

THE RAWBAR

RESTAURANT & SUSHI

WINES

WHITES

- Pinot Gris** – Willamette Valley Vineyards (Oregon) **10/13/36**
- Sauvignon Blanc** – Paul Buisse (France) **11/15/38**
- Sauvignon Blanc** – Craggy Range (New Zealand) **10/13/36**
- Vermintino** – Seghesio (Russian River) **11/14/35**
- Chardonnay Blend** – Harvey & Harriet (San Luis Obispo) **38** (750ml)
- Chardonnay** – Macrosti (Sonoma Coast) **13/17/41**
- Chardonnay** – Wente (Monterey, CA) **12/16/39**
- Chardonnay** – Rombauer (Napa Valley, CA) **32** (375ml) / **59** (750ml)
- Chablis** – Vocaret (France) **42** (750ml)
- Gewurztraminer** – Navarro (Anderson Valley) **10/13/36**
- Viognier** – Miner (Napa Valley) **38** (750ml)
- Albarino** – New Clairvaux (Local - Vina) **42** (750ml)
- Chenin Blanc/Viognier Blend** – Pine Ridge (Napa) **46** (750ml)
- Sparkling Rosé/Gerard Bertrand** – (France) **12/16/40**
- Sparkling/Roederer Estates** – (Anderson Valley) **24** (325ml)
- Rose/Coteaux D’Aix** – (France) **9/12/34**

REDS

- Pinot Noir** – Diora (Monterey) **12/16/39**
- Pinot Noir** – Banshee (Santa Barbara County) **13/17/41**
- Cabernet Sauvignon** – Charles Smith (Columbia Valley) **13/17/41**
- Zinfandel** – Rombauer (Napa) **29** (375ml)
- Merlot** – Markham (Napa) **28** (375ml)

DESSERT WINES

- Vin Dolce “Sweet Wine”** – New Clairvaux (Local - Vina) **12** (3 oz)
- Sauterne** – Tertre (France) **15** (3 oz)
- Tawny Port** – Sandemans **3** (3 oz)

COCKTAILS

Sashimono 15

St. George Baller single malt, plum sake, drambuie
– Spirit forward, comforting, clean

The Ceremony 15

Coconut washed vodka, lemon, lemongrass, shiso, jasmine tea
– Bright, floral, delicate

The Catamaran 15

Appleton estate rum, cucumber infused Campari, sweet vermouth, grapefruit
– Bitter, funky, bubbly

Pepe Silvia 15

Astral blanco tequila, el silencio mezcal, mango, lime, dried chili syrup
– Tropical, spicy, smoky

The Tradewind 15

St. George Botanivore gin, lychee, cherry blossom, grapefruit, lemon
– Sweet, floral, quenching

Bullet Train 15

Astral Reposado, Mr.Black Coffee Liqueur, lime, Rich Demerara
– Tart, unique, robust

* Please ask your server or bartender about our classic Rawbar “OG” cocktails

BEER / CIDER

Draft a/q

Sapporo Lager
Sierra Nevada Seasonal
Rotating Taps – Ask Your Server

Bottles/12oz 5

Kirin, Coors Light, Miller High Life, Seasonal N/A



SAKES

FILTERED

Tan Rei (Hot or Cold) 7 Small/ 11 Large

Akashi Tai Sparkling Junmai Ginjo 25 (300ml)

Kikusui Junmai Ginjo 18 (300ml) / 74 (1.8ml)

Watari Bune "Ferry Boat" Junmai Ginjo 36 (300ml)

Shichi Hon Yari "Seven Spearsmen"
Junmai Namazake (unpasteurized) 14 Glass / 64 (720ml)

Harai Junmai 9 Glass / 34 (720ml) / 63 (1.8l)

Toko "Divine Droplets" Junmai DaiGinjo 123 (500ml)

Imayo Tsukasa "KOI" Junmai Daiginjo

Genshu 155 (720ml)

UNFILTERED

Yuki Tora "Snow Tiger" Nigori 34 (720ml)

Sake One "Pearl" Gunshu Negori 8 Glass / 32 Bottle

Sho Chiku Bai Negori 18 (300ml)

Shimizu No Mai Sake Pure Snow 18 (300ml)

NON-ALCOHOLIC DRINKS

House-Made Specialties 5

Lemongrass Mint Soda
Ginger Soda
Limeade
Thai Iced Tea

Coke, Diet Coke, Sprite 4

Japanese Marble Soda (Ramune) 3

Black Iced Tea 3

Sparkling Mineral Water 6

Rishi Loose Leaf Tea Pots 5

Green

Sencha Green Tea
Jasmine Green Tea
Gunpowder Green Tea
Gen Mai Cha Green Tea
Orange Blossom Jasmine Green Hybrid Tea

Herbal

Mystic Mint Herbal Tea
Chamomile Medley Herbal Tea
Turmeric Ginger Tea

Black/ Oolong

Masala Chai Tea
Coconut Oolong Tea
Earl Grey Tea