
COCKTAILS

SEASONAL: WINTER

(ALL SEASONAL COCKTAILS \$12⁰⁰)

MOCK TURTLENECK

aged old tom gin / amaro / pomegranate / turkish fig

SVEN!

vodka / blueberry / ginger / lime / topped prosecco

EYE OF THE TIGER

bourbon / blood orange / px sherry / ginger

F*CK. MARRY. KILL.

aquavit / port / roasted beet shrub / lemon / sage

BAGPIPE REBELLION

blended scotch / yellow chartreuse / amontillado sherry / raspberry / lemon

GUNFLOWER

anejo rum / pisco / pineapple + fennel shrub / lime / five spice agave

BACKROOM BUSINESS

brown butter + sage bourbon / vanilla / apple & angostura bitters

DELTA TANGO FOXTROT

gin / pear brandy / honey / lemon / fig + cinnamon bitters

WHISKEY SPOTLIGHT

WESTLAND SHERRY WOOD

WASHINGTON STATE

aged in ex-sherry casks / palate - oatmeal raisin
cookie, maple syrup, stewed yellow fruits

\$16⁰⁰

LOOKIN' FOR WHISKEY?
ASK ABOUT OUR AWARD
WINNING SPIRIT COLLECTION!

STAPLES

SPIRITUOUS & BITTER

FRENCH CARPENTER \$12⁰⁰

rye whiskey / china china amaro / green chartreuse / bitters

WOLFBANGS \$11⁰⁰

rye whiskey / aperol / sweet vermouth / grapefruit bitters

THE REPUBLICAN \$11⁰⁰

bourbon whiskey / aperol / spiced pear / peychauds bitters

LOCH DI FUEGO \$12⁰⁰

drambuie / fernet / mezcal

SWEET / SALTY & SOUR

WHISKEY ULTIMATUM \$12⁰⁰

bourbon whiskey / b & b / rhubarb bitters / lemon / french strawberry jam

PRALINATO \$13⁰⁰

pecan bourbon whiskey / figcello / black walnut + chocolate bitters

PACHUCO \$12⁰⁰

reposado tequila / house grapefruit + tarragon shrub / lime / bitters / smoked sea salt

OREGON TRAIL \$12⁰⁰

bourbon whiskey / barrel aged old tom gin / cynar / french fig jam / orange bitters

BLIND SWINE \$13⁰⁰

hickory smoked bacon bourbon whiskey / rye whiskey / bitters / salted maple syrup

COCKTAILS

STAPLES

REFRESHING

DEATH & TAXES \$12⁰⁰

early grey steeped gin / elderflower / stone pine liqueur / lemon / house tonic

LONSDALE (beretta, sf) \$11⁰⁰

gin / local honey / basil / lemon / unfiltered apple juice

VENI VIDI VICI \$12⁰⁰

vodka / floral grappa / bergamot orange / lime / lavender prosecco simple

SAVOURY & SPICE

SPANISH INQUISITION \$10⁰⁰

reposado tequila / cuarenta y tres / lime / red pepper flakes / fresh sage

7 MINUTE MARTINI \$18⁰⁰

olive washed gin / fino sherry / splash of dry vermouth / one drop of chocolate bitters / a second martini will be delivered in 7 minutes

MEXICAN COCKFIGHT \$11⁰⁰

reposado tequila / mezcal / house grenadine / lime / tabasco / black pepper

BREAKFAST @ TIFFANY 'S \$12⁰⁰

barrel aged old tom gin / aquavit / cucumber / house grenadine / lime / celery bitters

SPICE OF LIFE \$12⁰⁰

reposado tequila / amaro / cilantro / strawberry / cucumber / lime / sriracha

SAXON

SAXON BAR will be open WEDNESDAY THRU SATURDAY (6PM - Close).
Cocktails are only available during these hours of operation.
(ALL SAXON COCKTAILS \$12⁰⁰)

Cocktails

TOYKO TWO STEP

japanese whisky / caraway / carrot / pineapple / chinese five spice / sesame

PORTUGAL BY TRAIN

white port / dry vermouth / yellow chartreuse / spicy + tart bitters / absinthe mist

