed butter, rice flour, eggs whole milk, strawberry coulis, housemade matcha ice cream

BOTTLE SERVICE

CHAMPAGNE MAGNUMS

Veuve Clicquot Yellow 595
Ace of Spades Brut 1795

CHAMPAGNE

Ace Of Spades Brut 995
Ace Of Spades Rose 1295
Dom Perignon 975
Dom Perignon Rose 1249
Veuve Clicquot Yellow 245
Veuve Clicquot Rose 275

PREMIUM CHAMPAGNE PACKAGES

Show Stopper – 6 bottles of Ace of Spades Brut 4000

Ace of Spades Briefcase 3 Bottles Brut 2295 / Rose 3000

Light up the Sky 6 Bottles of House Champagne Brut 279 / Rose 299

High Roller 3 Bottles of Veuve Cliquot Brut 645 / Rose 735

VODKA

Grey Goose 250
Grey Goose Magnum 545
Belvedere 335
Tito's 335

RUM

Bacardi 285
Bacardi Spiced Rum 285

TEQUILA

Patrón Silver 305
Patrón Reposado 100% Additive-Free 325

Casamigos 350
Casamigos Reposado 375
Don Julio 1942 949
Clase Azul Reposado 925
Don Julio Reposado 395
Espolon Blanco 305
Espolon Reposado 325
Lalo 350

BUCKETS

High Noon (6 per) 40
Corona 40



Lucky One % of Proceeds go to Animal Rescue 32

N/A BEVERAGES

single

San Pellegrino Sparkling Water (750ml) 8
Evian Natrual Spring Water (750ml) 8
Mondariz Premium Spanish Mineral Water (750ml) 12
Red Bull Energy Drink – select flavors 6
Red Bull Energy Drink 4-Pack – select flavors 20



MANDRAKE



MANDRAKE

BEER		
Real American Beer		5
Bud Light		6
Corona		7
Peroni		7
Mythos Greek Lager		7
Michelob Ultra		7
Brewdog Hazy Jane		7
Brewdog Cold AF (Non-Alcoholic)		7
Asahi "Super Dry" Japanese Beer		7
SELTZERS & CIDERS		
High Noon		7
Downeast Original Blend		7
Mamitas Tequila Sunrise Seltzer		7
Sun Cruiser Hard Tea		7
 Lucky One	% of Proceeds go to Animal Rescue	6
Super Lyte		7
WINE BY THE GLASS		
	BTG / BTB	
Hugel – Riesling	15/52	WHITE
Alsace, France		
Drylands – Sauvignon Blanc	15/52	
Marlborough, New Zealand		
Au Bon Climat – Chardonnay	16/56	
Santa Barbara County, CA, USA		
Gaintza – Txakolina	16/56	ROSE
Basque Country, Spain		
Cloudy Bay – Sauvignon Blanc	21/69	
2023 / Marlborough, New Zealand		
Assyrtiko	18/82	
Santorini, Greece		
Whispering Angel – Rosè	16/56	RED
2022 / Cotes de Provence, France		
N/A Sparkling Rose	14/50	
Listra Toscana Rosso – Cabernet Sauvignon	15/52	
Tuscany, Italy		
Benton Lane – Pinot Noir	16/56	BUBBLES
2023 / Willamette Valley, OR, USA		
Nevio – Montepulciano d'Abruzzo	18/62	
Abruzzo, Italy		
Clos Du Val – Cabernet Sauvignon	25/75	
Napa Valley, CA, USA		
Chandon – Brut Rosè	12/44	S A K E
California, USA		
Ceretto – Sparkling Moscato	15/52	
Santo Stefano d'Asti		
Ethos Hospitality's – Blanc de Blanc	14/50	
S A K E		
Tyku Junmai Ginjo Sake Super Premium	330ml	45
Heavensake Junmai Sake	720ml	98



