

WINE & DRINK

COFFEE

COFFEE	\$ 38
ESPRESSO	\$ 38
ICED COFFEE	\$ 40
CAFÉ DE LATTE	\$ 42
CAPPUCCINO	\$ 45
BLACKCCINO	\$ 45

TEA

ENGLISH BREAKFAST TEA	\$ 38
GREEN PEPPER MINT TEA	\$ 38
EARL GREY	\$ 38
CHAMOMILE	\$ 38

SOFT DRINKS

COKE/ COKE ZERO/ SPRITE/ GINGER ALE/ GINGER BEER	\$ 38
MINERAL WATER/ SPARKLING WATER (750ML)	\$ 45

JUICES

PINEAPPLE/ ORANGE/ CRANBERRY/ APPLE	\$ 38
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DRAUGHT BEER

	HH	NH
SANDY	\$62	\$72
STELLA	\$68	\$78
BREW DOG PUNK IPA	\$72	\$82
BREW DOG BLACK HEART	\$78	\$88

HALF BOTTLE WINE

CHIANTI CLASSIC GALLO NERO (RED, ITALY)	\$ 278
<i>Toscana, Chianti classico, Sangiovese, moderate tannic and acidity; palate: red cherry, strawberry, oak, vanilla, leather, tobacco food pairing: steak, Lamb, cheese pizza, aged cheese, Ham</i>	
FONTANAFREDDA GAVI DI GAVI (WHITE, ITALY)	\$ 278
<i>Piedmont, Cortese, maturation on the fine lees for several months before the wine is finally bottled, dry; good and moderate acidity; aroma green apple, pear, melon, mineral, hints of honey food pairing: pasta, chicken, white fish</i>	

H A R A

MOCKTAIL

	HH	NH
MOCK PINK CHAMPAGNE <i>orange juice, cranberry juice, pineapple juice, syrup, soda sprite</i>	\$ 55	\$ 65
FUN IN THE SUN <i>orange juice, cranberry juice, lime juice, honey</i>	\$ 55	\$ 65
STRAWKIWI SOUR <i>strawberry, kiwi fruit, lime juice, syrup, soda sprite</i>	\$ 58	\$ 68
CUCUMBER SLING <i>cucumber, lime juice, syrup, soda sprite</i>	\$ 58	\$ 68
GREEN DAY <i>matcha, milk, honey, almond, syrup</i>	\$ 62	\$ 78

JAPANESE GIN COCKTAIL

	HH	NH
TOKYO GIMLET <i>Tokyo Night Lemon Juice Lime Juice Syrup</i>	\$ 62	\$ 78
NEGRONI <i>ETSU Sweet Vermouth Campari</i>	\$ 62	\$ 78
BEE'S KNEES <i>Roku Lemon Juice Honey</i>	\$ 62	\$ 78
CORPSE REVIVER NO.2 <i>ETSU Ocean Lemon Juice Cointreau Dry Vermouth Absinthe</i>	\$ 68	\$ 88
LEFT BANK MARTINI <i>ETSU Rose Syrup White wine Dry vermouth</i>	\$ 68	\$ 88

CHAMPAGNE AND SPARKLING WINE

	HH	NH
PROSECCO BRUT ZONIN (ITALY)	GLASS \$ 65	\$ 78
<i>Veneto, Glera, medium acidity; crisp, fresh, great bubble, melon, green apple, pear, almond food pairing: cold cut, sashimi, fish, salad with light dressing</i>	BOTTLE \$ 388	
DRAPPIER CARTE D'OR BRUT (FRANCE)		\$ 668
<i>Champagne, Pinot Noir, Chardonnay, Pinot Meunier, matured in oak for one year, balance acidity; small bubble, green apple, baked apple, toast, creamy; butter, brioche food pairing: light cheese salad, clams, oyster, bread, tuna, salmon</i>		
MOET & CHARDON BRUT (FRANCE)		\$ 718
<i>Champagne, Pinot Noir, Chardonnay, Pinot Meunier, orange peel acidity; aroma live blossom, peach, apple, pear, fresh nuts or brioche food pairing: shellfish, light cheese, salmon, tuna, iberico pork</i>		

