

ASCEND

HAPPY HOUR MENU



Monday thru Friday - 3pm to 6pm

Saturday & Sunday - 4pm to 6pm

Sunday thru Thursday - 9pm to close



COCKTAILS

BIG BIRD | 18

illegal joven mezcal, lemon, yuzu, mango, mango foam

CERES | 18

haku vodka, mizu lemongrass shochu, yuzu liqueur, vermouth, lime, yuzu, mint, prosecco

KAMEHAMEHA | 18

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

PRINCESA MAYA | 18

los altos tequila, vago elote, guanabana, orgeat, guava, lime, lemon, yuzu

VIOLET BEAUREGAURDE | 17

chopin vodka, violet, lychee, lavender blueberry syrup, lemon, riesling foam

CLOUD NINE | 17

grey goose vodka, elderflower, homemade vanilla syrup, japanese soda

SUBURBAN | 17

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

BUBBLE BOBBLE | 21

teeling small batch irish whisky, green chartreuse, maraschino, pear brandy, elderflower, yuzu, lime

WASHINGTONIAN | 20

woodinville port cask whiskey, bordiga rosso vermouth, bourbon spiced cherry syrup, antique bitters

KNIGHT RIDER | 18

corazon single estate tequila, aperol, ginger, 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
BORTOLUSSO SAUVIGNON BLANC
SLWC KARIA CHARDONNAY
CHARLES KRUG MERLOT
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 ideal in bringing equality to kitchen wages; an incremental fee of 2.5% will be added to your bill. 100% of this fee is retained by the company. We use these funds to support our kitchen and culinary team.