HERRO KITTY

anejo rum / hibiscus / ginger / coconut / lime / shiso / orange bitters

EL CHAPO

brandy / ancho reyes / amaro / grapefruit bitters

ANGRY DRAGON

shochu / szechuan peppercorn / yuzu / dragonfruit

PRETTY RICKEY

gin / raspberry / lime / mediterranean tonic

WAR & PISCO

pisco / dry vermouth / grapefruit + tarragon shrub / elderflower / green grape / sparkling vino

PHILADELPHIA SQUEAKER

gin / beet + rosemary shrub / cocchi americano / elderflower / lemon

SSASSIFIED

gin / fresh grapefruit / amaro / px sherry

BREWS

CIDER

PINEAPPLE CIDER.....\$7⁰⁰
SLIM PICKENS CIDERY · 6.0% · TAMPA, FLORIDA

DRY ROSE CIDER.....\$7⁰⁰
ORIGINAL SIN · 6.5% · NEW YORK

LIGHT

POOLSIDE.....\$6⁰⁰
J DUBS BREWERY · KOLSCH · 6.0% · MIAMI, FLORIDA

FLORIDIAN.....\$7⁰⁰
FUNKY BUDDHA · HEFEWEIZEN · 5.2% · OAKLAND, FLORIDA

BELGIAN STYLE

DUVEL.....\$8⁰⁰
BROUWERIJ DUVEL · BELGIAN STRONG ALE · 8.5% · BELGIUM

GOLDEN MONKEY.....\$8⁰⁰
VICTORY BREWING · TRIPEL · 9.0% · PENNSYLVANIA

HOPPY

ALL DAY IPA.....\$6⁰⁰
FOUNDERS · SESSION IPA · 4.7% · MICHIGAN

HOPGUN.....\$7⁰⁰
FUNKY BUDDHA · AMERICAN IPA · 7.0% · OAKLAND, FLORIDA

MEGA MIX.....\$7⁰⁰
MIA BEER COMPANY · PALE ALE · 6.0% · MIAMI, FLORIDA

DARK

BANANA BREAD.....\$7⁰⁰
YOUNGS BREWERY · FRUIT BEER · 5.1% · ENGLAND

OLD RASPUTIN.....\$8⁰⁰
NORTH COAST BREWING · RUSSIAN IMPERIAL STOUT · 9.0% · CALIFORNIA

JAPANESE

HITACHINO WHITE.....\$10⁰⁰
KIUCHI BREWERY · WITBIER · 5.5%

HITACHINO DAI DAI.....\$10⁰⁰
KIUCHI BREWERY · IPA · 6.2%

ECHIGO.....\$8⁰⁰
KOSHIHIKARI · RICE LAGER · 5.0%

SAKE

HOUSE

TOZAI TYPHOON.....\$9⁰⁰/CARAFE

FILTERED

JOTO 'ONE CUP' JUNMAI.....\$15⁰⁰/200mL
light & fresh / juicy green grape / watermelon / pairs well with salted snacks

DRUNKEN WHALE TOKUBETSU JUNMAI.....\$32⁰⁰/300mL
dry / strong finish / clean texture

YUKI OTOKO.....\$21⁰⁰/200mL / \$55⁰⁰/720mL
dry / ricey / clean finish / pairs well with salmon or pork

DASSAI '39' JUNMAI DAIGINJO\$39⁰⁰/300mL / \$68⁰⁰/720mL
explosive fragrance / sweet palate / green apples

UNFILTERED

COUNTLESS VISIONS.....\$23⁰⁰/300mL
tropical fruits / melon / anise / creamy & spicy finish

