

Ask your server for our full wine list.

**SEASONAL SELECTION**

GLASS | BOTTLE

*White*

**2016 Indigo Eyes** 1080 | 4110  
chardonnay, california

*Red*

**2015 Elderton E Series** 1080 | 4110  
shiraz-cabernet sauvignon, south australia

*Bubbles*

**NV Joseph Gruss Et Fils** 1300 | 7400  
cremant d'alsace brut, alsace, france

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**WINE & BUBBLES**

*White*

**2017 Montes Classic** 760 | 2700  
chardonnay, central valley, chile

**2017 Margerum Sybarite** 1810 | 6910  
sauvignon blanc, santa barbara, california

**2016 Hoopla** 1900 | 7200  
chardonnay, napa valley, california

*Red*

**2016 Montes Classic** 760 | 2700  
cabernet sauvignon, colchagua, chile

**2015 Heart & Soil** 1630 | 6200  
shiraz, langhorne creek, south australia

**2014 Stonehedge Meritage** 2130 | 8100  
cabernet blend, napa valley, california

**2016 Textbook** 2270 | 8640  
cabernet sauvignon, napa valley, california

**2014 Talley Vineyards "Bishop's Peak"** 1900 | 7200  
pinot noir, san luis obispo, california

*Bubbles*

**NV Chandon** 970 | 5180  
yarra valley, australia

**NV Monmarthe** 1990 | 11400  
secret de famille ludes 1er cru brut, champagne, france



**B** biodynamic **O** organic **N** natural

Prices include 8 percent consumption tax.

## BEER

### On Tap

Traders' Taps: check the beer board for today's craft beer selections.

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Traders' Session IPA	1150
Asahi Super Dry	760
Suntory The Premium Malt's	850
Guinness	1080

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### Bottled

2 Towns Outcider 355ml	1080
Anchor Steam	1030
Aooni IPA can	700
Asahi Super Dry	760
Corona	760
Franziskaner Hefe-Weissbier 500ml	1400
Samuel Adams	970
Suntory All-Free non-alcoholic	540

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## CRAFT COCKTAILS

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Classic Bloody Mary housemade spice mix with veal bullion, horseradish, garlic-stuffed greek olives, vodka, tomato juice	1400
Fuji Cider Cocktail home-brewed fuji apple cider, slow steeped for three hours with cinnamon, cloves, unrefined brown sugar, freshly grated nutmeg, orange and lemon, then blended with calvados and brandy, served hot or on the rocks	1400 (alcohol-free: 970)
Traders' Moscow Mule smirnoff vodka, homemade ginger cordial, fresh lime juice	975
Lime Mojito bacardi rum, fresh mint, freshly squeezed lime juice	970
Liyah's Daiquiri myers's dark rum, grand marnier, fresh lime juice, orange juice, sour mix	1080

## WHISKEY

SINGLE | DOUBLE

### Japanese

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Suntory Hibiki 21 years old	3460   5400
Suntory Yamazaki 12 years old	1940   3670
Nikka Yoichi Single Malt	1200   2000

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### Single Malt Scotch

Cragganmore 12 years old	970   1620
Glenfiddich 12 years old	970   1620
The Glenlivet 12 years old	970   1620
Glenmorangie The Original 10 years old	1350   2160
Lagavulin 16 years old	1620   2700
Laphroaig 10 years old	1400   2160
The Macallan 12 years old	1510   2700
Oban 14 years old	1730   2700
Talisker 10 years old	1080   1840

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### Blended Scotch

Ballantine's 17 years old	1620   2700
Chivas Regal 12 years old	970   1620
Johnnie Walker Black	970   1620
Usqueabach Reserve	1100   2000
Royal Household	4320   7560

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### Rye

Jim Beam Rye 51% rye mash bill, aged four years in oak	970
Wild Turkey 65% rye, 23% corn, 12% malted barley	1300
Knob Creek secret mash bill, aged up to nine years	1510
Templeton The Good Stuff 95% rye, 5% barley, aged four years	1730
Michter's Single Barrel original 1753 straight rye recipe, secret mash bill	1940

