



## **WINE BY THE GLASS**

### ***Sparkling***

NV **Bellavista Grande Cuvee Alma Brut**, Franciacorta, Italy 1,900  
Fresh and vibrant bubbles with aromas of ripe fruit, flowers and vanilla

### ***White***

2021 **Weingut Leth Roter Veltliner Klassik**, Wagram, Austria 1,400  
Juicy flavors of apple and creamy spice with a perfect balance of acidity and sweetness

2019 **Precision Wine Company Gait Chardonnay**, Napa Valley, California 1,870  
Creamy texture with green apple, white peach and almond flavors and juicy acidity

### ***Red***

2017 **Cave Spring Vineyard Pinot Noir**, Niagara Escarpment, Ontario, Canada 1,600  
Bright cherry and raspberry flavors with hints of forest floor and spice

2021 **Moss Wood Amy's**, Margaret River, Western Australia 1,980  
Classic structured Bordeaux blend with blueberry flavors and silky tannins

### ***Dessert***

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



## **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

## **COFFEE & ALCOHOL-FREE DRINKS**

### **Segafredo Zanetti**

coffee | espresso | decaf *complimentary refills* 510  
café mocha | caramel hazelnut latte | white chocolate mocha | flat white 540

### **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** 350

Earl Grey • English Breakfast • Masala Chai • Jasmine Reserve • Mint Green • Apricot Escape\*  
• French Lemon Ginger\* • Egyptian Chamomile\* • Italian Blood Orange\*

\*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

### ***Yuzu Spritzer***

Homemade Yuzu Cordial, Aperol, Orange Juice, Bellavista Alma Brut Grande Cuvée

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

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

### ***Calabaza en Solera***

Ron Zacapa Solera Cask-Rested 23-Year-Old Rum, Pumpkin-Spiced Cordial,  
Fresh Lemon, Apple Juice

### ***Yuzu Mojito***

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

### ***Autumn in Kołobrzeg***

Belvedere Polish Rye Vodka, Caramel Water, Pepper-Ginger Cordial,  
Apple Juice, Fresh Lemon

## **DESSERT COCKTAILS**

1,400

### ***Lacing Fujisan***

Courrière Napoleon VSOP Brandy, Kahlua, Grand Marnier, Chantilly Cream Float

### ***Iced Mint Mocha***

Rémy Martin VSOP, Crème de Menthe, Crème de Cacao, Espresso