

SUGARCANE®

◀ RAW BAR GRILL ▶

HAPPY HOUR

DAILY

3pm - 6pm

happy hour menu available at the bar

fresh oysters*

chefs selection / 2 each (6 minimum)

shrimp cocktail / 6 (two pieces)

edamame

fresh soy beans, sea salt / 5

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 - CAN BEER / 7

SUGARCANE's Rosie by Tenaya Creek Light Beer, 4.6%, Las Vegas, NV

Tenaya Creek "Bonanza Brown" 5.6%, Las Vegas, NV

Hop Valley "Bubble Stash IPA" 6.2%, Oregon, US

Able Baker "Our Cha Tah" Cream Ale, Las Vegas, NV

COCKTAILS / 8

A Dash of Passion Bacardi Spiced rum, apple, pineapple, lemon, passion

Mojito Don Q Cristal, mint, fresh lime juice

Frosé premium vodka, rosé, peach schnapps, prickly pear purée

Bacardi Frolada Bacardi Superior, pineapple, coconut, demerara

Strawberry Balsamic premium vodka, lime juice,

maple syrup, balsamic, fresh strawberries

Blackberry Sour Four Rose's Bourbon, blackberry, citrus

La Isla premium tequila, mango, yuzu

WINE BY THE GLASS / 8

Prosecco, Torresella, Extra Dry, Veneto, Italy NV

Kim Crawford Sauvignon Blanc, Marlborough, NZ 2021

Novy Zinfandel, Russian River Valley, CA 2016