



Signature Cocktails



Beets by K 16
Vodka, Beet Syrup, Cherry Heering, Greek Yogurt, Lemon

Miscreant 16
Rye, Dry Vermouth, Tart Cherry “Grenadine”, Lime, Orange Bitters

So Cute 15
Soju, Luxardo, Passionfruit, Lemon, Simple
So Mute: Mild Spice So Yu: Extra Spice

Dark & Lovely 16
Chocolate infused Mercer + Prince Whisky, Espresso, Chocolate Bitters, Simple

Figgy Stardust 3.0 15
Cacao Butter Gin, Coconut Rum, Fig Leaf, Lime

Oishi Rose 16
Shochu, Gin, Yuzu, White Pepper, Rose, Ginger, Lemon Foam*

Little Lantern 16
Mezcal, Tequila, Tomatillo, Lime, Cilantro

Aztec Solstice 17
El Dorado, Passionfruit Juice, Oaxacan Molé Syrup, Chocolate Bitters, Chipotle Tincture, Sparkling Water

Yuzu Old Fashioned 16
Bourbon, Georgia Yuzu, Yuzu Bitters

Wine

Cava 13
Pere Mata N°28 Brut Nature, Penedes ESP
Mineral Driven, White Flowers, Lemon Zest

Sparkling Rosé 17
100% Albarino, Dry, Sparkling, Tart Cherry, Full Bodied

Dry Riesling 14
Brand 2022 Pfalz GER
Lime Zest, Limestone, Granny Smith

Chardonnay 15
Favorita
Bricco Carlina 2022 Langhe ITA
Golden Apples, Beeswax, Dried Pineapple

Red 15
Syrah Blend
Domaine de Cazaban 2023 Languedoc FRA
Olives, Jammy Blackberries, Tomato Leaf

Gamay 15
Domaine de Gry-Sablon 2024 Beaujolais FRA
Red & Black Berry Fruit Bomb, Violets

Champagne 140
NV Vadin-Plateau 1er Cru Extra Brut Cuvée Renaissance, Champagne FRA

Beer

Lager 7
Taiwan Beer, TWN 台灣啤酒 金牌
Gold Medal Bottle, 5.0% ABV, 11 oz

IPA 7
Moody Tongue, Chicago IL
Juiced Lychee IPA, 6.0% ABV, 12 oz

StillFire Brewing
Peach State Lite 6
Suwanee GA, 4.5% ABV, 12 oz

Please note that a 20% gratuity will be automatically added to the final bill for the event. This gratuity ensures our team is properly compensated for providing attentive service and a memorable experience for you and your guests.

Reserve Cocktails

Clarified Espresso Martini 25
Cream Brûlée Croissant, Black Sesame Tuile



Classic

Cucumber Highball 15
Japanese whisky, clarified cucumber, co2

Lychee Hugo Spritz 17
White wine blend, lychee, elderflower, co2

Mimosa 15
Dry riesling, clarified OJ, co2

Low & No Alcohol

Aztec January (NA) 12
Passionfruit, Lemon, Molé Syrup, Sparkling Water (Bitters Optional)

Tomato + Tonic (NA) 10
Clarified Tomato, Fever Tree Tonic



Bee’s Ginger (NA) 11
“Gin,” Honey, Lemon, Ginger

Chrysanthemum (Low) 13
Dry Vermouth, Benedictine, Absinthe



Taiwanese Whisky

噶瑪蘭威士忌

Kavalan 20
Kavalan Year of the Horse 40

Japanese Whisky

Iwai 45 15
Akashi Ume Plum 12
Takamine 8 Year 35
Akashi White Label 15
Akashi White Oak Single Malt 35
Hibiki Harmony 40
Suntory Toki 12
Kaiyo 7 Year 20
Shiubi Pure Malt 24
Nikka Coffey Grain 16
Nikka Coffey Malt 16
Nikka by the Barrell 20

Scotch Whisky

Laphroaig 10 Year 25
Bunnahabhain 12 Year 30
Tamdhu 12 Year 25
Lagavulin 8 Year 26

American Rye

High West Double Rye 18
Rittenhouse Rye 13

American Bourbon

Wild Turkey 101 15
Makers Mark 13

American Single Malt

St. George Baller 18