

SPECIALTY COCKTAILS 12

SUBTLE & REFRESHING

Strawberry Mamasita / Herradura Tequila / Strawberry / Basil / Citrus

Yuzu Ginger Mule / New Amsterdam Vodka / Yuzu / Ginger Juice / Fever Tree Ginger Beer

Lucky Cricket / Hiro Sake / Lychee / Cilantro

The Matchmaker / Hendricks Gin / Lemongrass / Coconut Water

STYLISH CLASSIC INSPIRATIONS

Green Geisha / Stoli Cucumber Vodka / Green Tea / Lemongrass / Basil

Yuzu Sour / Suntory Whiskey Toki / Yuzu / Malbec

S3's Asian Pear / Grey Goose Pear / Pear Nectar / Ginger / Fresh Lemon / Apple Juice

Berry Mojito / Bacardi Raspberry / Strawberry / Blueberry / Mint / Lime

SLIGHTLY BOLD

The Dragon / Angel's Envy Bourbon / Applejack / Vanilla / Walnut

High & Rye / High West Double Rye / Peach / Fresh Lime

Rising Sun / Iwai Japanese Whiskey / Sake / Japanese Beer Syrup

SNACKS

Wok Charred Edamame / Soy / Togarashi / Sesame 9

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

Onion Dip / Potato Crisps 7

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 / Moët & Chandon Brut Imperial / France **24 (split)**

Rosé Champagne / Moët & Chandon Rosé 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**

Moscato / Corvo / Italy **8**

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

White Blend / Domain Sigalas / Santorini **12**

Rosé / Sauvion / France **9**

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

Rosé / Chateau Minuty / Cotes de Provence, France **12**

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

Pinot Noir / Storypoint / California **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 / Pendulum / Columbia Valley **9**

SAKE SMALLS

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

Shimizu No Mai "Pure Snow" 300ml **26**

Hiro Blue Junmai Ginjo 300ml **33**

SAKE SIGNATURES

Tyku Black Junmai Ginjo 720ml **45**

Tyku Coconut Nigori 720ml **45**

Tyku Cucumber Junmai 720ml **45**

Kamoizumi Nigori Ginjo "Summer Snow" 500ml **59**

Tyku Sake Flight

Tyku Black, Coconut Nigori, Cucumber Junmai **16**