

## HOUSE COCKTAILS \$18

**FLOATING** mugi shochu, umeboshi,  
calamansi, soda

**S.S.G.** sake, sauternes,  
gentian, chrysanthemum

**XXX** vodka, passionfruit, vanilla,  
whey, champagne pearls

**NO.34** gin, lacto-fermented  
strawberry, genmaicha, yuzu

### NOT YOUR GRANDMOTHER'S...

kombu tequila, midori, faccia brutto  
centerbe, koshihikari rice

### YOU SHOULD TRY IT

armagnac, soursop, maraschino, sorrel

**FRU-TI' PUNCH** rhum, beerenauslese,  
papaya, lychee

### PICKLE JUICE

mezcal, lacto-fermented cucumber,  
nasturtium, irish whiskey

**HAS BEEN** japanese whisky, mango  
eau de vie, verjus, green  
cardamom, thai basil

**CHILLY WONKA** scotch, piloncillo, tamarind,  
everlasting ice orb

**C.P.R.** rye, peychauds, cola

**OLD SOUL** bourbon, jujube  
kuromitsu, hojicha

## TRADITIONALS \$15

just \$10 during HAPPY HOUR!!!

**GINTO VERDE** shiso-infused gin, white  
port, tonic

**VE SPER** gin, vodka, quinquina, citrus oil

**OMIJA'RITA** tequila, imo shochu, omija, jamaica

**(650) MANHATTAN** rye, sweet vermouth,  
amargo-vallet

## HI-BALLS!

choose you own adventure...

**TEQUILA, JAPANESE WHISKY or MUGI SHOCHU**

## SPIRIT-FREE \$11

**ALIBI** abstinence cape spice,  
black tea, lime

**SALTY & SOBER** 100-day yuzu, tonic, soda

## HOUSE CORDIALS \$8

**LEMON-LIME, GINGER BEER, COLA or TONIC**

## SAKE

glass \$19 / bottle \$90

**BORN** muroka nama genshu, junmai  
daiginjo, fukui (720ml)

## BEER \$15

**HITACHINO** nest white ale, ibaraki (325ml)

**ECHIGO** "koshihikari," niigata (500ml)

non-alcoholic \$12

**SUNTORY** tokyo-musashino brewery, "all-free"

## WINE

glass \$19 / bottle \$90

**AUBRY** champagne, jouy-les-reims, ler cru nv

**CHRISTOPHE et FILS** petite chablis,  
burgundy '23

**EYE CANDY** pinot noir, san benito county '23

**SUPER NECESSARY** cabernet sauvignon,  
red hills of lake county '23

a 20% gratuity will be applied to all unpaid checks

# SNACKS

## SHARE

“D’s nuts”, gochugaru,  
candied bacon / \$8

korean corn-cheese puffs, smoked  
mozzarella, pickled jalapeño / \$8

burdock & carrot dip, sprouted lentils,  
togarashi, sesame toast / \$12

## RAW

tuna tartare, plum miso, avocado,  
sweet onion “chips” / \$19

## VEGGIE

heirloom tomatoes, cucumber,  
sunflower seed-chili crunch / \$12

## STEAMED

A5 wagyu shumai, pickled  
mustard seed, hot chili / \$16

## CRISPED

mochiko chicken, taiwanese spice,  
kanzuri-kewpie / \$15

## SWEET

matcha brownie, sweet cream,  
strawberry, vanilla / \$8

yuzu pudding, wafer / \$8

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

# BAR HOURS

wednesday & thursday: 4pm-11pm

friday & saturday: 4pm-12am

sunday: 4pm-9pm

# HAPPY HOUR!!!

weekdays 4pm-5:30pm

# MOONLIGHT MENU

wednesday & thursday: 9pm-10pm

friday & saturday: 10pm-11pm



bar underdog

299 CALIFORNIA AVE

PALO ALTO



bow-wow-wow  
yippee-yo, yippee-yay

bar underdog