

SPECIALTY DRINKS 12

Sake Sunset / Stoli Vodka / Plum Sake / Cranberry / Pineapple
Green Geisha / Crop Cucumber Vodka / Green Tea / Lemongrass / Basil
Orange Snap / Stoli Orange / Lemongrass / OJ / Cardamom
S3's Asian Pear / Grey Goose Pear / Pear Nectar / Ginger / Fresh Lemon / Apple Juice
Strawberry Mamasita / Herradura Tequila / Strawberry / Basil / Citrus
Blackberry Lychee / 44 North / Sake / Blackberries / Lychee / Ginger
Yuzu Ginger Mule / New Amsterdam Vodka / Yuzu / Ginger Juice / Fever Tree Ginger Beer
Gin Tickle / Hendricks / Pineapple / Sage / Peppercorn / Cardamom
Beach Breeze / Pussers Rum / Pineapple / Coconut / Nutmeg
Berry Mojito / Bacardi Wolf Berry / Strawberry / Blueberry / Mint / Lime
Frozen Lychee Mojito / Flor De Cana / Fresh Lime / Mint / Lychee
Ginger Thymetini / Crop Meyer Lemon Vodka / Thyme / Ginger / Pom Juice
High & Rye / High West Double Rye / Fresh Lime & Lemon / Peach

S3 SAMPLER 14

Tempt your taste buds with three samples of our signature specialty drinks

SNACKS

Wok Charred Edamame / Soy / Togarashi / Sesame 9
Onion Dip / Sea Salt Potato Crisps 7
Mac & Cheese / Smoked Gouda / Crispy Prosciutto 11
Charred Brussels Sprouts / Bacon / Kimchee / Miso / Kaffir Lime Hollandaise 10
Tempura Cauliflower / Gochujang Aioli 9
Crispy Hominy / Chili-Lime Spice / Sea Salt 5
Tomato Bread / Grated Tomato / Olive Oil / Manchego 6
Rosemary Frites / Parmesan Aioli 7
Goat Cheese Croquettes / Almond Crust / Red Chili Guava 9

Hilton room charges require photo I.D. to process payment.
18% gratuity added to parties of five or more.
The consumption of raw or undercooked proteins may increase the risk of food-borne illness.

S3Restaurant.com



SUN SURF SAND

BY THE GLASS

Prosecco / La Marca / Italy **12**

Sparkling / Chandon Brut / California **16**

Champagne / Grandial / France **10**

Champagne / Moet & Chandon Brut Imperial / France **24 (split)**

Rosé Champagne / Moet & Chandon Rose Imperial / France **30 (split)**

Riesling / Thomas Schmitt / Germany **9**

Pinot Grigio / Ecco Domani / Italy **8**

Pinot Grigio / Ca' Bolani / Italy **10**

Pinot Grigio / Santa Margherita / Italy **14**

Pinot Gris / Lange Estate / Willamette Valley **12**

Sauvignon Blanc / Ferrari Carano Fume Blanc / Sonoma **9**

Sauvignon Blanc / Bonterra Vineyards / California **9**

Sauvignon Blanc / Kim Crawford / New Zealand **11**

Sauvignon Blanc / Whitehaven / New Zealand **12**

Chardonnay / Cono Sur / Chile **8**

Chardonnay / Joseph Carr / Sonoma **12**

Chardonnay / Chamisal UNOAKED / Central Coast **13**

Chardonnay / Sonoma Cutrer / Russian River Valley **14**

White Blend / Franciscan Equilibrium / Napa **10**

Moscato / Corvo / Italy **8**

Albarino / Mar de Frades / Spain **14**

Rosé / Sauvion / France **9**

Rosé / Scalabrone "Marchesi Antinori" / Italy **12**

Pinot Noir / Seaglass / Santa Barbara **8**

Pinot Noir / Bridlewood / Monterey **9**

Pinot Noir / Byron / Santa Barbara **12**

Pinot Noir / RouteStock Cellars / Willamette Valley **13**

Merlot / Cycles Gladiator / Central Coast **9**

Super Tuscan / Borgo Scopetto / Italy **13**

Cabernet Sauvignon / Dark Horse / California **8**

Cabernet Sauvignon / Hess Select / California **10**

Cabernet Sauvignon / Rutherford / Napa **13**

Cabernet Sauvignon / Double Canyon / Washington **15**

Malbec / Alamos / Argentina **8**

Zin / Four Vines / Sonoma **9**

Red Blend / Hook and Ladder "Tillerman" / Sonoma **9**

SAKE SMALLS

Hiro Red Junmai Hot or Cold 300ml **18**

Shimizu No Mai, Pure Snow Nigori **26**

Hiro Blue Junmai Gingo 300ml **33**

SAKE SIGNATURES

Tyku Black 720ml **45**

Masumi Arabashiri "First Run Sake" **65**

SAKE SPECIALTIES

Tyku Flight / Black, Coconut, Cucumber **16**

Tyku Cucumber Infused 720ml **45**

Tyku Coconut Nigori 720ml **45**

Kamoizumi "Nigori Gingo" 500ml **59**