

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 / 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

GLENFIDDICH 14YR

aged in ex-bourbon & new charred oak casks / typical notes of vanilla, toffee & caramel / dry - oak finish

\$13⁰⁰

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

BREWS

CIDER

PINEAPPLE CIDER.....\$7⁰⁰

SLIM PICKENS CIDER · 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

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

HARD WATER

MIA BREWING
HRD WTR
BLUEBERRY, GRAPEFRUIT
OR CUCUMBER

\$8⁰⁰ / 16^{OZ}

WINE

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
TALIS · 2017 · ITALY

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

CUVEE BRUT
CHAMPAGNE

PIPER-HEIDSIECK · CHAMPAGNE, FRANCE
\$18⁰⁰ / \$55⁰⁰

ROUGE

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

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

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

ITALIAN BLEND.....\$12⁰⁰ / \$30⁰⁰
LUIGI GIORDANO · PIEDMONT, ITALY

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
POWER'S "CHAMPOUX" · 2012 · WASHINGTON STATE

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

SAXON

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

Cocktails

(ALL SAXON COCKTAILS \$12⁰⁰)

TOYKO TWO STEP

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

HERRO KITTY

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

WOK OUT

japanese whisky / sesame / px sherry / ginger / cherry blossom soy

SAKE LONG TIME

nigori sake / shochu / mango / pink peppercorn / jalapeno / lime / cilantro

ANGRY DRAGON

gin / shochu / szechuan peppercorn / yuzu / dragonfruit

JAPANESE JULEP

japanese whisky / pineapple / shiso

MR. MIYAGI

gin / siggis vanilla yogurt / japanese matcha green tea / drambuie / black pepper

Biru

HITACHINO WHITE.....\$10⁰⁰

KIUCHI BREWERY · WITBIER · 5.5%

HITACHINO DAI DAI.....\$10⁰⁰

KIUCHI BREWERY · IPA · 6.2%

HITACHINO XH.....\$8⁰⁰

KIUCHI BREWERY · BELGIAN STRONG ALE AGED IN SAKE CASKS · 8.0%

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

SWEETWATER

BRUSSELS SPROUTS \$10⁰⁰

vermont maple syrup / applewood bacon / golden raisins / shallots

CAULIFLOWER HUSHPUPIES \$10⁰⁰

red curry mustard / orang zest / micro greens

QUINOA HARVEST SALAD \$12⁰⁰

arugula / dried cranberries / raisins / goat cheese / pomegrante arils / sweet potato / pomegrante vin

POACHED PEAR SALAD \$13⁰⁰ - add chicken \$6⁰⁰

baby mixed greens / toasted almonds / blue cheese / champagne vinaigrette

FISH TACOS \$16⁰⁰

local caught fish / pico de gallo / napa slaw / avocado crema / sofrito vin

WINTER BRIE \$15⁰⁰

graham cracker crusted / black tea infused honey / blueberries / honey comb / toasted ciabatta

BANG BANG EGGPLANT \$12⁰⁰

tempura chinese eggplant / spicy-sweet chili aioli / toasted sesame seeds / scallions

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

smoked sea salt / heirloom tomatoes / toasted points / olive tapenade / roasted garlic / basil & balsamic

TUNA TARTARE \$18⁰⁰

sushi grade yellowfin tuna / avocado / apple pico de gallo / spicy aioli / pineapple ponzu

CURED

chef's selection of three meats
mustard / pickles / olives

\$15⁰⁰

CURD

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

\$15⁰⁰

THE WHOLE KIT & KABOODLE

cured meats + cheese / bells & whistles

\$28⁰⁰

HAND CUT JO JO FRIES

\$6⁰⁰

MAC & CHEESE

\$9⁰⁰

BACON SLAB

\$11⁰⁰

LOCAL VEGGIES

\$8⁰⁰

CHICKEN PAD THAI \$18⁰⁰

rice noodles / baby bok choy / peanuts / scallions / snow peas / carrots / bean sprouts

GRILLED OCTOPUS \$17⁰⁰

kimchi salad / crispy garbanzos / orange + ginger aioli

HOUSE BURGER* \$16⁵⁰

lettuce / pickled green tomato / red onion / special sauce / sharp cheddar / jojo fries

SHEPARD'S PIE PEROGIES \$18⁰⁰

lamb / peas / carrots / cheddar / gravy

CARIBBEAN SHRIMP MOFONGO \$18⁰⁰

onions / peppers / mashed yucca / sofrito sauce

FRENCH LAMB CHOPS \$28⁰⁰

cheesy potato gratin / hericot vert / red wine demi glaze

STEAK CHURRASCO* \$28⁰⁰

skirt steak / yuca fries / chimichuri / pepper steak sauce

* 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 Wagyu 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/EMAIL AHEAD FOR SPECIAL REQUESTS!

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Starters

SMOKED ROSE HAMACHI / 21⁰⁰ **GF**
jalapeno / ponzu sauce / cold smoked jack
daniels barrel wood

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

WAKAME SALAD / 8⁰⁰
green seaweed / beet /
micro shiso / sesame seeds

Specialty Rolls

SUPREME GARDEN ROLL / 15⁰⁰ **GF**
add tofu - \$3⁰⁰
kimchi carrot / cucumber /
avocado / jalapeno / romaine

SAXON ROLL / 19⁰⁰ **GF**
spicy tuna / jalapeno / avocado /
hamachi / tobiko

HAWAIIAN ROLL / 19⁰⁰
kimchi japanese hamachi / avocado /
cucumber / coconut / tempura flakes /
tobiko / pineapple reduction

MISO-HONEY SALMON / 17⁰⁰
avocado / cream cheese / black sea salt
topped seared miso-honey salmon

TUNA TEMPTATION / 20⁰⁰
spicy tuna / cucumber / topped with strawberry
bbq sauce + seared tuna / tobiko /
micro greens / crispy proscutto

RAINBOW ROLL / 21⁰⁰
california roll topped with salmon, tuna, hamachi +
avocado / wasabi aioli / pink sauce

Classics

ROLLS

CALIFORNIA ROLL / 9
CALIFORNIA CREAM CHEESE
CRUNCH / 10
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 / 6
YELLOW FIN TUNA / ATLANTIC / 7
HAMACHI / JAPAN / 8
AVOCADO / 3
KANI / 3

SIDES

KANI SALAD / 6
SUSHI RICE / 5
CUCUMBER / 4

SAXON

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