

Aperitivo Hour!

4:30 PM TO 5:30 PM (ALL DINING AND BAR)

COCKTAILS & BEER



**LIMONCELLO
SPRITZ**
HM limoncello,
sparkling brut wine,
soda
10



MULE
kupu white whiskey,
kupu amaro,
butterscotch,
lime, ginger beer
10



**BERRY
SANGRIA**
red & white wine,
mixed berries,
cranberry & orange juice
10



**JAMÓN OLD
FASHIONED**
fat-washed rye,
HM fig syrup, pacharán,
amaro sfumato
14



**LILIKOI
PANDAN
MAI TAI**
rum, lilikoi, pandan,
lime, coconut
12



PERONI
Italian pale beer
8

WINE BY THE GLASS

SPARKLING

| PINOT NOIR BLEND |
TAITTINGER “LA FRANCAISE” BRUT **19**
CHAMPAGNE, FRANCE NV

| XAREL-LO BLEND |
VINS EL CEP “KILA” BRUT **11**
PENEDÈS, SPAIN 2022



ROSÉ

| GRENACHE |
LAROCHE “LA CHEVALIÈRE” **9**
PAYS D’OC, FRANCE 2021

WHITE

| TREBBIANO |
MASCIARELLI **9**
ABRUZZO, ITALY 2021

RED

| PINOT NOIR |
FIRESTEED **11**
OREGON, USA 2022

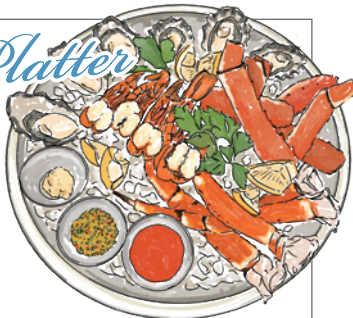
RAW BAR

* *Rigo Seafood Platter*

try our seafood platter with
6pc fresh oysters, 4.5oz king crab,
8oz snow crab and 4pc jumbo shrimp.

~~120~~ ► **96**

SEAFOOD PLATTER FOR 2 **50**
4pc fresh oysters, 8oz snow crab and 2pc jumbo shrimp.



* **FRESH OYSTER 1PC**

~~8~~ ► **4**

* **JUMBO SHRIMP 1PC**

~~8~~ ► **6**

* **BOILED 8oz SNOW CRAB**

~~26~~ ► **22**

* **BOILED 9oz KING CRAB**

MP



COLD CUTS

HAM PLATTER ~~36~~ ► **30**

MORTADELLA

COPPA

PROSCIUTTO COTTO

JAMON SERRANO

TARALLI

DRIED CRANBERRY

OLIVES

SEMI-DRIED TOMATO



JAMON SERRANO ~~H 15~~ ► **12** ~~F 21~~ ► **18**

JAMON BELLOTA ~~H 26~~ ► **21** ~~F 42~~ ► **37**

- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
- 18% AUTO-GRATUITY WILL BE ADDED TO PARTIES 6 OR MORE. - MAXIMUM 6 SPLIT CHECKS PER PARTY.