



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

Cookies & Cream 18

Cookies and Cream Rum, Milk Tea Clarified, Creme de Cacao

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

Timmy Collions 15

Black Lychee Tea Distillate, Lemon, Simple, Sparkling Water

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

台灣蘭威士忌

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