



SUNDOWNERS
(Daily 4pm to 7pm)

COCKTAILS 19

- Whips & Chains**
Don Julio Blanco Tequila, Pineapple Juice, Lime Juice
- The Garden of Eden**
Mango Black Tea Infused Vodka, Lemon, Cane Sugar
- Run Like Hell**
Gin, Elderflower, Lavender
- Espresso Martini**
Vodka, Coffee, Kahlua
- Show Me Love**
Vodka, St. Germain, Lychee, Lime

FEATURED POURS BY THE GLASS 17

- Prosecco**
Nino Franco – Brut, Valdobbiadene, Italy, NV
- Torrontes**
Susana Balbo – “Crios”, Mendoza, Argentina 2018
- Malbec**
Susana Balbo – “Crios”, Mendoza, Argentina 2018
- Champagne 30**
Lanson – Brut, France NV

LAGER, CIDER AND ALES 12

- Asahi Dry Lager**
- Sierra Nevada Tropical Torpedo IPA**
- Zeffer Red Apple Cider**

SUNDOWNERS BITES

- French Fries 10**
- Pork Pot Sticker Dumplings 15**
Black Vinegar, Soy Sauce, Cilantro, Chili
- Chicken “Laksa” Spring Roll 15**
Calamansi, Chili Padi, Laksa Leaf
- Japanese Fried Chicken “Karaage” 15**
Kewpie Togarashi Aioli, Lemon
- Octopus Sushi Roll 16**
Cucumber, Bonito, Sweet Soy
- Vegetarian Sushi Roll 16**
Cucumber, Avocado, Kampyo
- Miso Broiled Ora King Salmon “Don” 18**
Hijiki Rice, Japanese Pickles, Ikura, Wasabi
- USDA Prime Beef Sliders 17**
Aged White Cheddar, Red Onion, Chili Aioli
- “Falafel Burger” 18**
Feta, Cucumber, Mint, Harissa, Lemon
- Grilled Angus Beef Burger 22**
Aged Cheddar, Shallot Marmalade, Chili Aioli

Prices are subject to prevailing Goods and Services Tax and 10% service charge. Promotions, discounts and Sands Reward Earnings are not applicable to our Sundowners Menu.