

## WHITE WINES

**HAPPY HOUR**  
Everyday 2pm–7pm  
House Wine

 **Chardonnay**  
**La Terre**...California \$6.25/\$20

**Clos du Val**...Napa Valley, CA **90pts. Robert Parker**

This Chardonnay is pale gold in color and opens with aromas of fresh apple, brioche, pear and pineapple. It is full bodied and displays flavors of tropical fruit, citrus and vanilla. The mouthfeel is silky, yet vibrant and has a long, lingering finish. It is a perfect accompaniment to poultry, seafood or for sipping on its own. \$10/\$20 (375mL bottle)

**Sauvignon Blanc**  
**Kim Crawford**...Marlborough, New Zealand **90pts. Wine Spectator**

Light straw with yellow and green hues. Aromas of citrus and tropical fruits backed by characteristic herbaceous notes for which Marlborough Sauvignon Blanc is renowned. An exuberant wine brimming with juicy acidity and fruit sweetness, providing a balanced flavour profile. The finish is fresh, zesty, and lingering. Pairs brilliantly with seafood or salads. \$11/\$36

 **Pinot Grigio**  
**Folonari**...Veneto, Italy

The wine shows floral and clover aromas, with notes of grass and hay. On the palate, the wine is juicy, with bright acidity and spicy notes of white pepper. This is a clean, "easy-quaffing" Pinot Grigio. \$6.25/\$20

**Chenin Blanc (Vouvray)**  
**Clos du Gaimont**...Loire Valley, France **90pts. Wine Spectator**

Pale yellow in color, the nose reveals typical Chenin Blanc characteristics — floral aromas that are reminiscent of acacias with hints of dried fruit. Fresh notes of green apple and citrus fruit are backed by a mineral edge that leads to a rich, concentrated and well balanced, dry palate. \$10/\$33

 **Riesling**  
**Chateau Ste. Michelle "Harvest Select"**...Columbia Valley, WA

Harvest Select Sweet Riesling offers beautiful crisp Washington Riesling character with rich flavors of ripe peaches. The fresh fruit and decadent character is balanced with crisp acidity to keep the wine in harmony. This would be a great match with Thai food. \$6.25/\$20

 **Moscato d'Asti**  
**Neirano Pitulé**...Piedmont, Italy

Classic semi-sweet sparkling wine with bright, fruity grape flavors and a refreshing finish. Yellow straw color with gold reflections, deliciously sweet with a delicate honey and peach finish. This wine is the perfect ending to a meal and a delicious casual sipper. \$6.25/\$20

**White Blend**  
**Anne Amie "Cuvée A Amrita"**...Willamette Valley, Oregon  
The name Amrita comes from the Buddhist equivalent of ambrosia, or a wine of the gods. It has flavors of kumquat, golden raspberry, elderflower liqueur, key lime and honey, finishes spicy, off-dry and mineral. It also makes a delightful aperitif and is our favorite match with Pan-Asian foods. \$10/\$33

 **Rose**  
**Meiomi**...California

Delightfully dry with vibrant acidity. The wine opens to delicate aromas of watermelon, orange peel, and subtle hints of rose petal. The palate offers a lush mouthfeel with flavors of stone fruit and strawberry with a cool minerality on the finish. \$6.25/\$20

**Sparkling**  
**Chandon Brut**...California...\$40 (bottle only) **89pts. Wine Enthusiast**

A blend of 68% Chardonnay and 12% Pinot Noir, this is a dry and citrusy sparkling wine. Fresh pear and citrus intermingle throughout bright acidity and a lingering finish.

## WHITE WINE FLIGHTS

**Fill in the Blanc** \$10.5  
Sauvignon Blanc, **Kim Crawford**...Marlborough, New Zealand  
Chenin Blanc, **Clos du Gaimont**...Loire Valley, France  
White Blend, **Anne Amie "Cuvée A Amrita"**...Willamette Valley, Oregon

**Crispy & Sparky** \$7.5  
Chenin Blanc, **Clos du Gaimont**...Loire Valley, France  
Pinot Grigio, **Folonari**...Veneto, Italy  
Moscato d'Asti, **Neirano Pitulé**...Piedmont, Italy

## RED WINES

 **Cabernet Sauvignon**  
**La Terre**...California \$6.25/\$20

**Skyfall**...Columbia Valley, WA  
Inviting aromas of boysenberry, vanilla and dark chocolate swirl in the glass. Rich flavors of ripe black cherry coupled with hints of crème brulee sugar crust and butterscotch weave through the palate. Balanced acidity and polished tannins on the finish. \$10/\$33

**Smith & Hook**...Central Coast, CA **90pts. Wine Enthusiast**  
A bouquet bursting with notes of dark fruit and hints of spice leads into a structured palate of bright plum, boysenberry, and cherry. The initial fruitiness is complemented by alluring notes of vanilla cream and rich cacao. Expansive flavors and balanced tannins carry through to the smooth, lavish finish. \$13/\$43

 **Merlot**  
**Round Hill**...California

A ruby colored wine, bright and flavorful with ripe berry fruit and spice notes. Aromas and flavors of ripe strawberry, cranberry, vanilla and dark chocolate. Soft, elegant mouthfeel with refined, silky tannins and smooth finish. \$6.25/\$20

