

ASCEND

# HAPPY HOUR MENU



From  
3pm to 6pm  
9pm to Close



## COCKTAILS

### KAMEHAMEHA | 16

ciroc pineapple, lemon, pineapple, madagascar vanilla, housemade coconut syrup

### WHERE EAGLES DARE | 16

angostura 1919 rum, banana liqueur, passionfruit, lemon, mint, banana passionfruit foam

### CLOUD NINE | 16

belvedere vodka, homemade vanilla syrup, japanese soda

### SUBURBAN | 16

high west double rye, amaricano, vielle normandie, pedro ximenez, angostura, orange bitters

### CITRIC MONK | 16

ketel one vodka, yellow chartreuse, naranja, lemon, lilikoi merengue

### JABRONI | 16

teremana blanco, ancho reyes chile poblano liqueur, aloe liqueur, watermelon juice, blood orange, lime, lemongrass

### WASHINGTONIAN | 16

woodinville port cask whiskey, il riposo del soldato vermouth, bourbon spiced cherry syrup, antique bitters

### KNIGHT RIDER | 16

espolon blanco tequila, canton ginger, aperol, lemon, yuzu, lime, pineapple demerara

### 1921 | 16

empress gin, blood orange, honey rose syrup, lemon, cardamom

## DRAFT BEERS | 7

KIRIN ICHIBAN

MAC & JACKS AMBER

JOHNNY UTAH PALE ALE

ELYSIAN SPACE DUST IPA

ROTATING TAP

## WINE BY THE GLASS | 13

PROSECCO

ROGER GOULART CAVA ROSE

STILL ROSE

SEGHEISIO OLD VINE ZINFANDEL

ABBAZIA DI NOVACELLA PINOT GRIGIO

BODEGA GARZON ALBARINO

EDUCATED GUESS CHARDONNAY

HYLAND ESTATE PINOT NOIR

## NORI MALT VINEGAR DUSTED FRIES | 7

w/ truffle aioli

## \*ASCEND STEAKHOUSE WAGYU BURGER | 25

dry aged & wagyu blend, white cheddar, over medium egg, crispy shallot, arugula, frisee, brioche bun

## \*KUMAMOTO OYSTER SHOOTER | 9 ea

uni, sturgeon caviar, wasabi, ponzu, quail-yolk, dewazakura dewasansan junmai ginjo "green ridge"

## BLACK GARLIC SESAME EDAMAME | 10

w/ cruchy rayu, yuzu foam

## \*SPICY TUNA PROSCIUTTO HAND ROLL

15 pair / 9 ea

bubu arare, avocado, tomato relish, bottarga

## \*HAMACHI TRUFFLE HAND ROLL

15 pair / 9 each

navel orange, okinawan sweet potato, shaved truffle, truffle aioli

## \*SALMON CEVICHE HAND ROLL

15 pair / 9 each

cilantro, onion, asian pear, tomato, avocado, ume vinaigrette

## KOREAN STYLE KARMAGE | 20

crispy chicken, gochujang chili, foie gras snow, celery, almond foie butter

## \*NITAMAGO DEVILED EGGS | 11 (two per order)

soy poached egg, bacon-pea jam, slow braised kurobuta pork belly

## \*SUSHI TACOS | (two per set)

crispy wonton, ginger carrot slaw, wafu daikon oroshi, fresh mango

tuna & tobiko | 15 pair

hamachi negi | 14 pair

king salmon & ikura | 15 pair

## WAGYU BEEF CHEEK BAO SLIDERS | 20 (two per order)

koji smoked wagyu beef cheek, pickled daikon, charred shishito peppers, sunomono

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

a 20% gratuity will be automatically added to parties of 6 or more guests, and 100% shared by all members of your service team.

Ascend has adopted the "living wage" ideals in bringing equality to kitchen wages. an incremental fee of 2.5% will be added to your bill; 100% distributed only to our kitchen and culinary employees.