

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



**UME OLD
FASHIONED**
japanese whisky, umeshu,
black lemon bitters,
angostura bitters
14



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



PERONI
Italian pale beer
8

WINE BY THE GLASS

SPARKLING

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

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

ROSÉ

| PINOT NOIR |
ELOUAN OREGON 2023 **9**



WHITE

| HONDARRABI ZURI |
TXOMIN ETXANIZ GETARIAKO TXAKOLINA, SPAIN 2024 **12**

| SAUVIGNON BLANC |
SILENI MARLBOROUGH, NEW ZEALAND 2022 **11**

RED

| MONASTRELL |
JUAN GIL JUMILLA, SPAIN 2022 **8**

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

RAW BAR

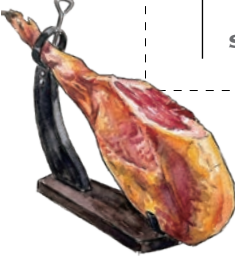
Rigo Seafood Platter

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** ~~6~~ ► **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.