**Pinot Noir**  
**Kendall-Jackson**...California **92pts. Wine Enthusiast "Editors' Choice"**

A plush texture and oodles of tasty berry and cherry flavor make this medium-bodied wine hard to resist. Scents of pine forest, wild blackberries and mellow spices like nutmeg and clove give it complexity. The mouthfeel is smooth and supple, and the finish is soft and lingering. Oak aging adds a hint of vanilla and a soft, toasty finish. \$13/\$43

**Shiraz**  
**Yalumba**...South Australia **89pts. Wine Enthusiast**

Dense purple color. Shows intense aromas of ripe blackberry, blood plum, chocolate and licorice. Rich and juicy, the Y Shiraz is a big mouthful of Australia with soft juicy tannins and a moreish finish. \$8/\$27

 **Malbec**  
**Tilia**...Mendoza, Argentina **90pts. Robert Parker**

Aromas of black cherries and plums are accompanied by notes of violets and vanilla. On the palate the wine is rich and full-bodied with flavors of juicy blackberries, cranberries, and black currants abound, followed by notes of vanilla and sweet spice. Pair this Malbec with a meat dish that mirrors its tangy berry flavors. \$6.25/\$20

 **Red Blend**  
**Geysler Peak "Uncensored"**...California

Deep, rich purple in color. Fragrant aromas of blackberry, plum, ink and spice. Soft, supple, rich, and fruity with a velvety texture and smooth caramel-tinged finish. A blend of Petit Verdot, Petite Sirah, Tannat, Alicante Bouschet, Syrah, Cabernet Sauvignon, and Merlot. Uncensored is designed to accompany the pleasures of daily life. \$6.25/\$20

Please check out the front entrance wine shelf for more selections from Napa valley and European regions

## ASIAN WINES

 **Sake**  
**Ozeki Dry**...served warm (180mL) \$6.25  
**Nigori**...unfiltered dessert sake (375mL) \$12

 **Plum Wine**  
**Kinsen**...refreshing sweet Japanese wine \$6.25/\$20

## RED WINE FLIGHTS

**Take a Cab...ernet** \$9.5  
Cabernet, **Skyfall**...Columbia Valley, Washington State  
Cabernet, **Smith & Hook**...Central Coast, California  
Red Blend, **Geysler Peak "Uncensored"**...California

**All Around the World** \$8.5  
Shiraz, **Yalumba**...South Australia  
Malbec, **Tilia**...Mendoza, Argentina  
Pinot Noir, **Kendall-Jackson**...California

**WEEKEND**  
Saturdays & Sundays  
**SPECIALS**  
50% off any bottle Wine

## Imported Beer

Singha...Thailand

Tsing Tao...China

Sapporo...Japan

Corona...Mexico

\$4

Large Sapporo \$8

O'doul's (Non Alcoholic) \$3

## Domestic Beer

Budweiser

Bud Light

Miller Lite

Michelob Ultra

Miller High Life Light

Coors Light

Yuengling Lager

\$3

## Ohio Craft

Citra Dog American IPA

Akron, OH \$4

Mad Moon Caramel Apple

**GLUTEN FREE**

Columbus, OH \$4.5

Ty Ginger Asian Bistro

# HAPPY HOUR

## Everyday 2pm-7pm



**\$2 Domestic Beer**

**\$3 Imported Beer**

**\$5 glass House Wine**

**\$10 bottle House Wine**

## Happy Hour Appetizers

Two Egg Rolls or Spring Rolls \$3.5

Potstickers (Pork or Veg.) \$4.75

Thai Satay chicken \$4.95

Seafood Rangoons \$3.95

## Signature Cocktails

### Mai Tai

Dark Rum, Gold Rum, Triple Sec, Almond Syrup, Pineapple Juice, splash of Lime Juice and dashes of Bitters  
Garnish with Lime Wedge 8

### Cosmo

Vodka, Triple Sec, Cranberry Juice and splash of Lime. Garnish with Flamed Orange Zest 7

### Top Shelf Cosmo

(Grey Goose and Cointreau) 10

### Margarita

Tequila, Triple Sec and Sour Mix. Garnish with Salt Rim and Lime Wedge 7

### Top Shelf Margarita

(Patron and Citronge) 10

### Bangkok Margarita

Patron Silver, Domaine De Canton French Ginger Liqueur and Pineapple Juice.  
Garnish with Salt rim and Lime Wedge 10

### Chocolate Martini

Absolut Vanilla, Godiva Dark, Creme de Cacao and Milk  
Garnish with Chocolate Swirl 9

### Lychee Sake Martini

Gin, Sake and Soho Lychee Liqueur  
Garnish with Lychee Fruit 7

### Top Shelf Lychee Martini

(Bombay Sapphire) 9

### Champagne Dreams

PAMA Pomegranate Liqueur, Triple Sec, Orange Juice and top with sparkling wine  
Garnish with Orange Slice & Cherry 8

### Tokyo Iced Tea

Vodka, Gin, Rum, Tequila and Midori  
Top with Apple Soda and garnish with Lemon Wedge 7

### Long Island Iced Tea

Vodka, Gin, Rum, Tequila, Triple Sec & Sour Mix. Top with Cola and garnish with Lemon Wedge 7

### Mango Colada

Rum, Mango Juice and Coconut blended smoothie  
Garnish with Orange Slice & Cherry 7