1/2 PRICE HAPPY HOUR

WEDNESDAY, THURSDAY & SUNDAY | 4PM – 7PM

SELECT SHARED PLATES
ALL SIGNATURE COCKTAILS + ALL WINE BY THE GLASS
25% OFF ALL SPECIALITY SUSHI ROLLS

HUMMUS TRIO GFA / VA / D	18	SHAREABLES
<i>classic and spicy hummus, whipped feta, housemade naan</i>		
POMME FRITES GF / VA	14	
<i>zaatar spice, garlic aioli, blueberry catsup</i>		
KOREAN STREET CHICKEN GF / KA	16	
<i>gluten-free crispy breading, fish sauce</i>		
WAGYU DUMPLINGS	18	SUSHI
<i>red cabbage, micro cilantro, black garlic ponzu, chili oil</i>		
BURATTA FLATBREAD VG / D	18	
<i>burrata, zaatar, matbucha sauce, arugula, chili oil</i>		
FETA & SPINACH FLATBREAD VG / D	16	
<i>feta, pickled onion, oregano</i> add lamb shawarma +6		
BLUE POINT OYSTERS	20	
<i>briny and bold in flavor served with champagne mignonette (6)</i>		
SURF AND TURF	34	
<i>spicy crab, salmon, shiso, seared wagyu, sweet lemon</i> <i>tamari reduction,crispy potatoes, shaved green onions</i>		
FIRECRACKER ROLL	28	
<i>shrimp tempura, avocado, spicy tuna, sweet tamari reduction,</i> <i>spicy mayo, rice crackers</i>		
GREEN DRAGON	25	
<i>snow crab, avocado, cucumber, barbequed eel, sweet tamari</i> <i>reduction</i>		
SALMON SUNRISE ROLL	31	
<i>shrimp tempura, asp, avocado, yuzu pepper sauce,</i> <i>tamari reduction, ikura, chives</i>		
TORO TATAKI ROLL	34	
<i>seared tuna belly, spicy tuna, avocado, shiso, miso sesame sauce, spicy lem-</i> <i>on tamari reduction, chives</i>		

*Offerings and hours are subject to change during holidays, special events, and high-volume weekends at management's discretion

WHISKEY		
	1.5 oz	2 oz
Angels Envy	19	21
Angels Envy Rye	28	31
E.H. Taylor Small Batch	23	25
George T Stag	80	100
Blantons	28	35
Lagavulin 16	27	30
Macallan 18	100	120
Johnnie Walker Blue	58	63
Thomas H Handy Rye	65	81
Whistlepig Piggyback	17	19
Whistlepig 10 Yr	27	29
Whistlepig 12 Yr Old World Rye	37	39
Old Forester 1870	17	19
Old Forester 1897	19	21
Old Forester 1910	20	22
Old Forester 1920	21	23
Weller Special Reserve	17	19
Weller Antique	19	21
Weller 12 Yr	35	43
Weller CYPB	49	50
Weller Full Proof	28	37
Weller Single Barrel	29	38
Stagg Jr.	32	40
Four Roses Single Barrel	17	19
Four Roses Small Batch	15	17

JAPANESE WHISKY	
Tenjaku	18
Nikka From the Barrell	28
Nikka Coffey Grain	28
AO World of Whisky	28
Hibiki Harmony	48
Hakashu 12 Yr	90
Yamazaki 12 Yr	90

TOUR OF JAPAN	
Three 1 oz pours / Choose one from each tier / \$95 per guest	
BEGINNER — PICK 1	
Tenjaku AO World of Whisky	
EXPERIENCED — PICK 1	
Nikka From the Barrel Nikka Coffey Grain	
EXPERT — PICK 1	
Hibiki Harmony Hakushu 12 Year (+\$20) Yamazaki 12 Year (+\$20)	

TEQUILA		
	1.5 oz	2 oz
Casa Dragones	25	30
Casa Dragones 16	75	90
Patrón Reposado	16	18
Don Julio 1942	40	50
Clase Azul Plata	33	41
Clase Azul Reposado	39	48
Clase Azul San Luis Potosi	90	110
Clase Azul Durango	98	124
Clase Azul Anejo	133	166

SIGNATURE COCKTAILS	
Midnights in Milos	17
smooth & subtly sweet made with brown butter	
fat-washed wild turkey 101, frangelico & banana peel nectar	
Pornberry	16
sweet, tropical, and fruit-forward made with	
coconut-infused espolòn blanco, montenegro & berry nectar	
Garden Oasis	16
grey goose vodka, cucumber arugula cordial, elderflower	
High Fashion	16
japanese-inspired old fashioned made with	
plum-infused toki japanese whisky and demerara syrup	
Tequila Clearly	17
clarified grapefruit punch made with	
additive-free patròn reposado, coconut milk, dry curacao	
Mandrake Espresso Martini	16
grey goose vodka, kahlua, espresso, frangelico, averna	

FROZEN COCKTAILS	
Delulu in Santorini	17
kiwi infused additive-free patròn blanco, grand mariner	
& housemade strawberry purée	
Mandrake Summer I.V	17
non-alcoholic & meant hydrate, restore, and trasnport	

EXPERIENCES	
XL Espresso Martini* (40 oz)	60
vodka, kahlua, espresso, vanilla, frangelico, averna	
Espresso Bump* (2oz)	8
vodka, kahlua, espresso, vanilla, frangelico, averna	
SPIRIT-FREE LIBATIONS	
10 Floors	10
arugula syrup, tonic water, fresh squeezed lemon juice	
NA Espresso Martini*	12
bittersweet botanical aperitivo, fresh espresso	

