



STARTERS

WAKAME SALAD	8
Combination of seaweed, soy, roasted sesame seeds, sesame oil, rice wine vinegar and yuzu juice	
EDAMAME	8
Steamed young soy beans, furikake, sesame oil	
SASHIMI (5PCS)	20
<ul style="list-style-type: none"> • Yellowfin tuna (Maguro) • Atlantic salmon (Sake) • Red snapper (Kurodai) • Eel (Unagi) • Shrimp (Ebi) 	
NIGIRI (2PCS)	14
<ul style="list-style-type: none"> • Yellowfin tuna (Maguro) • Atlantic salmon (Sake) • Red snapper (Kurodai) • Eel (Unagi) • Shrimp (Ebi) 	

SPECIALTY ROLLS

THE RITZ-CARLTON ROLL	29
King crab, shrimp tempura, cucumber, topped with tuna, avocado, yuzu aioli, eel sauce and tobiko	
VOLCANO ROLL	28
Shrimp tempura, mango, avocado, topped with torched spicy king crab, pica di papaya aioli and eel sauce	
CALIFORNIA LIGHTHOUSE	20
Crab, cucumber, avocado, topped with spicy crab salad and tobiko	
IGUANA ROLL	21
Shrimp tempura, cream cheese, cucumber, eel, topped with avocado, tobiko and eel sauce	
MADAME JEANETTE ROLL	21
Spicy tuna, cucumber, avocado, topped with mango, sriracha and sriracha aioli	

CEVICHE BAR

THE CLASSIC	20
Red snapper, cancha (Peruvian corn), onion, cilantro, leche de tigre, chili and sweet potato	
TUNA NIKKEI TIRADITO	22
Tuna, soy sauce, sesame oil, leche de tigre, scallions, red onion, avocado, mango, tobiko and cilantro	

BOWLS

POKE BOWL	25
Sushi rice, quinoa, wakame, avocado, cucumber, edamame, tuna, sesame, pickled ginger and soy-ginger vinaigrette	
STEAK BOWL	25
Skirt steak, sweet potato, cilantro, quinoa, sushi rice, avocado, sweet corn, nori and chimichurri	
SALMON BOWL	25
Seared salmon, quinoa, carrot, avocado, cucumber, wakame, sesame, furikake and nori	
VEGGIE BOWL	23
Sushi rice, quinoa, carrot, avocado, cucumber, corn, edamame, wakame, sweet potato, nori and soy-ginger vinaigrette	

INDULGE

CHICKEN QUESADILLA	16
Cheddar cheese, mozzarella cheese, charred tomato salsa, guacamole, sour cream	
STEAK QUESADILLA	18
Cheddar cheese, mozzarella cheese, charred tomato salsa, guacamole, sour cream	

DIVI BURGER	22
8 Oz. Black Angus beef patty, caramelized onions, bacon, melted aged cheddar cheese, crispy onion, local grown lettuce, tomato, pickle, served with twister fries	
DIVI WINGS (8PIECE)	19
Asian BBQ, sesame, green onion, pickled cucumber, cilantro ranch	
GARDEN SALAD	15
Local grown lettuce, cucumber, onion, tomato, carrot, radish	
GYOZA'S (6EA)	16
Chicken and lemongrass, sesame oil, soy dip	

DESSERTS

YUZU CRÈME BRÛLÉE	12
HÄAGEN-DAZS ICE CREAM CUPS	5

CHAMPAGNE

L'HOSTE, BRUT	84
NICOLAS FEUILLATTE, BRUT	20 94
VEUVE CLICQUOT, BRUT	175
MOËT & CHANDON, BRUT	175
MOËT & CHANDON, ROSE IMPERIAL	200
MOËT & CHANDON, ICE IMPERIAL	210
KRUG, GRANDE CUVEE, BRUT	583
DOM PERIGNON, BRUT	530
DOM PERIGNON, ROSE BRUT	795

SPARKLING

RUFFINO, PROSECCO	15 56
BELSTAR ROSE, PROSECCO	14 53

ROSE

WHISPERING ANGEL	17 24 63
Cotes de Provence, France	

PORT

TAYLOR FLADGATE, FIRST STATE	14
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SAKE

TANREI	300 ML / 720 ML	33 / 67
SUGIDAMA	300 ML / 720 ML	38 / 71
G-JOY	300 ML / 720 ML	33 / 67

WHITE WINES

BOLLINI, PINOT GRIGIO	15 21 56
Trentino, Italy	
GRANS-FASSIAN, RIESLING	16 22 60
Mosel, Germany	
KIM CRAWFORD, SAUVIGNON BLANC	16 22 60
Marlborough, New Zealand	
BOGLE PHANTOM, CHARDONNAY	14 20 53
Clarksburg, California USA	
LOUIS JADOT, CHARDONNAY	60
Burgundy, France	
LA CREMA, CHARDONNAY	74
Sonoma Coast, California USA	
SIMI, CHARDONNAY	21 29 75
Somoma Coast, California USA	
PASCAL JOLIVET, SANCERRE	75
Loire Valley, France	

