



## **WINE BY THE GLASS**

### ***Sparkling***

NV **Gaston Chiquet Insolant Brut**, Champagne, France 1,980

Aromas of preserved lemon and apple with a hint of apricot seed bitterness at the finish

### ***White***

1,870

2020 **Leeuwin Estate Art Series Sauvignon Blanc**, Margaret River, Western Australia

Flavors of lemon, lime, lychee and a hint of cedar

2019 **Morgan Winery Highland Chardonnay**, Santa Lucia Highlands, California

A Wine Spectator 92-pointer with flavors of lemon curd, apple pie and fresh pear

### ***Red***

1,980

2017 **Joseph Drouhin**, Côte de Nuits-Villages, Burgundy

Aromas of red berries and a hint of forest floor, with succulent clean acidity

2020 **Twenty Rows Reserve Cabernet Sauvignon**, Napa Valley, California

Black cherry, plum and chocolate flavors, velvety texture and fine tannin

### ***Dessert***

2017 **Domaine Mourat "Terres Quartz" Chenin Blanc**, Loire, France 1,870

### ***Sake***

**Tokyo American Club x Hakkaisan Junmai Ginjo**, Niigata (360ml) 2,040



## **BEER**

**Suntory The Premium Malt's** draft 800

**Heineken** draft 800

**Traders' Session IPA** draft 1,140  
(ABV 5.5% | IBU 45)

**Seasonal Craft Beer** can 700

2018 **Bourbon Barrel-Aged Imperial Stout** bottle 5,280  
(ABV 15.2% | IBU 60 | 500ml)

## **ARTISANAL TEAS & ALCOHOL-FREE DRINKS**

**Homemade Ginger Ale** 690

Japanese Ginger, Black Peppercorns, Fresh-Squeezed Citrus

**Cranberry and Lemongrass Lemonade** 690

Fresh-Squeezed Lemon, Homebrewed Lemongrass Cordial, Cranberry Juice

**Vanilla Coke** 570

House-Infused with Vanilla Beans

**Art of Tea Organic Loose-Leaf Selections** 350

Earl Grey • English Breakfast  
Moroccan Mint • French Lemon Ginger\*  
Egyptian Chamomile\*

\* caffeine-free

*All prices include 10% consumption tax.*



## **TIKI TRIBUTES**

1,400

### ***To The Moon***

Tanqueray London Dry Gin, Fresh Citrus and Raspberry Cordial,  
Cointreau, Coconut Water

### ***Let Me Ride***

Conjure Cognac, Pre-Prohibition Rye Whiskey, Amaro,  
Home-Brewed Falernum,\* Angostura Bitters

### ***Costalegre Margarita***

El Jimador 100% Blue Agave Blanco Tequila, Bols Orange Curaçao,  
Lemon Juice, Home-Brewed Falernum,\* Coconut Water

### ***Puerto Padre Barrios Daiquiri***

Havana Club 7-Year-Old Rum, Mount Gay XO Rum, Cointreau,  
Lime, Home-Brewed Falernum\*

\*contains almonds

## **SIGNATURE COCKTAILS**

1,800

### ***The Botanist Martini***

The Botanist Gin, Dolin Dry Vermouth, Lemon Twist,  
House-Pickled Pearl Onion

### ***Baconhattan***

Bacon-Infused Maker's Mark Bourbon Whisky, Pure Maple Syrup,  
Orange Zest, Maple-Cured Pancetta

### ***Porchside Punch***

Maker's Mark Kentucky Straight Bourbon Whisky, Fresh Lemon,  
Cucumber and Japanese Chili Cordial

### ***CHOP Bloody Mary\****

Van Gogh Vodka, Veal Bouillon, Secret Spice Mix, Stuffed Olive, House-Cured Pickles,  
Homemade Bacon Crunch Rim Topping

### ***Final Thought***

Knob Creek Rye Whiskey, Chartreuse Green Herb Liqueur,  
Luxardo Maraschino Cherry Liqueur, Fresh-Squeezed Lemon

\*alcohol-free version available



## **SEASONAL CREATIONS**

1,400

### ***Homemade Fuji Apple Cider*** *alcohol-free 950*

Slow-Simmered Fuji Apples, Cinnamon, Cloves, Brown Sugar, Fresh-Grated Nutmeg, Orange, Lemon, Calvados, Brandy

### ***Aperolissima***

Aperol, Rosemary Cordial, Fresh Lemon, Grapefruit, Champagne

### ***The Beekeeper's Nectar Manhattan***

Jim Beam Pre-Prohibition Rye Whiskey, Citrus-Zested Honey Cordial, Caramelized Orange

### ***Yuzu-Melon Fizz***

Suntory Haku Vodka, Cointreau, Midori Melon Liqueur, Fresh Lime and Yuzu Cordial, Soda

### ***Yuzu Mojito***

Yuzu Cordial, Fresh Spearmint and Lime Juice, Bacardi Carta Blanca Rum, Soda

### ***Yuzu Ginger Highball***

Yuzu Cordial, Fresh-Grated Ginger, Lemon Juice, Belvedere Vodka, Soda

## **DESSERT COCKTAILS**

1,400

### ***Madeleine Cocktail***

Disaronno Amaretto, Cointreau, Pineapple Juice, Fresh Cream

### ***Nutty Monk Martini***

Belvedere Vodka, Kahlua, Frangelico, Espresso

### ***Indomalayan Cream Smoothie***

Baileys Irish Cream, Crème de Cacao, Cinnamon-Infused Banana and Coconut Purée