

Dinner | Happy Hour | Libations

Happy hour from 4 to 6pm daily and MONDAY'S ALL NIGHT! Please refer to the restaurant's actual menu when dining in for a complete up to up-to-date version.

Happy Hour Libations

All draft beer \$6

Hot Sake Bottles \$7

Reckless Martini \$7

Sun Liquor Vodka or Gin, would you like that dirty or with a twist?

Reckless Mule \$7

Sun Liquor vodka, Angostura bitters, house made ginger beer

Barrel Aged Negroni \$7

Sipsmith London Dry gin, Campari, Dolin Rouge vermouth.

Happy Hour Red and White Wine \$6

Keeping It Real \$7

Rainer and a shot of Jameson, Fernet, or El Jimador Reposado.

Aviation \$7

Sun liquor gin, Luxardo maraschino, Giffard crème de Violette, lemon.

Reckless Margarita \$7

El Jimador Reposado, triple sec, agave, lime, salt

Reckless Rumchata! \$7

Ron Cartavio rum, housemade horchata, Koloa float

Happy Hour Food

MaLa Spicy Peanuts \$3

MaLa oil, cumin, curry, and salt.

Lobster Rangoon Bao \$7

Lobster, cream cheese, green onions, scallions, garlic. (s)

Mù Xū Roast Duck Crispy Roll \$6

Duck, cabbage, wood ear mushroom, carrot, bamboo, lettuce, scallion, sambal hoisin.

Shanghai Spicy Wontons \$6

Snow crab, rock shrimp, and pork with a balsamic reduction, Sichuan numbing oil, and pickled mustard greens. (Limited availability) (s)

Shrimp Chips \$4

Fried shrimp chips, toasted chili Sichuan, salt, and lime seasoning. (gf)

Thịt Nướng - Caramelized Pork Fresh Roll \$4

Lemongrass, vermicelli, lettuce, pickled daikon + carrot, fresh herbs, Hanoi fish sauce. (gf)

Papaya Salad \$5

Hand pounded shredded green papaya, smashed long bean, tomato, bird's eye chili, lime, dried shrimp, peanut, fish sauce. (gf)

Shrimp \$4

Pork Belly \$4

Lobster \$12

Baby Bok Choy \$6

Dou fu ru, bird eye chili, toasted garlic. (gf).