

# SKATES SUMMER PREMIUM HOUR

**9PM-CLOSE MONDAY-THURSDAY**

*Available in the lounge for a limited time, Dine in only*

## *Food*

**BLOODY MARY FRESH OYSTER SHOOTER\*** Absolut Peppar vodka, tomato, horseradish, black pepper 3

**HAMACHI SASHIMI\*** Lightly charred, sweet miso, green onions 12 **gf**

**PACIFIC SASHIMI GRADE AHI POKE\*** Sweet onions, avocado, soy, sesame oil, ginger, garlic, wonton chips 13

**DRAGON ROLL** Tempura shrimp, avocado, cucumber, eel sauce 14

**OVEN ROASTED CRAB & ARTICHOKE DIP** Warm focaccia 15

**KALBI TENDERLOIN TIDBITS\*** Sweet soy glaze, sesame seeds, daikon sprouts, kimchi, sushi rice 15

**SALMON RILLETTES** Pickled fennel, stone ground mustard, crostini, gherkins, seasonal fruit 13

## *Libations*

**KETEL ONE VODKA or HENDRICK'S GIN MARTINI** 11  
Neat or On The Rocks 9

**WOODFORD RESERVE MANHATTAN** 13  
Neat or On The Rocks 11

**HERRADURA SILVER TEQUILA** 8

**BACARDI SUPERIOR RUM** 7

**MACALLAN 12 YEAR SCOTCH** 10

## *Wine*

**ROEDERER ESTATE BRUT** Anderson Valley CA 11

**SONOMA-CUTRER CHARDONNAY** Russian River Ranches CA 12.5

**SMITH & HOOK PROPRIETARY RED WINE BLEND**  
Central Coast CA 10

**UPPERCUT CABERNET SAUVIGNON** Napa Valley CA 14

## *Draft Beer*

**N. COAST BROTHER THELONIOUS ALE** ABV 9.3% 7  
Fort Bragg, CA (served as a 10oz pour in a snifter)

**DOGFISH HEAD 90MIN IPA** ABV 8.5% 6  
Milton, DE (served as a 10oz pour in a snifter)

**gf** Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

*\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*