

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

SASHIMI*

[3] pieces of sashimi hand-cut to order.

all sashimi is gluten-free, paleo-friendly, + keto-friendly—a perfect low-carb option.

Tuna	20	Fluke	15
Salmon	14	Sea Bass	13
Yellow Tail	15	Octopus	15
Red Snapper	16	Sweet Shrimp	16
Fatty Tuna	Mk	Amber Jack	16

substitute [2] pieces of nigiri for any sashimi for no additional charge

CHEF'S SPECIALTIES*

CRUNCHY SPICY TUNA GF	24
<i>crispy sushi rice spicy wild tuna jalapeño</i>	
HAMACHI JALAPEÑO GF	21
<i>wild yellowtail yuzu jalapeño</i>	
TUNA TATAKI GF	30
<i>seared blue fin tuna miso & chipotle sauce micro cilantro</i>	

OMAKASE – SMALL	75
<i>chef's selection of our highest quality fish sashimi & nigiri serves 1-2</i>	

OMAKASE – LARGE	120
<i>chef's selection of our highest quality fish sashimi & nigiri serves 3-4</i>	

NIGIRI COMBO	50
<i>chef's choice of our highest quality fish 8 pieces</i>	

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

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	290
Tito's	290
Tito's Magnum	575

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	325
Casamigos Reposado	350
Casamigos Anejo	375
Don Julio 1942	900
Don Julio 1942 Magnum	2000
Patrón	325
Patrón Reposado	350
Patrón Anejo	375

BUCKETS (6 per)

High Noon	50
Mamitas	50
Imports	40
Domestics	40

N/A BEVERAGES (4 per)

Aqua Panna Mineral Water	40
San Pellegrino Sparkling Water	40
Red Bull Energy Drink	20



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

White Blend – Evolution “Lucky No 9”by Soko <i>Blosser, Oregon</i>	12	WHITE WINE
White Blend - I Pástini, Locorotondo <i>Puglia, Italy</i>	14	
Txakolina – Gaintza, Getariako Txakolina <i>Basque, Spain</i>	16	
Sauvignon Blanc – Murdoch Hill <i>Adelaide Hills, Australia</i>	15	
Sauvignon Blanc – Gamble Family Vineyards <i>Yountville, Napa Valley, California</i>	20	
Chardonnay – Benton Lane “1st Class” <i>Willamette Valley, Oregon</i>	15	
Chardonnay – Flowers <i>Sonoma Coast, California</i>	20	ROSE
Whispering Angel - Rosé <i>Cotes De Provence, France</i>	15	
Domaine de Fontsaite <i>Corbières, France</i>	14	
Peyrassol “Cuvée des Commandeurs” <i>Côtes de Provence, France</i>	17	RED WINE
Pinot Noir – Benton Lane <i>Willamette Valley, Oregon</i>	15	
Pinot Noir – Cep Vineyards <i>Sonoma Coast, California</i>	22	
Grignolino – Heitz Cellar <i>Napa Valley, California</i>	17	
Red Blend – Jolie-Laide <i>Mendocino California</i>	16	
Red Blend – Leviathan <i>California</i>	20	
Cabernet Sauvignon – Brendel Wines by Heitz <i>Napa Valley, California</i>	24	SPARKLING
Prosecco – Bisol “Crede”, Prosecco di Valdobbiadene <i>Superiore, Italy</i>	20	
Cava – Naveran, Catalonia <i>Spain</i>	15	
Brut Rose – Pierre Sparr, Crémant d’Alsace <i>France</i>	xx	

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
Four Roses Single Barrel	17	19
Four Roses Small Batch	15	17
Four Roses Small Batch Select	21	23

all options subject to availability

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

The Captain Cachaça Hefeweizen Syrup Lime Blackstrap Bitters	16
Good Florals Kiwi Infused Watershed Vodka Peach Soju Aquavit St. Germain Lavender Water	16
Trix Are For Kids Watershed Four Peel Gin Turmeric Infused Grappa Carrot Ginger Orange Lemon	17
Tequila, Clearly Pink Peppercorn Infused Cazadores Blanco Orange Curacao Pamplemousse Liqueur Lime Hopped Grapefruit Soda Clarified with Coconut Milk	17
The Goat Goat Cheese Infused Ketel One House Brine Prosciutto Tincture Smoked Paprika Olive Oil	15
Beach Bod Plantation 3 Star Becherovka Coconut Infused Lillet Blanc Flambéed Pineapple Syrup Oat Milk Lime Juice Make it a Miami Vice! +2.	16
SakeMosa Grey Goose Sake Orange Oleo Saccharum Citrus Orange Blossom Water Bubbles	15
Afters Plantation Pineapple Rum Mezcal Coffee Roasted Green Chartreuse Sweet Corn Orgeat Grapefruit Lime Peychauds	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