

ASCEND **HAPPY
HOUR MENU**

Daily - 4pm to 6pm
and
Sunday thru Thursday - 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 KARMAE | 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.