

# BAR BITES

### Senbei Brothers Rice Crackers

selected tokyo rice crackers and celery salt-roasted nuts

825

## Housemade Pickles lime-avocado coulis

660

#### **Mixed Olives**

herb- and garlic-marinated 660

Fresh Vegetable Crudités on Ice buttermilk ranch dressing

1,320

#### Tuna Yukke

100% sustainable wild-caught yellowfin, avocado, sesame dressing, sardinian wafer, kyoto seven-spice blend 1,650

Shrimp Cocktail

avocado cream, vodka-spiked orange, cocktail sauce 1,540

#### **Popcorn Shrimp and Fries**

spiced rémoulade, lemon, malt vinegar 990

Buffalo Chicken Drumettes housemade pickles 880 Mushrooms on a Skillet thyme 770

Grilled Maple Double Bacon Steak served with our club-crafted m6 sauce 1,210

Broccoli Bites buttermilk ranch dressing, cherry tomatoes

Fried Mozzarella Sticks

chimichurri rémoulade 660

Steak Pinchos shiso leaf chimichurri (market price)

#### **Mixed Smoked Sausages**

white smoke original beef brisket, spicy lamb merguez, italian pork sausages, dried fig mustard 1,650

#### American Room Burger

6oz american beef patty, caramelized onions, tomato, lettuce, brioche bun, pickles 2,200

*add* white cheddar +280 · swiss cheese +330 maple-smoked bacon +550 · avocado +200

#### **Farmhouse Cheese Platter**

dried fruits, senbei brothers rice crackers 1,980

All prices include 10% consumption tax.