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### Bourbon

Blanton's Gold	3240   5000
Four Roses Yellow Label	760   1300
I.W. Harper	810   1350
I.W. Harper 12 years old	1400   2160
Jim Beam	760   1300
Maker's Mark Red	970   1620
Wild Turkey	860   1400

*Tennessee*  
Jack Daniel's 920 | 1460

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*Canadian & Irish*  
Canadian Club 700 | 1080

Jameson 1780 12 years old 1080 | 1840

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## SPIRITS

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*Gin*  
Kinobi 1400

Martin Miller's 1300

Bombay Sapphire 860

Hendrick's 1080

Sipsmith 1300

Tanqueray 860

Tanqueray Ten 1080

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*Vodka*  
Crystal Head 1510

Belvedere 1080

Grey Goose 1190

Van Gogh 1080

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*Rum*  
Malecon Reserva Superior 10 1100

Mount Gay Extra Old 1350

Ron Zacapa Centenario 23 1130

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*Spirits & Tequila*  
Casa Noble Crystal 1620

Casa Noble Reposado 2050

Cuervo 1800 Añejo 1840

Patron Silver 1400

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*Sake*  
Hakkaisan TAC 90th Anniversary  
Junmai Ginjo (360ml) 1950

Kenkonichi 1730

Momono Shizuku 970

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*Shochu*  
Jinro 650

Takumi no Hana 860

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*Plum Wine*  
Kiuchi Umesu 810

## BRANDY & LIQUEUR

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*Calvados*  
Calvados Boulard 1350

Pomme Prisonniere 2050

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*Cognac*  
Hennessy VSOP 2590

Hennessy XO 3240

Martell Cordon Bleu 2920

Remy Martin 1738 2160

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*Grappa*  
Sarpa di Poli 1510

Sarpa Barrique di Poli 1730

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*Sherry*  
Tio Pepe 810

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*Port*  
Graham's Vintage Port 2000 2700

NV Sandeman Ruby 810

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## DESSERT COCKTAILS

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South of the Border 1190  
eljimador reposado 100% blue agave tequila, cointreau,  
citrus and house-infused cinnamon cordial, shaken and  
served on the rocks

Yuzu-Ginger Snifter (Hot) 1190  
yuzu marmalade, vodka, fresh squeezed lemon and  
sugar cordial

## MOCKTAILS

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<b>Vanilla Coke</b>	<b>540</b>
house-infused vanilla bean cordial, coca-cola	
<b>Gingerito</b>	<b>860</b>
fresh mint, homemade ginger cordial, fresh lime juice, soda	
<b>Homemade Ginger Ale</b>	<b>650</b>
home-brewed black pepper, ginger cordial, citrus, soda	

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## ICED DRINKS

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<b>Mighty Leaf or Tropical Iced Tea</b>	<b>310</b>
<b>Arnold Palmer</b>	<b>540</b>
lemonade, iced tea	
<b>Boston Iced Tea</b>	<b>540</b>
cranberry juice, iced tea	
<b>Iced Coffee</b>	<b>430</b>
<b>Iced Latte</b>	<b>460</b>

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## HOT DRINKS

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<b>Segafredo Zanetti</b>	<b>430</b>
coffee, espresso, decaf	
<b>Cappuccino, Café Latte, Café Mocha</b>	<b>460</b>
<b>Mighty Leaf Tea</b>	<b>310</b>
breakfast, earl grey, darjeeling, spring jasmine, chamomile citrus, mint mélange, ginger twist, mint green tea, decaf earl grey	
<b>Yuzu-Ginger</b>	<b>650</b>
<b>Chai Latte</b>	<b>540</b>
<b>Hot Chocolate</b>	<b>540</b>

## JUICE & SODA

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<b>Orange Juice</b>	<b>970</b>
freshly squeezed	
<b>Juice</b>	<b>540</b>
grapefruit, cranberry, tomato, apple	
<b>Lemonade, Lemon Squash</b>	<b>540</b>
<b>Soda</b>	<b>430</b>
coca-cola, coke zero, ginger ale, dr pepper, root beer, diet ginger ale	

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## MINERAL WATER








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<b>San Pellegrino (sparkling)</b>	<b>670   1230</b>
<b>Aqua Panna (still)</b>	<b>670   1230</b>

\*Dinner available from 5pm until last orders.

