

## Drink Menu

### SIGNATURE MIXOLOGY

<b>Wild Goji Margarita</b>	<b>\$9</b>
Tequila, Triple sec, Orange Juice, Cherry Juice with Goji Berries	
<b>Tokyo Mule</b>	<b>\$9</b>
Vodka, Sake, Ginger Beer, Fresh Lime	
<b>Singapore Sling</b>	<b>\$11</b>
Gin, DOM Benedictine, Cointreau, Pineapple juice, Grenadine, Angostura Bitters, Lime Juice	
<b>Hawaiian Mai Tai</b>	<b>\$11</b>
White Rum, Pineapple Juice, Orange Juice, Dark Rum	
<b>Basil Daisy</b>	<b>\$9</b>
Vodka, Aperol, Fresh Lemon Juice	
<b>Cucumber Martini</b>	<b>\$10</b>
Tito's Vodka, Cucumber, Cilantro	
<b>Sour Fruit Kiss</b>	<b>\$9</b>
Gin, Passionfruit Juice, Lemon	
<b>Blushing Dragon</b>	<b>\$11</b>
Vodka, Muddled Fresh Seasonal Berries, Mango Juice, Cranberry Juice	
<b>Hakkasan</b>	<b>\$10</b>
Vodka, Sake, Pineapple Juice, Passionfruit Juice, Lychee Juice	
<b>Lychee Martini</b>	<b>\$9</b>
Lychee Vodka, Vodka, Lychee Juice	
<b>Bangkok Mojito</b>	<b>\$9</b>
White Rum, Lychee Juice, Lime, Mint	
<b>Red Lotus</b>	<b>\$9</b>
Vodka, Lychee Vodka, Cranberry Juice, Lychee Juice	
<b>Asian Mist</b>	<b>\$9</b>
Rum, Malibu, Midori, Sprite, Pineapple Juice	
<b>Cherry Blossom</b>	<b>\$9</b>
Sake, Grenadine, Vanilla Vodka	
<b>Side Car</b>	<b>\$10</b>
Makers Mark, Lemon, Triple Sec	
<b>Old Fashion</b>	<b>\$10</b>
Whiskey, Orange Bitter, Aromatic Bitter	
<b>Romos Gin Fizz</b>	<b>\$12</b>
Gin, Lemon, Lime, Sweet & Sour, Egg White, Cream, Soda, Vanilla Abstract	
<b>Yin Yang Martini</b>	<b>\$15</b>
Godiva chocolate, Cake vodka, Crème de cacao, Cream	

### SAKE

**Hot House Sake** **\$6(S)/ \$8(L)**

**Taker Sierra Cold Sake** **\$15/Bottle**  
Light and clean, chilled

**HANA Sake** **\$15/375ml Bottle**

— **White Peach Favor**

Hana white Peach appeals with gentle and fresh aroma. The lovely sweet lingering finish continues the appealing taste of ripe fruit. Its low alcohol makes it a fine aperitif, either straight up or on the rocks.

— **Lychee Favor**

Captivating, lychee aromatics and a sweet, full-bodied palate of lychee, yellow peach, and lemon-lime.

**Sake Bomb** **\$11**

A beer cocktail made by pouring sake into a shot glass and dropping it into a glass of beer

**Sho Chiku Bai NIGORI Silky** **\$11 /375ml Bottle**

Chilled, Unfiltered and slightly sweet

**Sho Chiku Bai NIGORI Cream** **\$12/300ml Bottle**

Chilled, Bold and sweet. Rich and robust flavor with distinctive rice savor

**Yaegaki Sake** **\$12/300ml Bottle**

Chilled, dry, made with rice polished to the extent that nearly 40% of each grain has been polished away before brewing at a low temperature for a long period of time. Full-bodied and slightly acidic, Yaegaki Dry goes well with a wide variety of foods.

### Bar Specialities

**Wild Goji Sangria** **\$8**

Texan-Mexican-Aisan style, fresh and fruity Red Wine Sangria. Made with house sake, red wine, chopped seasonal fruit, simple syrup and orange juice, mango juice, lychee juice & pineapple juice topped with a splash of whiskey

**Strawberry Basil Margarita** **\$9**

Tequila, Cointreau, lime, basil, strawberries

**Jalapeno Margarita** **\$9**

Tequila, triple sec, Jalapeno, orange juice, lime

**Summer Dream Martini** **\$9**

Malibu, peach Schnapp, simple syrup, pineapple juice, strawberries

You must be at least 21 years of age to legally consume alcoholic beverages in Texas  
All selections are subject to availability and menus are subject to change without notice.

Photo are generic and for reference only

For groups of 6 or more, a gratuity of 18% will be added.

Welcome to Wild Goji | 7115 Blanco Rd Ste110, San Antonio TX 78216 | 210-277-0638 | www.wildgojisatx.com

## WINE

### Red Wine

	Glass/Bottle
Canyon Road Cabernet Sauvignon, California	\$6/\$24
Canyon Road Merlot, California	\$6/\$24
HAHN, Pinot Noir, California	\$13/\$52
Divining Rod, Divine Red	\$8/\$32
A By Acacia Pinot Noir	\$8/\$32
Tintonegro Malbec	\$8/\$32

### White Wine

	Glass/Bottle
Canyon Road Sauvignon Blanc, California	\$6/\$24
Canyon Road Chardonnay, California	\$6/\$24
Fini Pinot Grigio	\$10/\$40
Langetwins Moscato	\$8/\$32

### Sparkling Wine

Wycliff California Champagne	\$18/Bottle
Prosecco	\$8/ 125ml Bottle

## SOFT DRINKS

### Soda \$3

- Coke
- Diet Coke
- Sprite
- Fanta
- Dr Pepper
- Lemonade

### Ice Tea \$3

- Sweet
- Unsweet
- Sweet Green Tea
- Sweet Peach Tea

### Hot Tea \$4

- Green Tea
- Jasmine Tea

### Topo Chico \$3.5

### Ramune Drink Original \$3.5

### Red Bull \$3.5

## DRAFT BEER

	Glass/Pitcher		Glass/Pitcher
Bud Light	\$4.5/\$15	Goose Island IPA	\$5.5/\$18
Michelob Ultra	\$4.5/\$15	Freetail Original	\$5.0/\$17
Shock Top	\$5.0/\$17	Firestone Walker 805	\$5.0/\$17
Ziegenhock	\$5.0/\$17	Modelo Especial	\$5.0/\$17
Stella	\$5.5/\$18	Kirin Ichiban	\$5.5/\$18
Saint Arnold Santo	\$5.5/\$18	Sapporo	\$5.5/\$18

## CANS & BOTTLES & CRAFT BEER

Dos Equis, Mexico	\$5
Corona Extra, Mexico	\$5
Asahi Super, Japan	\$5.5
Guinness Draught, Ireland	\$6
Tsingtao, China	\$5
Paulaner Hefe-Weizen, Germany	\$6
Miller Lite	\$3.5
Samuel Adams	\$4.5
Blue Moon White	\$5
Angry Orchard Crispy Apple	\$4.5

**DRINK  
RESPONSIBLY**

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