

SUGARCANE®

↳ RAW BAR GRILL ↳

happy hour

Sunday through Thursday

3pm - 6pm | 10pm to close

fresh oysters*

chefs selection / 2 each (6 minimum)

shrimp cocktail / 6 (two pieces)

mini salmon poke bowl*

hijiki seaweed, rice, sesame-soy / 8

classic angus slider

american cheese, thousand island / 6 each

korean chicken wings

gochujang glaze, sesame seeds, scallions / 7 (three pieces)

goat cheese croquettes

guava jam / 7

bacon wrapped dates

linguiça, manchego / 8

brussels sprouts

sweet soy, aged balsamic, orange segments / 7

seasoned fries

old bay spice / 5

*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness.

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draft beer / 7

sugarcane's rosie by tenaya creek light beer, 4.6%, las vegas, nv
stone buenaveza mexican style lager, 4.7%, california
big dog's "dirty dog" west coast style ipa 7.1%, las vegas, nevada

cocktails / 8

mojito premium rum, mint, fresh lime juice
frosé premium vodka, rosé, peach schnapps, prickly pear purée
strawberry balsamic premium vodka, lime juice,
maple syrup, balsamic, fresh strawberries
blackberry sour premium gin, blackberry, citrus
la isla premium tequila, mango, lemon
spicy mango margarita jalapeno-infused tequila, lime agave

wine by the glass / 8

avissi, prosecco, veneto, italy
pinot grigio, ruffino "lumina", friuli, delle venezie, italy 2021
malbec, nieto senetiner "camila", mendoza, argentina 2021