

SPECIALS

HAPPY HOUR: Monday – Saturday Until 6PM, All Day Sunday

REVERSE HAPPY HOUR: Thursday – Saturday, 9PM Until Close

HAPPY HOUR DRINKS

Lychee Margarita	7
Mojito	7
Classic Daiquiri	7
Hot Sake	6
Draft Beer	4
Well Cocktails	6
House Wine	7

\$2 Off Specialty Cocktails



HAPPY HOUR FOOD

Miso Soup	2
Edamame	2
Veggie Tempura	6
Veggie Egg Rolls	6
Korean Chili Wings	7
Spicy Tuna Roll	7
Spicy Hamachi Roll	7
Spicy Salmon Roll	7
Spicy Albacore Roll	7

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SANS-ALCOHOL

SOFT DRINKS	3
Pepsi, Diet Pepsi, Sierra Mist, Fresh Brewed Iced Tea	

HOT TEA
Ask your server for
current selections.

LEMONADE	3.5
Fresh-Squeezed (No Refills)	

SAN PELLEGRINO	4
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Specialty COCKTAILS



Lotus Sling

Gin, Lychee Liqueur, Montenegro, Suntory Toki, Lemon, Cherry Heering, Soda, Bitters **12**

Fresh Fashions

Akashi Japanese Whisky, Ancho Reyes Liqueur, Mole Bitters, Oleo **11**

Mezcolada

Agave De Cortes Mescal, Lime, Pineapple Juice, Coconut Syrup **9**

How Yu Doin

Tyku Soju, Vodka, Sake Syrup, Yuzu, Soda **9**

Lychee Margarita

Blanco Tequila, Giffard Lychee Liqueur, Lime **9**

Lotus Painkiller

2oz of Plantation Dark Rum, Muddled Orange, Coconut Cream, Lemon, Pineapple Juice, Tiki Bitters, Nutmeg **15**

Moonrise Mai Tai

Goslings Dark Rum And Flor De Cana White Rum, Orgeat, Lime, Coconut Syrup, Bitters, Pineapple Juice **12**

Cocojito

Flor De Cana Rum, Giffard Lychee Liqueur, Mint, Lime, Coco Lopez **9**

Avocado Smash

Blanco Tequila, Avocado, Lime, Serrano, Simple Syrup **10**

Lotus Drop

Haku Japanese Vodka, Yuzu, Wakamomo Syrup **12**

Japanese 10-Speed

Kilo Kai Spiced Rum, Coconut Milk, Lime, Jasmine Green Tea Syrup **9**

Rising Sun

Vodka, Lillet Blanc, House-Made 'Rising Shrub', Lemon **12**

& MORE COCKTAILS **8**

Classic Margarita

Classic Mojito

Yuzu Mojito

Nemiroff Mule

Classic Daiquiri

Lotus Bloody Mary

Campari Spritz

Well Cocktails



BEER & WINE

DRAFT BEER

5

Sapporo Lager 5% ABV, Tokyo, Japan

Motherroad Tower Station Ipa 7.3% ABV, Flagstaff, AZ

Historic Undercover Cucumber Lager 5.2% ABV, Flagstaff, AZ

Wanderlust 928 Local Saison 8% ABV, Flagstaff, AZ

Four Peaks Seasonals Tempe, AZ

Oak Creek Amber 5.5% ABV, Sedona, AZ

Oak Creek Bavarian Wheat 4.5% ABV, Sedona, AZ

Firestone Walker "Rosalie" Rose Beer 5% ABV, Paso Robles, CA

BOTTLED & CANNED BEER

Kirin / Kirin Light 5% / 3.2% ABV, Tokyo, Japan **4**

Pacifico Mexican Lager 5% ABV, Mazatlán, Mexico **4**

Singha Beer 4.5% ABV, Bangkok, Thailand **4**

WINE

REDS

House Pinot Noir **8/30**

Disruption Cabernet Blend • Eastern WA **10/38**

Moss Roxx Zinfandel • Lodi, CA **13/45**

Van Duzer Pinot Noir • Willamette Valley, OR **15/55**

Gainey Merlot • Santa Barbara, CA **9/34**

WHITES

Auspicion Chardonnay • Lodi, CA **10/38**

Squealing Pig Sauvignon Blanc • Marlborough, New Zealand **12/45**

Matua Sauvignon Blanc • Marlborough, New Zealand **9/34**

Riff Pinot Grigio • Italy **7/25**

Bouchon Unoaked Chardonnay • Sonoma County, CA **8/34**

OTHER

Azul Y Garanja Garnacha Rosé • San Isidro Del Pinar, Spain **7/35**

Coto De Hayas Rosé • Campo De Borja, Spain **10/38**

Hakutsuru Plum Wine • Kobe, Japan **9/34**

House Sparkling **8/30**

SAKE & WHISKEY

S A K E (By Bottle) + Other premium selections available. Ask your server.

HAKUTSURU SUPERIOR Junmai Ginjo • Kobe, Japan 14

HAKUTSURU SAYURI Nigori • Kobe, Japan 12

MOMOKAWA PEARL Creamy Nigori, Sake Genshu • Oregon, USA 14

ONE CUP “GRAFFITI CUP” Honjozo • Asakuchi, Japan 8

AZ SAKE JUNMAI GINJO (370ml) 30

Crafted only 90 miles east of Flagstaff in Holbrook by master brewer **Atsuo Sakurai**, awarded best sake in the world outside of Japan!

SUEHIRO POOCHI POOCHI Sparkling Sake • Fukushima, Japan 14

HOUSE DRY SAKE Served Hot (10oz Carafe) 8

JAPANESE WHISKEY

AKASHI 8 IWAI MARS 9

SUNTORY TOKI 9 YAMAZAKI 12YR 26

NIKKA COFFEY GRAIN 18 NIKKA TAKETSURU 21YR 26

HAKASHU 12YR 26

HIBIKI HARMONY 20 TIERED WHISKEY FLIGHTS 18 / 26

SAKE GLOSSARY

Junmai: “pure rice” made from only water, rice, yeast and koji.

Ginjo: sake utilizing rice that has milled away at least 40% of rice impurities.

Honjozo: brewing alcohol has been added to the rice mash to enhance aroma and flavor.

Genshu: “original” (base), denotes undiluted sake



Daiginjo: sake utilizing rice that has milled away at least 50% of rice impurities.

Nigori: unfiltered sake with rice sediment preserved for a cloudy experience and silky texture.