RED WINES

BOGLE, MERLOT	14 20 53
California, USA	
MEIOMI, PINOT NOIR	19 27 70
California, USA	
LA CREMA, PINOT NOIR	75
Sonoma Coast, California USA	
BODEGAS CATENA ZAPATA, MALBEC	60
Mendoza, Argentina	
689 CELLARS, RED BLEND	17 24 63
Sonoma County, California USA	
THE PRISONER, RED BLEND	132
Napa Valley, California USA	
JOSH CELLARS, CABERNET SAUVIGNON	15 21 56
Clarksburg, California USA	
DECOY BY DUCKHORN, CABERNET SAUVIGNON	19 27 70
Sonoma County, California USA	
ST. FRANCIS, CABERNET SAUVIGNON	75
Sonoma County, California USA	
CHATEAU SMITH, CABERNET SAUVIGNON	80
Washington State, USA	

CRAFTED COCKTAILS

Sunset Celebration: Join us for the "Bahada di Solo" as we cheer to the sunset with a refreshing and delicious Cadushi cocktail	
CADUSHI	15
Our signature cocktail, locally inspired, prepared with cactus puree, local rum, orange liqueur, and lime juice.	
PASSION PALOMA	17
Indulge yourself with Mexico's most beloved cocktail, made with smoked mezcal, fresh passion fruit, grapefruit juice and soda water	
ORIENTAL MARGARITA	18
Inspired by the love for travel, discover the oriental flavors of our botanical gin combined with a smooth citrus note	
DIVI BASIL BLUEBERRY	18
Nothing better under the sun than the supreme chill cocktail of raspberry vodka, fresh blueberries, and basil on a hot day to get you into the spirit of "One Happy Island"	
JAPANESE OLD FASHIONED	20
A Japanese treat! A smooth delight with Japanese whiskey, fresh ginger syrup and bitters	
SPARKLING PINK	17
Think pink! This cocktail is made with hope and love by carefully shaking sparkling wine together with cranberry juice, ginger ale and fresh strawberries	
DARK & STORMY	17
Great stories have invariably started with a dark and stormy night, but the classic cocktail is refreshingly delicious and it is perfect on a sunny afternoon too	
JALAPENO MARGARITA	16
A classic cocktail spiced up with the intense flavor of jalapeno	
CRYSTAL SUNSET	19
Enjoy a colorful, refreshing and bubbly drink, prepared with premium Casa Noble Crystal tequila, orange juice, prosecco, and a splash of red grenadine	
BOURBON COLD BREW	21
Delight your palate with the unique flavors of bourbon and coffee. Meticulously crafted with fresh cold brew, High West bourbon, and vanilla. Served in a chocolate swirl glass and topped with whipped cream	

All prices are in US dollars and include government tax
September 2020



MOJITO 16
Enjoy the authentic mojito flavor, made with premium white rum, fresh lime juice, fresh mint and soda water

Enhance your mojito experience by indulging yourself into the tropical and refreshing flavors of:

PASSION FRUIT, RED BERRIES OR CUCUMBER

DAIQUIRI 15
Beat the heat with a refreshing, mouth-watering selection of our frozen daiquiris

MANGO, LIME, BANANA, STRAWBERRY, AND PINA COLADA

COOLERS NON-ALCOHOLIC COCKTAILS

GINGER LEMONADE 10
 Ginger syrup, fresh lime juice, pineapple juice, honey, fresh mint leaves and club soda

RED FAIRY 10
 Fresh mixed berries puree, fresh lime juice, cranberry juice and Indian Fever Tree ginger beer

PEACH SQUEEZE 10
 Peach syrup, orange juice, grapefruit juice and club soda

STRAWBERRY-MINT SPRITZER 10
 Fresh strawberries, mint syrup, fresh lime juice, fresh mint leaves and club soda

CUCUMBER FEVER 10
 Fresh cucumber, fresh lime juice, mint syrup and Indian Fever Tree tonic water

Enhance your experience and add a shot of gluten free FAIR Quinoa vodka for 8

GIN & TONIC
It is our pleasure to serve you a delicious twist on gin with Indian Fever Tree tonic water

HENDRICK'S 19
 The botanical signature consists of flowers, roots, and seeds from the world over! Served with a slice of cucumber

THE BOTANIST 20
 Sweet delicate menthol, juniper, coriander, lemon, orange peel are some of the flavors that you can taste in The Botanist gin. Served with a dried grapefruit slice, cucumber, mint and dried lime

MONKEY 47 29
 This premium gin contains 47 different botanicals and offers a floral experience, spicy and slightly sour tones. Enjoy Monkey 47 with dried lime

TANQUERAY TEN 16
 Grapefruit, chamomile and coriander are all notable, but the overall impression is of a very well balanced and rounded gin. Served with dried grapefruit