## DAILY DINNER SPECIALS







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- Monday** 2950  
**Braised Lamb Shank**  
red wine-balsamico, mash potatoes, seasonal greens,  
roasted carrots  
- Tuesday** 2750  
**Roasted Beer Can Chicken**  
free range, spice-rubbed, roasted potatoes, arugula, bacon,  
broccoli  
- Wednesday** 3780  
**Grilled Pork Chop**  
herb roasted root vegetables, cranberry-apple chutney,  
calvados au jus 
- Thursday** 3880  
**Osso Bucco**  
low & slow, gremolata, polenta, saute spinach 
- Friday** 3450  
**Seafood Gumbo & Rice**  
shrimp, scallops, catfish, okra, andouille sausage 
- Weekends** 6830  
**Surf 'n' Turf**  
certified angus beef ribeye steak, whole lobster tail
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## SALADS

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- Garden Salad** 1030 | 1510  
baby gem lettuce, beets, seasonal radishes, feta cheese,  
walnuts, apple cider vinaigrette 
- Caesar** 970 | 1400  
chopped romaine, anchovy-yogurt dressing, croutons,  
grano padano cheese  
- California Cobb** 1030 | 1510  
avocado, iceberg lettuce, egg, blue cheese, tomato,  
bacon, grilled chicken
- Chinese Chicken Salad** 1030 | 1510  
cilantro, radicchio, fried chow mein, cashew nuts,  
hoisin-sesame dressing  
- Taco Salad** 1050 | 1580  
dry-aged chili, sour cream, red cheddar, guacamole,  
charred salsa, cilantro, lime 

 nuts & tree nuts  dairy  egg  gluten-free  vegetarian  
 fish & shellfish  soy  signature dish

Prices include 8 percent consumption tax.

## SOUPS & APPETIZERS

<b>Soup Of The Day</b> daily creation	490   650
<b>Low Country Creamy Crab Soup</b> crowd-pleaser since the '80s 🍷 🍴	760   1300
<b>Low 'n' Slow Chili</b> dry-aged black angus, pork, stout beer, house blend of spices, sour cream, cilantro	1350
<b>Shrimp Cocktail</b> 5pc, horseradish sauce 🍷 🍴	1620
<b>Fish Carpaccio</b> pear, radish, almonds, apple ginger vinaigrette 🍷	1550
<b>Crab Cakes</b> baby lettuces, russian dressing, lemon 🍷 🍴 🍴	1690

## BURGERS & SANDWICHES

*all burgers and sandwiches served with a choice of potato salad, coleslaw, onion rings or french or cajun fries*

<b>Classic TAC Burger</b> red onion, tomato, lettuce, blue poppy seed bun 🍷 🍴	1400
toppings +190 <i>bacon, mushrooms, avocado, jalapeños, cheddar cheese, gruyère, blue cheese</i>	
<b>Cajun-Spiced Chicken Sandwich</b> rémoulade, bacon, red onion, tomato, lettuce 🍷 🍴	1510
<b>Carolina Pulled Pork Sandwich</b> apple vinegar, chili, smoked bacon, coleslaw, brioche 🍷	1730
<b>Philly Cheesesteak</b> onions, bell peppers, cheese sauce 🍷	1620
<b>Reuben Sandwich</b> rye bread, corned beef, sauerkraut, russian dressing, gruyère 🍷 🍴 🍴 🍴	1620
<b>New York Pastrami</b> rye bread, mustard	1510   3020
<b>Club Sandwich</b> smoked turkey, bacon, mayo, avocado, tomato, lettuce 🍷	1570

