



HAPPY HOUR MENU

2 pm - 6 pm Everyday



HAPPY HOUR COCKTAILS



Violet Hour

Empress Gin, Lillet Rouge,
Elderflower,
Rosé Champagne.



Mexican Martini

Qui Extra Añejo,
Naranja, Olive Juice,
Orange Juice.



Spicy Shogun

Tanteo Jalapeño Tequila,
Ferrand Yuzu, Cucumber,
Agave & Lime Juice.



Banana Bread Carajillo

Liquor 43, Rum, Walnut,
Banana Liqueur, Espresso



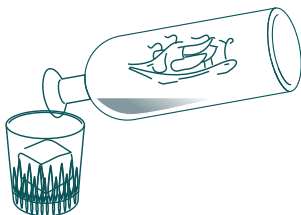
HibisKiss

Qui Tequila, Hibiscus,
Pierre Ferrand Dry
Curaçao, Lime.



Brasa Tropical

Rumhaven Coconut Rum,
Guava, Pineapple,
Lime, Amaretto, Agave.



Neptune's Vieux

Old Forrester Rye Whiskey,
Amaro Nonino,
Brandy, Punt e Mes,
Angostura & Peychaud Bitters.



Last Word

Citadelle Gin, Green Chartreuse,
Luxardo, Lime, Limoncello Foam.



White Cosmo

Grey Goose Vodka, Elderflower,
White Cranberry, Lime.



Casa Brasa Martini

Condesa Gin or Ketel One
Vodka or both (Vesper),
LoFi Vermouth,
Stirred or Shaken.



Muchacho Margarita

FROZEN OR ON THE ROCKS
*Casa Lujo Tequila, Pierre Ferrand,
Dry Curaçao, Lime & Agave, Tajin.*
Add Grand Marnier 4



Espresso Martini

Titos Vodka, Espresso,
Mr. Black, Licor 43.

Wines By The Glass

Bubbles House Blend
Red House Blend
White House Blend

Beer

Modelo Especial Negra Modelo
Michelob Ultra Dos Equis
Pacífico

HAPPY HOUR SPECIALS

Edamame

Choice of Sesame Lime or Salsa Matcha

Crispy Rice 2pc

Spicy Tuna or Spicy Salmon.

Chilled Market Oysters

Sold by Half or Full Dozen.

Hand Roll

Shrimp Tempura

Chili Mayo, Eel Sauce, Scallion.

Salmon Cucumber Crunch

Grilled Pineapple,
Tempura Flakes, Togarashi.

Spicy Tuna

Chili Crunch, Avocado, Sesame Seeds.

Pork al Pastor Sopos 2pc

Burguesa

Add fries

Beef Cheek Flautitas