

Parkers' Signature Cocktails 12

Made with fresh seasonal ingredients and premium spirits

Mango Mojito

Cruzan Mango, Lime, Mint, Mango

Ancho Chile Margarita

Avion Silver, Ancho Chili Liqueur, Honey Simple, Lime

Whiskey on a Sunday

Hudson Bourbon, Agave, Lemon, Soda Water

Cool as a Cucumber

Hendrick's Gin, Aloe Water, Cucumber Juice, Lime, Tonic

Green Tea Matcha Cooler

Absolut Lime, Canton Ginger, Green Tea Simple, Lime, Soda

Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

Butterfly Martini

Deep Eddy Lemon, Elderflower Liqueur, White Cranberry, Fresh Basil

All "Aloe"-n

Tito's Vodka, Campari, Aloe Water, Lemon

Blood Orange Lillet Sangria

Served muddled and chilled with Cherry, Cucumber, Orange

BOTTLED WATERS

Acqua Panna	1/2 Liter	4	1 Liter	7
San Pelligrino	1/2 Liter	4	1 Liter	7

CRAFT DRAFT

Try One Of Our Ten Rotating Taps
(Ask Your Server For Selections)

Oskar Blues Mama's Little Yella Pils	CO	5.3%	Pilsner	7
Founders All-Day	MI	4.7%	Session Ale	8
Coronado Mermaid Red	Coronado	5.7%	Red Ale	8
Shiner Bock	TX	4.4%	Bock	8
Elysian Dragonstooth	Seattle, WA	7.45%	Oatmeal Stout	8
Sierra Nevada Hop Hunter	Chico, CA	6.2%	IPA	7
Big Sky Moose Drool	MT	5.1%	Brown Ale	7
Great Divide Hercules	CO	10.0%	Double IPA	7
Blue Point Toasted Lager	NY	5.5%	Amber Lager	8
Stella Artois	Belgium	5.0%	Pale Lager	8
Golden Road Hef	Los Angeles	5.0%	Hefeweizen	8
Victory Golden Monkey	PA	9.5%	Trippel	7

CRAFT BOTTLES

Anthem Pear Cider	OR	6.5%	Cider	7
Rev. Nat's Revival Hard Apple	OR	6.7%	Cider	8
Left Coast Una Mas	San Clemente	5.8%	Amber Lager	7
Dogfish Head 60 Minute	DE	6.0%	IPA	7
Lagunitas IPA	Petaluma	6.2%	IPA	8
Lost Coast Downtown Brown	Eureka	5.0%	Brown Ale	6
Guinness	Ireland	4.0%	Stout	8
North Coast Old Rasputin	Eureka	9.0%	Imperial Stout	8
Maui Brewing Coconut Porter	HI	7.0%	Porter	8
Oskar Blues Old Chub	CO	8.0%	Scotch Ale	7
Great Divide Samurai	CO	5.5%	Rice Ale	7
Stone Delicious IPA (Gluten Reduced)	Escondido	7.7%	IPA	7
Sierra Nevada	Chico	5.6%	Pale Ale	7
Lost Coast Great White	Eureka	5.8%	White Ale	7
Firestone 805	Paso Robles	4.7%	Blonde Ale	7
Kona Longboard	HI	4.6%	Lager	7
Uinta Baba	UT	4.0%	Black Lager	7
Golden Road Wolf Pup	Los Angeles	4.5%	Session IPA	6
Widmer	Portland	4.9%	Hefeweizen	7
Budweiser	St. Louis	4.5%	Lager	6
Bud Light	St. Louis	4.5%	Lager	6
Coors Light	Colorado	4.5%	Lager	6
Corona	Mexico	4.5%	Lager	7
Michelob Ultra	MO	4.2%	Lager	7
Sam Adams	Boston	4.9%	Lager	7
Becks (Non-Alcoholic)	Germany	N/A	Lager	7
Anderson Valley Bourbon Barrel	CA	6.9%	Barrel-Aged Stout	25
Stone Arrogant Bastard 22oz	San Diego	7.8%	IPA	15
Sapporo 22oz	Japan	4.5%	Dry Lager	12
Coachella Monumentous 22 oz	CA	7.0%	IPA	16

SUSHI MENU

APPETIZERS & SOUPS

Seaweed Salad	4	Sunomono	3
Edamame	4	Miso Soup	4

*SASHIMI... 7

*NIGIRI SUSHI... 5

Albacore Shiro	Shrimp Ebi
Eel Unagi	Octopus Tako
Halibut Hirame	Ahi Tuna Maguro
Salmon Sake	Yellowtail Hamachi
Seared Tuna Maguro Tataki	Snow Crab Kani

*SPECIALTIES

Sushi Combination	23	Sashimi Combination	25
California Roll, Halibut, Tuna, Albacore, Salmon, Shrimp, Yellowtail And Eel, Miso Soup		Tuna, Salmon, Albacore, Yellowtail And Halibut, Steamed Rice, Miso Soup	
Ahi Tuna Poké	23	Ahi Tuna Carpaccio	21
Ahi Tuna, Onions, Sushi Rice, Miso Soup		Wasabi Aioli, Garnished with a Minced Salad of Burdock Root and Scallions	

Bento Box 21

Spicy Tuna Roll,, California Roll, Sunomono, Seaweed Salad, Tuna, Salmon, Halibut, Shrimp, Albacore, Miso Soup

*SPECIAL ROLLS

Ceviche Roll	17	Salmon Ponzu Roll	15
Crab, Cucumber, Shrimp Tempura, topped with Ahi and Pico de Gallo		Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter	
Crunchy	14	Summer Shrimp & Scallop	18
Tempura Shrimp, Avocado And Cucumber, Topped With Tempura Crunchies and Sweet Soy Sauce		Tempura Shrimp, Spicy Scallop, Crab, Avocado, Lettuce, Sprouts, Soy Paper, Eel Sauce	
Rainbow	15	Alaskan Red King Crab Roll	21
Snow Crab And Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut and Avocado On Top		King Crab, Yellowtail, Sprouts, Asparagus topped with Avocado and more King Crab, Garlic Butter Sauce	
3 Amigos	16	I Love You	16
Tempura Shrimp, Crab, Cucumber. Topped With Seared Tuna, Avocado, Cholula, Green Onion		Tempura Shrimp, Crab, Ahi on Top, Soy Paper (no rice)	

Signature Specialty Roll (Ask your server for daily selection)

PREMIUM COLD SAKE

Momokawa Organic Nigori Ginjo (Unfiltered) (300ml)	13
Creamy and full-bodied with hints of lychee	
Poochi Poochi Sparkling Sake (330ml)	21
Fruity sweet flavors with a light citrus accent	
Sho Chiku Bai Rei Jun Ginjo Draft (300ml)	15
Bold and floral aroma, slightly sweet	
Yoshinogawa Sake Echigo Junmai (300ml)	18
Citrus and spice overtones with a buttery sweetness	
Gekkeikan Horin Junmai Daiginjo (720ml)	32
Bright flavor with a smooth finish, fruity aroma	