

MANDARIN

Fine Asian Cuisine • Sushi Bar

BOTTLED BEER

Tsing Tao, China	4.95
Heineken or Amstel Light, Holland	4.95
Sapporo Premium 22oz, Japan	8.50
Kirin Ichiban, Japan	4.95
Budweiser or Bud Light, St. Louis, MO, USA	3.95
Michelob Ultra, St. Louis, MO, USA	4.50
O'Douls Non-Alcoholic, Holland	4.50

DRAFT BEER

Sapporo, Japan	5.95
Guinness, Dublin, Ireland	6.50
Coors Light, Golden, CO, USA	4.50
Sam Seasonal, Boston, MA, USA	5.95
Be Hoppy IPA, Wormtown Brewery, Worcester, MA, USA	5.95
Blue Moon Belgian White, Denver, CO, USA	5.95
Rotating Drafts - Ask your server	

NON ALCOHOLIC

Coconut Dream	5.50
Japanese Soda, Ramune <i>Choice of original or strawberry</i>	3.50
Hawaiian Punch	3.50
Saratoga Spring Water, 12oz <i>Choice of still or sparkling</i>	5.95

SAKE

House Sake, Gekkeikan, 250ml, CA <i>served warm</i>	6.95
Hakutsuru, Superior, Junmai Ginjo, 300ml, Japan	17.50
Tozai, Living Jewel, Junmai, 300ml, Japan	19.50
Kikusui, Perfect Snow, Unfiltered Nigori, 300ml, Japan	19.50
Featured Daiginjo - Ask your server	26.50

WHITE WINE

Light to Full

	Bottle	Glass
Pinot Grigio, Zenato, delle Venezie, Italy	31.50	9.50
Pinot Grigio, Santa Margherita, Valdadige, Italy	43.95	12.50
Riesling, Clean Slate, Mosel, Germany	31.50	9.50
Sauvignon Blanc, Ponga, Marlborough, NZ	31.50	9.50
Sauvignon Blanc, Oyster Bay, Marlborough, NZ	41.95	11.50
Chardonnay, Grayson, Napa Valley, CA	31.50	8.50
Chardonnay, Kendall Jackson, Sonoma County, CA	39.50	10.50
Rose, Juliette, Provence, France	33.50	9.95
Plum Sake, Tozai Blossom of Peace, Japan	43.95	12.50
Plum Wine, Choya, Japan	<i>500ml</i> 27.95	12.50

RED WINE

Light to Full

	Bottle	Glass
Pinot Noir, Simple Life, Napa Valley, CA	33.50	9.95
Malbec, High Note, Uco Valley, Argentina	33.50	9.95
Merlot, Noble Vines "181", Central Valley, CA	31.50	9.50
Merlot, Hahn, Central Coast, CA	35.50	
Cabernet Sauvignon, Josh, Central Coast, CA	33.50	9.95
Cabernet Sauvignon, Justin, Paso Robles, CA	48.50	13.95
Cabernet Sauvignon, Hall, Napa Valley, CA	77.95	

CHAMPAGNE & SPARKLING WINE

Prosecco, Zonin, Veneto, Italy 187ml		<i>split</i> 9.95
Brut Rose, Domaine Lelievre, Lorraine, France	34.95	
Brut Champagne, Moet & Chandon Imperial, France	78.50	<i>half</i> 48.95

SPECIALTY COCKTAILS

Great Wall Mule	10.50
Tito's Handmade Vodka, Domaine de Canton, Ginger Beer	
Asian Pear Martini	10.50
Absolut Pear, Pear Liqueur, squeeze of Lemon	
Empress Martini	10.95
Empress Gin, Cointreau, Lime Juice	
Lychee Martini	10.50
Ketel One Vodka, Soho Lychee Liqueur, Lychee Puree	
Pink Lady	10.50
Tito, Sweet Vermouth, Lime Juice, Grenadine	
Cosmopolitan	10.50
Ketel One Citron, Cointreau, Cranberry Juice	

POLYNESIAN DRINKS

Exotic Mai Tai	9.50
Myer's Rum, Dark Rum, Exotic Juices. Topped with Grand Marnier	
Pineapple Passion	9.50
Pineapple Rum, Orange Curacao, Passion Fruit Liqueur, Pineapple Juice	
Scorpion Bowl	10.50
Rum, Brandy, Peach Schnapps, Exotic Juices	
Volcano - Serves Two	19.95
Blue Mermaid	9.50
Rum, Triple Sec, Blue Curacao, Pineapple Juice	
Bamboo Express	9.50
Bacardi Rum, Midori, Exotic Juices	
Zombie	9.95
Rum, Apricot Brandy, Exotic Juices. Topped with 151	

TEAS

Oolong - House Tea	2.75
Partially Fermented, Grassy Yet Toasty	
Jasmine Tea	3.95
Delicate and Subtle Flower Aroma	
Green Tea	3.95
Aged, Full Bodied, Mellow and Earthy	
Chrysanthemum Tea	3.50
Decaffeinated Tea, Mildly Sweet, Herbal Honey Note	

MANDARIN
Milford

DRINKS



LOUIS XIII

*de
Remy Martin*

ONE CENTURY IN A BOTTLE

EACH DECANTER TAKES FOUR GENERATIONS OF CELLAR MASTERS
OVER ONE HUNDRED YEARS TO CRAFT

A FIREWORKS OF AROMAS. FLORAL, SPICE, FRUIT, WOOD AND
NUT DIMENSIONS, LOUIS XIII HAS UNPARALLELED COMPLEXITY
AND AN EXTREMELY LONG FINISH OF UP TO ONE HOUR

ONE OUNCE \$280

ONE and A HALF OUNCES \$350

TWO OUNCES \$450