HARD WATER

MIA BREWING
HRD WTR
BLUEBERRY, GRAPEFRUIT
OR CUCUMBER
\$8⁰⁰ / 16^{OZ}

BLANC

CHARDONNAY.....\$14⁰⁰ / \$35⁰⁰
CLAMBAKE · 2016 · SONOMA COAST, CALIFORNIA

SAUVIGNON BLANC.....\$11⁰⁰ / \$28⁰⁰
WANDERING WINES RESERVE · 2016 · CHILE

RIESLING.....\$13⁰⁰ / \$32⁰⁰
VAN BUHL 'DRY' · 2015 · GERMANY

PINOT GRIGIO.....\$12⁰⁰ / \$30⁰⁰
GUENOC · 2017 · SONOMA COAST

ROSE.....\$12⁰⁰ / \$30⁰⁰
AIX · 2016 · COTES DE PROVENCE, FRANCE

BORDEAUX BLANC.....\$15⁰⁰ / \$38⁰⁰
CHATEAU LA RAME · 2015 · BORDEAUX, FRANCE

SPARKLING

CAVA.....\$9⁰⁰ / \$28⁰⁰
DIBON RESERVA · SPAIN

PROSECCO.....\$10⁰⁰ / SPLIT
LA CONTESSE · D.O.C VAZZOLA

BRUT BLANC DE BLANC.....\$36⁰⁰
VILLA SPARINA · ITALY

BRUT RESERVE CHAMPAGNE.....\$45⁰⁰
LACOMBE · CHAMPAGNE, FRANCE

FEATURED WINE

AMARONE
VALPOLICELLA BLEND

SAINT ANGELUS · ITALY
\$18⁰⁰ / \$58⁰⁰

ROUGE

CABERNET SAUVIGNON.....\$12⁰⁰ / \$30⁰⁰
TRUE MYTH · 2014 · CALIFORNIA

PINOT NOIR.....\$14⁰⁰ / \$35⁰⁰
NO CURFEW · 2014 · CALIFORNIA

TEMPRANILLO BLEND.....\$13⁰⁰ / \$32⁰⁰
OPTA · 2016 · RIOJA, SPAIN

BARBERA.....\$14⁰⁰ / \$35⁰⁰
CANCELLO DEL BARONE · 2015 · PIEDMONT, ITALY

CABERNET / CARMENERE BLEND.....\$15⁰⁰ / \$38⁰⁰
WANDERING WINES · 2016 · CHILE

MALBEC.....\$12⁰⁰ / \$30⁰⁰
ALBERTI · 2015 · MENDOZA, ARGENTINA

COTE DU RHONE.....\$16⁰⁰ / \$40⁰⁰
CHATEAU LANEGLY · FRANCE

PINOT NOIR.....\$16⁰⁰ / \$40⁰⁰
EVESHAM WOOD · WILLAMETTE VALLEY, WASHINGTON STATE

CABERNET SAUVIGNON.....\$17⁰⁰ / \$42⁰⁰
NOTARY PUBLIC · 2012 · CENTRAL COAST, CALIFORNIA

1/2 OFF GLASSES OF WINE EVERY SUNDAY - ALL NIGHT!

SWEETWATER

BRUSSELS SPROUTS \$10⁰⁰ **GF**
vermont maple syrup / applewood bacon / golden raisins / shallots

CAULIFLOWER HUSHPUPIES \$10⁰⁰
red curry mustard / orang zest / micro greens

QUINOA HARVEST SALAD \$12⁰⁰ **GF**
arugula / dried cranberries / raisins / goat cheese / pomegrante arils / sweet potato / pomegrante vin

BABY WEDGE SALAD \$12⁰⁰ **GF**
crispy prosciutto / baby heirloom tomatoes / crumbled blue cheese / pickled red onion / creamy sundried tomato dressing

POACHED PEAR SALAD \$13⁰⁰ - add chicken \$6⁰⁰ **GF**
baby mixed greens / toasted almonds / blue cheese / champagne vin

FISH TACOS \$16⁰⁰
local caught fish / pico de gallo / napa slaw / avocado crema / sofrito vin

WINTER BRIE \$15⁰⁰
graham cracker crusted / toasted pecans / black tea infused honey / blueberries / honey comb / toasted ciabatta

SWEETWATER JUMBO WINGS \$13⁰⁰
honey-garlic hot / honey-garlic mild / mustard bbq

KOREAN BBQ TACOS \$15⁰⁰
pulled pork / hoisin bbq glaze / sweet ginger asian slaw / apple salsa

HAND-PULLED MOZZARELLA \$16⁰⁰
sea salt / heirloom tomatoes / toasted points / olive tapenade / roasted garlic / basil & balsamic

TUNA TARTARE \$18⁰⁰ **GF**
sushi grade yellowfin tuna / avocado / apple pico de gallo / spicy aioli / pineapple ponzu / wonton chips

CURED

chef's selection of three meats
mustard / pickles / olive tapenade
\$15⁰⁰

CURD

chef's selection of goat or cow or sheep
fresh fruit / honey comb / crackers
\$16⁰⁰