RUM

DIPLOMATICO RESERVA 17
 DIPLOMATICO SINGLE VINTAGE 34
 DIPLOMATICO AMBASSADOR 85
 APPLETON ESTATE 12 11
 APPLETON ESTATE 21 33
 HAVANA CLUB 7 AÑOS 12
 MOUNT GAY XO 15
 RON ZACAPA 23 18
 CAPTAIN MORGAN SPICED 10
 BACARDI SUPERIOR 10

TEQUILA & MEZCAL SINGLE

DON JULIO BLANCO 15
 DON JULIO REPOSADO 19
 DON JULIO AÑEJO 22
 DON JULIO 1942 33
 CASAMIGOS BLANCO 17
 PATRON SILVER 14
 PATRON REPOSADO 16
 PATRON ANEJO 17
 PATRON CAFÉ XO 13
 PATRON PLATINUM 49
 CASA NOBLE BLANCO 19
 CASA NOBLE REPOSADO 21
 CASA NOBLE AÑEJO 23
 MILAGRO AÑEJO 26
 CLASE AZUL 48
 VIDA MEZCAL 16
 CASAMIGOS MEZCAL 18

BOURBON SINGLE DOUBLE

BASIL HAYDEN'S 20 34
 JEFFERSON'S RESERVE 27 48
 KNOB CREEK 9 17 30
 MAKER'S MARK 15 27
 BULLEIT 10 17
 WOODFORD RESERVE 15 28
 HIGH WEST, AMERICAN PRAIRIE 20 34
 HIGH WEST CAMPFIRE 20 34

SINGLE MALT SCOTCH SINGLE DOUBLE

GLENFIDDICH 12 15 27
 GLENMORANGIE 18, HIGHLANDS 37 64
 GLENLIVET 18, HIGHLANDS 21 33
 GLENLIVET 21, HIGHLANDS 54 95
 MACALLAN 12, DOUBLE CASK, HIGHLANDS 24 43
 MACALLAN 18, TRIPLE CASK, HIGHLANDS 54 95
 CARDHU 12, SPEYSIDE 20 32
 OBAN 14, HIGHLANDS 24 43

JAPANESE WHISKEY SINGLE DOUBLE

MARS JAPANESE BLEND 32 52
 NOBUSHI JAPANESE BLEND 17 30
 HIBIKI JAPANESE BLEND 32 52

BLENDED SINGLE DOUBLE

GRAND OLD PARR 12 14 25
 BUCHANAN'S 12 15 27
 BUCHANAN'S SPECIAL RESERVE 18 20 34
 JOHNNIE WALKER BLACK LABEL 14 25
 JOHNNIE WALKER BLUE LABEL 52 89
 MONKEY SHOULDER 12 20
 CHIVAS REGAL 18 20 34
 ABERFELDY 12 12 20
 JAMESON 14 23
 CROWN ROYAL 11 17
 JACK DANIEL'S SINGLE BARREL 15 27
 TEELING IRISH WHISKEY 16 29

RYE SINGLE DOUBLE

HIGH WEST RENDEZVOUS 24 43
 TAP 357 MAPLE RYE 13 20
 WOODFORD RESERVE, STRAIGHT RYE 16 29
 MICHTER'S, STRAIGHT RYE 15 28
 SEAGRAM'S VO 10 17

VODKA SINGLE

SKYY 10
 ABSOLUT & ABSOLUT FLAVORED 11
 TITO'S HANDMADE VODKA 12
 GREY GOOSE & GREY GOOSE FLAVORED 12
 KETEL ONE & KETEL ONE CITRON 12
 STOLICHNAYA 13
 CIROC & CIROC FLAVORED 14
 BELVEDERE 14
 FAIR QUINOA VODKA 14
 ULTIMAT 16

COGNAC SINGLE

COURVOISIER, VSOP 18
 HENNESSY, VSOP 18
 HENNESSY, PURE WHITE 18
 HENNESSY, XO 45
 REMY MARTIN, VSOP 17
 REMY MARTIN, XO 31
 REMY MARTIN, LOUIS XIII 265

BEER

BALASHI, LOCAL 8
 BALASHI CHILL, LOCAL 8
 IMPORTED BEER 10
 SAPPORRO, JAPAN 12
 ASAHI, RICE BEER, JAPAN 15

NON-ALCOHOLIC

ACQUA PANNA 250 ML 5
 ACQUA PANNA 750 ML 10
 SAN PELLEGRINO 250 ML 5
 SAN PELLEGRINO 750 ML 10
 FEVER TREE TONIC / GINGER BEER 6
 RED BULL 7
 ICED TEA 5
 SODA 5
 SHIRLEY TEMPLE 5
 JUICES 5
 FRUIT PUNCH 6
 FRESH LEMONADE 6

COFFEE & TEA

REGULAR 5
 CAPPUCCINO 6
 LATTE 6
 ESPRESSO 4
 DOUBLE ESPRESSO 6
 HOT TEA 4

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