COCKTAIL

	HH	NH
CANTARITO <i>Tequila, Triple Sec, Lime Juice, Orange Juice, Soda, Sprite</i>	\$ 55	\$ 72
GAMARJOBA <i>Gin, Violet Syrup, Lime</i>	\$ 55	\$ 75
PORKEY SOUR <i>Bourbon, Port Wine, Lemon Juice, Lime Juice, Syrup</i>	\$ 55	\$ 72
WHITE RUSSIAN <i>Vodka, Tia Maria, Milk</i>	\$ 55	\$ 72
LYCHEE KAOLIANG COOLER <i>Vodka, Jiang Xiao Bai, Lychee, Rose Syrup</i>	\$ 58	\$ 75
MONKEY SOUR <i>Monkey Shoulder Whisky, Lemon Juice, Lime Juice, Syrup</i>	\$ 68	\$ 88
PURPLE RAIN <i>Vodka, Blue Curacao, Blueberry, Yogurt, Sprite</i>	\$ 58	\$ 75
VALENCIA WATER <i>Vodka, Strawberry Gin, Sparkling Wine, Orange Juice</i>	\$ 58	\$ 75

RED WINE

	HH	NH
HOUSE RED	GLASS \$ 55	\$ 65
	BOTTLE	\$ 308
THE VINEYARD COLLECTION CINSAULT PAARL (SOUTH AFRICA)		\$ 368
<i>Paarl, Western Cape, Cinsault, light tannic, subtle acidity, palate: jammy, spicy, easy drinking, raspberry, cherry, plum food pairing: pork belly, cream pasta, escargot, butter</i>		
SIERRA CANTABRIA CRIANZA (SPAIN)		\$ 368
<i>rioja Alta, Tempranillo, downy tannic, moderate acidity, palate: dark plum, blackberry, blackcurrant, anise food pairing: lamb, barbecue food</i>		
ALBERT BICHOT HERITAGE 1831 BOURGOGNE PINOT NOIR (FRANCE)		\$ 418
<i>Burgundy, Pinot Noir, soft and silky tannic, gentle acidity, palate: Strawberry, raspberry, red cherry, fruit forward, easy drinking, food pairing: beef, veal, pork</i>		
SALICE SALENTINO RISERVA (ITALY)		\$ 428
<i>Pulia, Negroamaro, strong and smooth tannic, light and moderate acidity, palate: blackberry, black cherry, basil and sweet spices with oaked food pairing: venison, pasta, risotto, cheese pizza, lamb</i>		
MENDEL MALBEC (ARGENTINA)		\$ 518
<i>Mendoza sub-region Lujan de Cuyo, Malbec, supple tannins, moderate acidity, palate: ripe plum, vanilla rosemary, subtle coffee notes and chocolate aroma food pairing: pork, sausage, bolognaise</i>		
CHATEAU TALBOT 'CONNETABLE TALBOT' SAINT-JULIEN (FRANCE)		\$ 668
<i>Saint-Julien, cabernet sauvignon, merlot, rich tannic, balance acidity, palate: dark fruit, cassis, vanilla, tobacco, oak, cedar food pairing: steak, lamb, high fat food, salty food, cheese, gravy</i>		
CHATEAU DAUGAY (FRANCE)		\$ 688
<i>Bordeaux Saint-Emilion, Merlot, Cabernet Franc, Cabernet Sauvignon, round and supple tannic, gentle acidity, palate: blueberry, blackcurrant, black plum, leather, coffee, tobacco, smoke, oak, cedar, chocco food pairing: beef stew, lamb shank, grilled meat with gravy, pasta with meat</i>		
POGGIO DI SOTTO ROSSO DI MONTALCINO (ITALY)		\$ 1088
<i>Toscana, Sangiovese, smooth tannic, gentle acidity, palate: cherry, strawberry, raspberry, leather, tar, balsamic, oak, vanilla, tobacco food pairing: cold cut, beef, steak, poultry, lamb, veal</i>		
POGGIO DI SOTTO BRUNELLO DI MONTALCINO (ITALY)		\$ 1988
<i>Toscana, Sangiovese, smooth, brilliant, fine-grained tannic, gentle and elegant acidity, palate: violets, cassis, red cherry, leather, earthy, oak, chocolate, coffee, mushroom food pairing: grilled meat, game, lasagna</i>		

SWEET WINE/DESSERT WINE

FONTANAFREDDA MOSCATO D'ASTI, LE FRONDE (ITALY)		\$ 388
<i>Piedmont, Moscato, sweet, moderate acidity, aromatic floral wine, flower, perfume, honey food pairing: dessert, marshmallow</i>		
CARMES DE RIEUSSEC (FRANCE)		\$ 608
<i>Sauternes, Sauvignon Blanc, Semillon, sweet, high acidity, honeysuckle white flower on nose, honey, mango, passion fruit on palate food pairing: dessert, cheese platter, goose liver</i>		

