

SUSHI ROLLS

California Roll	20	Veggie Roll	14
Spicy Tuna	14	Shrimp Tempura	15
Yellow Tail	14	Spider Roll	16
Eel Roll	14	Salmon + Avocado	14

CHEF'S SPECIALTIES*

CRUNCHY SPICY TUNA GF	24
crispy sushi rice spicy wild tuna jalapeño	
HAMACHI JALAPEÑO GF	21
wild yellowtail yuzu jalapeño	
TUNA TATAKI GF	30
seared blue fin tuna miso & chipotle sauce micro cilantro	
SMASHBURGER D	18
grass-fed beef bakers bacon truffle toma bacon-shallot jam radish aioli blueberry catsup brioche zaatar fries	

SMALL BITES + SHARED PLATES

ZAATAR FRITES GF	14
pomme frites zaatar seasoning garlic aioli blueberry catsup	
ORGANIC CRISPY WINGS GF	14
gochugang glaze sesame seeds	
STEAK BITES GF	22
grass-fed tenderloin mirin, honey + tamari glaze	
STREET CORN ELOTES GF / VG	11
organic corn cotija cheese	
WILD BANG BANG SHRIMP GF	22
spicy mayo ginger chives	

DESSERTS

FRENCH MOCHA ROLL	13
chocolate sponge cake coffee crèmeux caramélia whipped ganache vanilla crème anglaise	
STRAWBERRY FIELDS	12
cheesecake amaretto strawberries pistachio graham crumb	

SAKE

Dassai 39 Junmai Daigingo <i>300ml</i>	48
Dreamy Clouds Tokubetsu Junmai Nigori <i>unfiltered, 300ml</i>	45
Tozai Well Of Wisdom Gingo <i>720ml</i>	98
Konetki Pearls Of Simplicity Junmai Daigingo <i>720ml</i>	130

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BOTTLE SERVICE

CHAMPAGNE MAGNUMS	
Ace Of Spades Brut	1750
Ace Of Spades Rose	2500
Dom Perignon	1200
Dom Perignon Rose	1350
Moet Nectar Rose	400
Veuve Clicquot Yellow	350
Veuve Clicquot Rose	400

CHAMPAGNE - 750 ml	
Ace Of Spades Brut	850
Ace Of Spades Rose	1300
Dom Perignon	500
Dom Perignon Rose	600
Moet Imperial	200
Moet Rose	225
Veuve Clicquot Yellow	200
Veuve Clicquot Rose	250

VODKA	
Absolut	275
Belvedere	300
Grey Goose	300
Grey Goose Magnum	600
Ketel One	300
Tito's	300

GIN	
Bombay Sapphire	275
Tanqueray	245

RUM	
Bacardi	225
Selvarey White	250
Selvarey Coconut	250
Selvarey Owner's Reserve	875

TEQUILA	
Clase Azul Reposado	1000
Casamigos Blanco	325
Casamigos Reposado	350
Casamigos Anejo	375
Don Julio 1942	900
Don Julio 1942 Magnum	2000
Patrón	325
Patrón Reposado	375
Patrón Anejo	400
Patrón El Cielo	700
Tres Generaciones Blanco	300
Tres Generaciones Reposado	350

BUCKETS (6 per)	
High Noon	42
Mamitas	42
Corona	35
Miller	30
Bud Lite	30

N/A BEVERAGES (4 per)	
Aqua Panna Mineral Water	40
San Pellegrino Sparkling Water	25
Red Bull Energy Drink	18
<i>regular sugar-free tropical watermelon</i>	

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Dinner menu
Late night food menu
bottle service menu
cocktail menu



Mandrake



Mandrake

SELTZERS & CIDERS

High Noon	8
Downeast Original Blend	8
Mamitas Tequila Sunrise Seltzer	8
Untitled Art Florida Seltzer <i>Navel Orange/Yuzu -- Strawberry/Kiwi</i>	8

WINE BY THE GLASS

Cantina Sanpaolo – Greco di Tufo <i>2022 Campana, Italy</i>	13/48	WHITE WINE
La Chablisienne – Aligote <i>2021 Burgundy, France</i>	16/56	
Gaintza – Txakolina <i>2022 Basque, Spain</i>	16/56	
Murdoch Hill – Sauvignon Blanc <i>2022 Adelaide Hills, Australia</i>	15/52	
Cliff Lede Vineyards – Sauvignon Blanc <i>2022 Yountville, California</i>	20/62	
Benton Lane First Class – Chardonnay <i>2019 Willamette Valley, Oregon</i>	15/52	
Flowers – Chardonnay <i>2021 Sonoma Coast, California</i>	20/62	ROSE
Whispering Angel - Rosè <i>2022 Cotes de Provence, France</i>	15/52	
Domaine de Fonstaine – Rosè <i>2022 Corbieres, France</i>	14/50	
Peyrassol – Rosè <i>2022 Cotes de Provence, France</i>	16/56	RED WINE
Alois Lageder – Schiava <i>2022 Trentino-Alto Adige, Italy</i>	14/50	
Trail Marker – Pinot Noir <i>2022 Santa Cruz Mountains, California</i>	21/65	
Zenato – “Ripassa” Valpolicella Superiore <i>2018 Veneto, Italy</i>	20/62	
Château Soutard-Cadet “Grand Cru Cuvée Victoire” - Bordeaux <i>2018 Saint-Émilion, France</i>	20/62	
Clos du Val – Cabernet Sauvignon <i>2021 Napa Valley, California</i>	25/75	SPARKLING
Schramsberg – Mirabelle Blanc de Blanc <i>North Coast, California</i>	22/68	
Naveran – Cava <i>2021 Catalonia, Spain</i>	15/52	
Pierre Sparr – Brut Rosè <i>Crémant d’Alsace, France</i>	14/50	

