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, lillkol 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 ICIBIAN
- MAC & JACKS AMBER
- JOHNNY UTAH PALE ALE
- ELYSIAN SPACE DUST IPA
- ROTATING TAP

WINE BY THE GLASS | 13
- PROSECCO
- ROGER GOULTART CAVA ROSE
- STILL ROSE
- SEGHESIO 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/ crunchy 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, asinan pear, tomato, avocado, ume vinaigrette

KOREAN STYLE KARAAGE | 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

*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.