WINE PAIRING SET

DRAPPIER CARTE D'OR BRUT (FRANCE) Glass		\$ 248
VINA POMAL MALVASIA (SPAIN) Glass		
CHATEAU TALBOT 'CONNETABLE TALBOT' SAINT-JULIEN (FRANCE) Glass		
CARMES DE RIEUSSEC (FRANCE) Glass		

SAKE

MIWAKU-NO YUZU LIQUEUR	90ml \$78	500ml \$328
魅惑のゆず		
MIWAKU-NO MOMO LIQUEUR	90ml \$78	500ml \$328
魅惑のもも		
DAISEKKEI NAMA ALPS (300ML)		\$ 218
大雪溪生. アルプス 米種: 人心地 精米歩合: 6.5%		
MASUMI SHIRO JUMAI GINJO (300ML)		\$ 228
真澄白妙純米吟醸 米種: 非公開 精米歩合: 5.5%		
IBUKI JUNMAI GENSHU (720ML)		\$ 338
一步己 純米原酒 米種: 美山錦 精米歩合: 6.0%		
TEDORIGAWA YAMAHAI JUNMAI (720ML)		\$ 368
手取川山廢仕込 純米酒 米種: 五百万石 山田錦 精米歩合: 6.0%		
HARUSHIKA KIMOTO JUNMAI SUPER DRY UNDILUTED SAKE ONIKIRI (720ML)		\$ 388
春鹿 生酏純米 超辛口原酒 鬼斬 米種: 五百万石 精米歩合: 6.0%		
DEWAZAKURA KIMOTO JUMMAI DAIGINJO (720ML)		\$ 418
出羽櫻 生酏 純米大吟醸 米種: 山田錦 精米歩合: 4.8%		

WHITE WINE

	HH	NH
HOUSE WHITE	GLASS \$ 55	\$ 65
	BOTTLE	\$ 308
ESSENCE FEINHERB RIESLING (GERMANY)		\$ 348
<i>Mosel, Riesling, juice is fermented for four weeks in stainless steel, off-dry, racy acidity and lots of minerality, tropical fruit, apricot, white peach, green apple food pairing: spicy food, appetizer, poultry, cold cut</i>		
VINA POMAL MALVASIA (SPAIN)		\$ 348
<i>Rioja Alta, Malvasia, Viura, ferments in oak barrels and on the lees, dry, gentle acidity, rich aromatic bouquet, white fruit. Citrus and fennel food pairing: seafood, light fat fish, appetizers</i>		
VESEVO, GRECO DI TUFO (ITALY)		\$ 398
<i>Campania, Greco, matured in stainless steel tanks, dry, gentle acidity, palate: mineral, apple, pear, floral, nectarine food pairing: snack, shellfish, seafood, salad, white fish</i>		
SAUVIGNON BLANC COLLECTABLES (NEW ZEALAND)		\$ 448
<i>Marlborough, Sauvignon Blanc, fermented in stainless steel at a cool temperature, dry, natural acidity, citrus, grass, passion fruit, grapefruit food pairing: salad, cold shellfish dishes, mozzarella cheese</i>		
CORTY ARTISAN INTRO POUILLY-FUME SANCERRE (FRANCE)		\$ 508
<i>Loire Valley, Pouilly-Fume, Sauvignon Blanc, aging on lees in stainless steel, dry, rich acidity, elegant nose of silky herbal, grapefruit, lime, minerality, rocky touches food pairing: salad, spicy food, fresh seafood, pork</i>		

LES HAUTS DE MILLY CHABLIS (FRANCE)		\$ 588
<i>Burgundy Chablis, Chardonnay, aging in stainless steel, dry, lingering acidity, lemon, crisp green apple, minerality, lime food pairing: oyster, crab, lobster, light cheese food</i>		

WHISKY / BOURBON

BLACK LABEL	\$ 58	\$ 75
JACK DANIEL'S	\$ 58	\$ 75
TULLAMORE DEW	\$ 62	\$ 78
MONKEY SHOULDER	\$ 68	\$ 78
MAKER'S MARK	\$ 68	\$ 78
GLENFIDDICH 12YEARS	\$ 68	\$ 78
GLENFARCLAS 12YEARS	\$ 68	\$ 78
GLENFARCLAS 17YEARS	\$ 98	\$ 128
GLENFARCLAS 21YEARS	\$ 128	\$ 158

*Double Shots \$128