## ENTRÉES

<b>Certified Angus Beef Prime Rib</b> 6oz 8oz 12oz mashed potatoes, seasonal greens 🍷 🍴	4640 5350 6910
<b>Certified Angus Beef Tenderloin *</b> 5oz, us choice	4640
<b>New York Strip Loin *</b> 8oz, us choice	3780
<b>Cajun Spiced Skirt Steak *</b> 8oz, us choice	3350
<b>Certified Angus Beef Rib Eye *</b> 12oz, us choice	4860
<b>Fresh Catch of the Day *</b>	3130
<b>Lamb Chops *</b> three 3oz new zealand chops, raita 🍷	3460
<b>Grilled Tokushima Free Range Chicken Breast</b> herb marinade, fregula and green beans, caramelized lemon 🍷	2550
<b>Chicken Pot Pie</b> carrots, onions, peas 🍷 🍷	2270
<b>Classic Meatloaf</b> mashed potatoes, mushroom gravy 🍷	2700
<b>House-Smoked Pork Ribs</b> barbecue sauce, french fries, coleslaw 🍷	2700
<b>Quinoa &amp; Lentils</b> grilled vegetables, arugula 🍷 🍷	2050
<b>Today's Vegetarian</b>	1620

\* today's seasonal side +270

🍷 nuts & tree nuts 🍷 dairy 🍷 egg 🍷 gluten-free 🍷 vegetarian  
🍷 fish & shellfish 🍷 soy 🍷 signature dish

Prices include 8 percent consumption tax.

## SIGNATURE SIDES

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<b>Broccoli</b> sautéed 🍴   steamed	490
<b>Spinach</b> sautéed 🍴   steamed	650
<b>Mushrooms</b> sautéed mix, balsamic vinegar	760
<b>Mashed Potatoes</b> 🍴	490
<b>Baked Potato</b> sour cream, cheese, bacon 🍴	650
<b>Mac 'n' Cheese</b> bacon, jalapeños 🍴	970
<b>Onion Rings</b> hand-dipped 🍴 🍷 🍷	540
<b>French or Cajun Fries</b> 🍴	540

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## DESSERTS

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<b>Apple Pie à la Mode</b> vanilla ice cream 🍷 🍷	860
<b>Classic Pecan Pie</b> whipped cream 🍴 🍷 🍷	780
<b>Chocolate Lava Cake</b> vanilla ice cream, whipped cream, red berry compote 🍴 🍷 🍷	780
<b>Ice Cream Mud Pie</b> chocolate cake crust, coffee ice cream, chocolate sauce, pecan nuts 🍷 🍷	700
<b>Cheesecake</b> baked sour cream cheesecake, graham cookie crust, berry compote 🍷 🍷 🍷	910
<b>Bourbon Carrot Cake</b> carrot cake sponge, walnuts, bourbon cream cheese frosting 🍷	780
<b>Sherbet</b> yuzu 🍴   lemon 🍴   orange 🍴	290
<b>Mango Sorbet</b>	290
<b>Ice Cream</b> vanilla 🍷   chocolate 🍷   green tea 🍷   strawberry	290



## TRADERS' MUNCHIES

Available on weekdays from 3pm until last orders and all-day on weekends.

**Caesar** 970 | 1400  
chopped romaine, anchovy-yogurt dressing, croutons, grano padano cheese

all burgers and sandwiches served with a choice of coleslaw, onion rings or french or cajun fries

**Classic TAC Burger** 1400  
red onion, tomato, lettuce, blue poppy seed bun

**Toppings +190**  
bacon, mushrooms, avocado, jalapeños, cheddar cheese, gruyère, blue cheese

**Reuben Sandwich** 1620  
rye bread, corned beef, russian dressing, gruyère

**Club Sandwich** 1570  
smoked turkey, bacon, mayo, avocado, tomato, lettuce

**Classic Hot Dog** 810  
chopped onion, relish

**Dry-Aged Chili Dog** 1050  
signature dry-aged angus beef chili, jalapeños, chopped onion, cheddar

**Toppings +190**  
+ cheddar cheese, guacamole, jalapeños, tomato salsa, sauerkraut

**Meat Tacos** 1840  
smoked chicken, chili beef, barbecued pulled pork, white corn tortillas

## IPA-INFUSED PIZZA

Available daily from 3pm.

