ASCEND

HAPPY HOUR MENU

From
3pm to 6pm
9pm to Close



COCKTAILS

KAMEHAMEHA | 18
ciroc pineapple, lemon, pineapple, madagascar vanilla, housemade coconut syrup

GOLDEN HOUR | 18
tequila ocho plata, vago elote, walnut liqueur, lemon, lime, guava, kiwi, orgeat, sparkling

THE 'PRIEST' VALLON | 17
dead rabbit irish whisky, crowberry liqueur, walnut liqueur, lemon, date demerara, all spice-peach foam

CLOUD NINE | 17
belvedere vodka, homemade vanilla syrup, japanese soda

SUBURBAN | 17
michter's straight rye, amaricano, couvignac vs, pedro ximenez, angostura, orange bitters

CITRIC MONK | 18
ketel one vodka, yellow chartreuse, naranja, lemon, lilikoi merengue

WASHINGTONIAN | 20
woodinville port cask whiskey, il riposo del soldato vermouth, bourbon spiced cherry syrup, antique bitters

KNIGHT RIDER | 18
espolon blanco tequila, canton ginger, aperol, lemon, yuzu, lime, pineapple demerara

1921 | 18
empress gin, blood orange, honey rose syrup, lemon, cardamom

DRAFT BEERS | 7

SAPPORO PREMIUM LAGER
MAC & JACKS AFRICAN AMBER
JOHNNY UTAH PALE ALE
LUCILLE IPA
ROTATING TAP

WINE BY THE GLASS | 13

PROSECCO
SPARKLING CAVA ROSE
STILL ROSE
GARZON ALBARINO
EDUCATED GUESS CHARDONNAY
BODYGUARD PETIT SYRAH
HYLAND ESTATE PINOT NOIR
OMNIVORE CELLARS CABERNET FRANC

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 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

*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.