

# SUGARCANE®

◀ RAW BAR GRILL ▶

## POST-THEATER HAPPY HOUR

available after 9:30 p.m. for dine-in at the bar  
when you show your St. Ann's Warehouse ticket

### BITES

edamame fresh soy beans, salt / 3

shishito peppers lemon, sea salt / 5

east & west coast oysters\* half / 12 dozen / 22

goat cheese croquettes membrillo marmalade / 5

crispy smashed potato salsa verde, romesco / 6

### SUSHI ROLLS\* / 6

salmon avocado

shrimp tempura

spicy tuna

### SOMETHING SWEET / 6

torrejas dulce de leche soaked french toast, maple caramelized  
apples, cinnamon ice cream

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

Chef Partner Timon Balloo

Executive Chef David Sears

Executive Sushi Chef Koji Kagawa

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### COCKTAILS / 7

our signature libations

**strawberry balsamic** new amsterdam vodka, fresh strawberries,  
aged balsamic, fresh lime juice

**beet mojito** beet-infused santa teresa claro rum, mint

**spice of love** new amsterdam vodka, fresh jalapeño, passion  
fruit purée, mango essence

**caipirinha** leblon cachaça, fresh lime juice, sugar

**frogroni** new amsterdam gin, campari, sweet vermouth

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### BUBBLES / 7

prosecco cocktails served with flavorful fruit essences

**blood orange** blood orange purée, st. germain

**strawberry** strawberry purée, fresh lime juice, st. germain

**passion** passion fruit purée, orange bitters, simple syrup

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### WINE BY THE GLASS / 7

**pinot noir**, hess shirrtail ranches, central coast, ca 2016

**chardonnay**, louis jadot, burgundy, france 2015

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### DRAFT BEER / 5

**harpoon golden ale** 4.70% american blonde ale, boston, ma