DESSERTS

Miso Pot De Crème 12

miso caramel | sesame tuile | chantilly

Paradise 14

vanilla bean sponge | rum pineapple compote coconut
almond brittle | toasted coconut mousse

French Mocha Roll 13

chocolate sponge cake | coffee crèmeux | caramélia
whipped ganache | vanilla crème anglaise

Strawberry Fields 12

cheesecake | amaretto strawberries | pistachio
graham crumb

YUZU 8

lemon sorbet | yuzu strawberry sauce

APERTIFS

Fernet Branca	8
Averna Amaro	8
Chartreuse	10

Drip Coffee	5
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DESSERT WINE

Royal Tokaji - 5 Puttonyos Aszú Red Label <i>Tokaj-Hegyalja, Hungary 2oz pour</i>	20
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Mandrake

WHISKEY

	1.5 OZ	2 OZ
Angels Envy	19	21
Angels Envy Rye	28	31
EH Taylor Small Batch	23	25
Blantons	28	31
Peerless Rye	23	25
Woodford Double Oak	21	23
Calumet 15 yr Black Label	31	33
IW Harper 15 yr	26	28
Sagamore Rye	16	18
Lagavulin 16	27	30
Macallan 12	19	21
Balvenie 14	25	27
Johnnie Walker Blue	58	63
Wild Turkey Rare Breed	25	27
Redbreast 15	31	34
Whistlepig Piggyback	17	19
Whistlepig 10 yr	27	29
Whistlepig 12 yr old world rye	37	39
Whistlepig 15 yr	58	63
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 107	19	21
Weller Full proof	29	32
Weller 12 year	43	48
Weller Antique 107 - Mandrake Barrel	22	24
Four Roses Single Barrel	17	19
Four Roses Small Batch	15	17
Four Roses Small Batch Select	21	23

TEQUILA

	1.5 OZ	2 OZ
Cincoro Blanco	27	30
Cincoro Reposado	31	34
Cincoro Anejo	37	40
Casa Dragones Blanco	23	25
Casa Dragones 16 yr	73	78
Komos Rosa	31	34
Komos Cristalino Anejo	43	46
Komos Extra Anejo	98	103
Don Julio 1942	34	37
Don Julio 1942 Primavera	34	37
Clase Azul Plata	33	36
Clase Azul Reposado	39	42
Clase Azul Anejo	133	143
Clase Azul Gold	93	103

COCKTAILS



Buddy's Egg Nog Jameson Amaro Angostura Liquor 43 Falernum Lemon Mole Bitters Clarified with Egg Nog	17
Venti Chai Please Vanilla Bean Grey Goose Barrel Aged Cachaça East India Sherry Spiced Chai Cold Brew	16
Beets Me Cazadores Reposado Mezcal Fernet Vanilla Beet Lemon Greek Yogurt	15
What IPAs Do You Have? Mulled Watershed Four Peel Gin Salted Honey Hazy Jane Syrup Lemon Pimento Dram Orgeat	17
Forget The Swiss Miss Genepey Peppermint Infused Fernet Branca Housemade Hot Chocolate Rumchata Marshmallow Fluff	15
Pumpkin Spice and Not So Nice Tres Generaciones Reposado Vodka Keto Pumpkin Syrup Avena Coconut-infused Oat Milk Cardamom Bitters Graham Cracker Rim	17
10 Floors Up Dragonwell Infused Oyo Vodka Arugula Cucumber Poblano Lemon Green Chartreuse Spritz Mint Served From Nitro Draft	16
Joe Cool Patrón Silver Tequila Pandan Lime Leaf Elixir Agave Fresh Lime Ancho Verde Black Sea Salt	16
Mandrake Signature Espresso Martini Selvarey Cold Brew Cordial Served From Nitro Draft	14
High Fashion Plum Infused Japanese Whiskey Demerara Syrup Aromatic Bitters	16
Mandrake Mule (Non-Alcoholic) Ginger Lime Seedlip Spice 94 Soda	10
Pretty In Pink (Non-Alcoholic) Stawberry Basil Sherbet Lemon Seedlip Grove 42	10

BEER

Bud Light	6
Miller Light	6
Michelob Ultra Pure Gold	7
Corona Light	6
Heineken	6
Seventh Son Humulus Nimbus Pale Ale	8
Brewdog Hazy Jane	8
Brewdog Punk AF (non-alcoholic)	7

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