THE WHOLE KIT & KABOODLE

cured meats + cheese / bells & whistles
\$29⁰⁰

HAND CUT JO JO FRIES

\$6⁰⁰

MAC & CHEESE

\$9⁰⁰

BACON SLAB

\$10⁰⁰

LOCAL VEGGIES

\$8⁰⁰

DUCK PAD THAI \$22⁰⁰
duck confit / rice noodles / baby bok choy / peanuts / scallions / snow peas / carrots / bean sprouts

GRILLED OCTOPUS \$23⁰⁰
saffron orzo / chorizo / english peas + peppers / cilantro / squid ink ragu

HOUSE BURGER* \$16⁵⁰
lettuce / pickled green tomato / red onion / special sauce / sharp cheddar / del sol bun / jojo fries

THE IMPOSSIBLE BURGER \$14⁵⁰ **GF** **V**
arugula / roma tomato / red onion / pickle / ketchup + mustard / vegan cheese / del sol vegan bun

LOADED PEROGIES \$17⁰⁰
cheddar / bacon / bechamel / chive sour cream

CARIBBEAN SHRIMP MOFONGO \$19⁰⁰
onions / peppers / mashed yucca / sofrito sauce

STEAK CHURRASCO* \$28⁰⁰ **GF**
skirt steak / yuca fries / chimichuri / pepper steak sauce

FRENCH LAMB CHOPS \$29⁰⁰
cheesy potato gratin / hericot vert / red wine demi glaze

* A gratuity of 20% may be added to parties of six or more.

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness

SAXON/SUSHI

Our Fish

At SAXON SUSHI we believe using the highest quality fish. The Balfego Bluefin Tuna we receive is caught off the coast of Spain and raised in a sustainable environment. The Otoro is the belly of the Bluefin and is comparable in quality to Kobe or Waygu beef! The salmon is of superior quality and caught off the coasts of the Faroe Islands. Our Hamachi is brought in extremely fresh from Japan and we are one of a handful of restaurants that carries it in the state. All of our fish are delivered to our door within 24hrs of being caught to provide you with the freshest possible sushi experience! -- PLEASE CALL or EMAIL AHEAD FOR SPECIAL REQUESTS!

SUSHI will be open TUESDAY thru SATURDAY.

Starters

HAMACHI JALAPENO / 21⁰⁰ Ⓞ
spicy ponzu / roasted shallots

BLUE SPHERE / 18⁰⁰ Ⓞ
blue crab / avocado / yuzu

TUNA TARTARE / 18⁰⁰
avocado / apple pico de gallo / spicy aioli /
pineapple ponzu / wonton chips

SUSHI TACO / 14⁰⁰
mixed sashimi / crispy brussel sprouts /
wonton shell

Specialty Rolls

SUPREME GARDEN Ⓞ
RICELESS ROLL / 15⁰⁰
thin cucumber / avocado / carrots / asparagus /
seaweed salad / spicy ponzu

HAWAIIAN ROLL / 18⁰⁰
tempura shrimp / spicy tuna / avocado /
mango / toasted coconut

TNT ROLL / 20⁰⁰
spicy tuna / avocado / baked crab Ⓞ top

SAXON ROLL / 19⁰⁰ Ⓞ
tuna / jalapeno / avocado /
hamachi / spicy mayo + eel sauce

BLACK WIDOW ROLL / 21⁰⁰
tempura soft shell crab / asparagus /
cucumber / avocado / eel sauce

RAINBOW ROLL / 19⁰⁰ Ⓞ
rainbow fish on blue crab california roll

Classics

ROLLS

BLUE CRAB
CALIFORNIA ROLL / 14

SPICY TUNA ROLL / 11

SPICY SALMON ROLL / 10

JB ROLL / 10

AVOCADO ROLL / 7

HAMACHI ROLL / 11

SALMON ROLL / 9

TUNA ROLL / 11

SASHIMI/NIGIRI PER PIECE

SALMON / FAROE ISLANDS / 7

YELLOW FIN TUNA / ATLANTIC / 8

HAMACHI / JAPAN / 9

AVOCADO / 3

CHEF'S CHOICE / 24

SAXON

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