



# HAPPY DRINKS

at The Wagyu Bar | Every Day 3pm - 6:30pm

2257 Coral Way, Miami FL 33145 | @thewagyubar | www.thewagyubar.com

## COCKTAILS

### Tinto de Verano | 5

Refreshing red wine based cocktail.

### Bellini | 6

Peach puree, Prosecco, simple syrup and a bit of marraschino.

### Miyazaki Mule | 6

Lemon, Ginger Beer and mint.

### Wagyu Bar Spritz | 6

Sparkling sake, vermouth, blueberry, OJ, lea and perrins sauce.

### Berry Japanese | 6

White wine, sake, mixed berries and a hint of sprite.

### Count Camilo | 6

3oz of Demon Slayer, bitters, Vermouth.

### Samurai Mojito | 6

Sake, simple syrup, lemon, mint and bitters.

### Coral Way Tonic | 6

Pure Bloom sake, tonic water and a splash of lemon

### Samba pa' ti | 6

Sake, sugar, st. elder and lemon.

## CRAFT BEERS

### Estrella Damm | Lager | 2

Made in Spain

### Islander | Lager | 3

By Magic 13 Brewing

### Birra Portico | Pilsner | 5

By Schilling Beer Co

### Miami Pale Ale | Pale Ale | 5

By Biscayne Bay Brewing

### Daura | IPA | 5

Gluten Free Indian Pale Ale

## WINES

Ask for our wine menu. All bottles and wines are 30% off during happy hour.





# HAPPY EATS

at The Wagyu Bar | Every Day 3pm - 6:30pm

2257 Coral Way, Miami FL 33145 | @thewagyu.bar | www.thewagyu.bar.com

## APPETIZERS

### Morcilla Crostini | 6

5 bites of blood sausage served on top of sliced baguette and onions.

### Wagyu Picanha Crostini | 15

4 bites of torched Colorado Wagyu Picanha, served on ciabatta bread with chimichurri and avocado. Torched tableside.

### Miyazaki-Gyu A5 Nigiri\* | 25

6 torched slices of Japanese A5 Miyazaki-Gyu on sushi rice with sesame mayo. Torched tableside.

### Charcuterie Board | 16

A mix of high-quality cured meats and aged cheese from around the world.

### Beef Chicharron | 15

Delicious pieces of steak served on a bed of guacamole and chips

### Sausage Platter | 12

A mix of world-class sausages: Argentinian linguica and chorizo, Spanish Chistorra, chimichurri and fresh baguette.

*Add Blood Sausage +\$2*

### Proper Tequeños | 9

A different version of cheese sticks with Aioli