**Cheese** 1460  
san marzano tomato sauce, mozzarella, grana padano cheese

**Classic Pepperoni** 1580  
san marzano tomato sauce, pepperoni, mozzarella, grana padano cheese

**Spicy Meat-Lover** 1750  
san marzano tomato sauce, pepperoni, italian sausage, bacon, jalapeños, mozzarella, grana padano cheese

**Nachos Supreme** 1350 | 1750  
monterey jack, red cheddar cheese, refried beans, dry-aged beef chili, sour cream, jalapeños and guacamole

**Wings** 970 | 1730  
buffalo, honey-barbecued or cajun-spiced

**Fish 'n' Chips** 1080 | 1730  
golden fried wild hoki, tartare sauce

**Calamari** 1300  
cajun rémoulade

**Fried Mozzarella Sticks** 1400  
italian bread crumbs, spicy tomato dipping sauce

**Jalapeño Poppers** 1300  
cream cheese, bacon, ranch dressing

**Vegetable Crudités** 860  
seasonal selection, ranch dressing

**Charcuterie Plate** 1300  
cured meats, dried fruits, crackers

**Cheese Plate** 1300  
artisanal cheeses, dried fruits, crackers

**Cheese & Charcuterie Board** 2270  
chef's selection, dried fruits, crackers

**Onion rings** 540  
hand-dipped

**French or Cajun Fries** 540

## HAPPY HOUR

Weekdays (except national holidays): 5-7 pm | Final Friday of each month: 3-7pm | Weekends & holidays: all-day

**Draft Beer** 700 | 1080  
today's craft beers (ask your server)

**Asahi Super Dry** 630

**Bottled Beers** 540  
asahi super dry | coors light | corona

**Seasonal Wines** 700  
white or red

**Montes Classic Series** 540

**Sparkling** 540  
chandon brut sparkling wine

**Cocktails** 540

nuts & tree nuts dairy egg gluten-free vegetarian  
fish & shellfish soy signature dish




Prices include 8 percent consumption tax.




## BRUNCH

Weekends: 11:30am-3pm



### Grand Slam 2160

waffle, two eggs any style, two bacon rashers,  
two maple sausages, hash browns, toast   



### Crab Cake Eggs Benedict 2380

snow crab cakes, old bay hollandaise sauce,  
hash browns, maple sausage or cherrywood-  
smoked bacon   


### Classic Eggs Benedict 2270

english muffin, ham, hollandaise sauce, hash browns,  
maple sausage or cherrywood-smoked bacon  


### Denver Omelet 1730

ham, bell peppers, onions, cheddar cheese, hash browns,  
toast, maple sausage or cherrywood-smoked bacon  


### French Toast 2050

chantilly cream, fresh berries, hash browns,  
maple sausage or cherrywood-smoked bacon 



### Belgian Waffles 1620

chantilly cream, fresh berries 



### Biscuits & Gravy 1940

two handmade buttermilk biscuits, sausage gravy,  
hash browns, two eggs any style, maple sausage or  
cherrywood-smoked bacon 

### Steak & Eggs 4210

8oz new york strip loin, two eggs any style,  
hash browns, toast  

### Huevos Rancheros 2050

three fried eggs, corn and monterey jack cheese tortillas,  
dry-aged beef chili, beans, sour cream, tomato salsa  

### Sides

### Biscuit and Gravy 650

### Two Bacon Rashers 190

### Two Maple Sausages 320

### Toast (white/wheat) 270

### Hash Browns 320

