

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

SHANDY <i>Mixed sprite and beer</i>	\$ 62	\$ 72
STELLA	\$ 68	\$ 78
GWELLO STOUT	\$ 70	\$ 82

MOCKTAIL

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

HARAI

GIN COCKTAIL

ENERGETIC <i>Engine Gin 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

	HAPPY HOUR	NORMAL HOUR
PROSECCO BRUT ZONIN (ITALY) <i>Veneto, Glera, medium acidity, crisp, fresh, great bubble, melon, green apple, pear, almond</i> <i>food pairing: cold cut, sashimi, fish, salad with light dressing</i>	GLASS \$ 65 BOTTLE	\$ 78 \$ 408
MOET & CHARDON BRUT (FRANCE) <i>Champagne, Pinot Noir, Chardonnay, Pinot Meunier, orange peel acidity, aroma live blossom, peach, apple, pear, fresh nuts or brioche</i> <i>food pairing: shellfish, light cheese, salmon, tuna, iberico pork</i>		\$ 718
VEUVE CLICQUOT BRUT YELLOW LABEL <i>Champagne, Pinot Noir, Chardonnay, Pinot Meunier, vibrant acidity, hints of blackberry, biscuit, honey, white cherry, a lightly smoky finish</i> <i>food pairing: light cheese salad, clams, oyster, crab, lobster, freshly scallop carpaccio</i>		\$ 768

COCKTAIL

	HAPPY HOUR	NORMAL HOUR
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
LYCHEE KAOLIANG COOLER <i>Vodka, Jiang Xiao Bai, Lychee, Rose Syrup</i>	\$ 68	\$ 75
MONKEY SOUR <i>Monkey Shoulder Whisky, Lemon Juice, Lime Juice, Syrup</i>	\$ 68	\$ 88
PURPLE RAIN <i>Vodka, Blue Curacao, Blueberry, Grenadine, Ginger Beer</i>	\$ 58	\$ 75
VALENCIA WATER <i>Vodka, Strawberry Gin, Sparkling Wine, Orange Juice</i>	\$ 58	\$ 75
RED ROOM SANGRIA <i>Gin, Peach Liqueur, Triple Sec, Brandy, Red Wine, O.j. Sprite</i>	\$ 68	\$ 78
WHITE HOUSE SANGRIA <i>Gin, Peach Liqueur, Triple Sec, Brandy, White Wine, O.j. Sprite</i>	\$ 68	\$ 78

RED WINE

		HAPPY HOUR	NORMAL HOUR
HOUSE RED	GLASS BOTTLE	\$ 55 \$ 308	\$ 65 \$ 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</i> <i>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</i> <i>food pairing: lamb, barbecue food</i>			
CAVE DE LUGNY BOURGOGNE 'LA COTE BRANCHE PINOT NOIR (FRANCE)			\$ 418
<i>Burgundy, Pinot Noir, Bright fruit aromas, smooth tannin, moderate acidity, palate: Strawberry, raspberry, red cherry, fruit forward, easy drinking</i> <i>food pairing: Spring Chicken, cold cut meat, seafood paella</i>			
DECOY MERLOT (U.S.A)			\$ 508
<i>Sonoma Country, Merlot, aromas: black cherry, ripe black berry leather, black olive, sweet baking spices. palate: bright red fruit silky tannins and toasty oak through to along cherry spice finish</i> <i>food pairing: Lamb, Steak, Roasted Meat, pasta w/ no cheese</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</i> <i>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</i> <i>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</i> <i>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</i> <i>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</i> <i>food pairing: grilled meat, game, lasagna</i>			

SWEET WINE /
DESSERT WINE

		HAPPY HOUR	NORMAL HOUR
POGGIO LE COSTE MOSCATO D'ASTI DOCG (ITALY)	GLASS BOTTLE	\$ 58 \$ 388	\$ 68 \$ 388
<i>Piedmont, Moscato, sweet, moderate acidity, aromatic floral wine, flower, perfume, honey</i> <i>food paring: 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</i> <i>food pairing: dessert, cheese platter, goose liver</i>			

WHITE WINE

		HAPPY HOUR	NORMAL HOUR
HOUSE WHITE	GLASS BOTTLE	\$ 62 \$ 328	\$ 72 \$ 328
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</i> <i>food pairing: spicy food, appetizer, poultry, cold cut</i>			
VESEVO, GRECO DI TUFO (ITALY)			\$ 398
<i>Campania, Greco, matured in stainless steel tanks, dry, gentle acidity, palate: mineral, apple, pear, floral, nectarine</i> <i>food pairing: snack, shellfish, seafood, salad, white fish</i>			
SAUVIGON BLANC COLLECTABLE (NEW ZEALAND)			\$ 448
<i>Marlborough, Sauvignon Blanc, fermented in stainless steel at a cool temperature, dry, natural acidity, citrus, grass, grapefruit</i> <i>food pairing: salad, cold shellfish dishes, mozzarella cheese</i>			
FOUCHER SANCERRE LE MONT (FRANCE)			\$ 508
<i>Loire Valley, Sauvignon Blanc, ,aromas of elderflower dry, vibrant acidity, a strong mineral presence with white peach, lemon zest, green apple</i> <i>food pairing: salad, cheese, oily fish, spring chicken, clams</i>			
LES HAUTS DE MILLY CHABLIS (FRANCE)			\$ 558
<i>Burgundy Chablis, Chardonnay, aging in stainless steel, dry, lingering acidity, lemon, crisp green apple, minerality, lime</i> <i>food pairing: oyster, crab, lobster, light cheese food</i>			
NAPA CELLARS CHARDONNAY (U.S.A.)			\$ 578
<i>Napa Valley, Chardonnay, 7 months aging in french oak, dry, balance acidity aromas: pear, coconut, soft jasmine floral notes, palate: fuji apple, pineapple, apricot, notes of honeydew melon, round creamy texture</i> <i>food pairing: iberico Pork, spring chicken, seabass,</i>			
S A K E	90ml		500ml
MIWAKU-NO YUZU LIQUEUR 魅惑のゆず	\$ 78		\$ 328
MIWAKU-NO MOMO LIQUEUR 魅惑のもも	90ml \$ 78		500ml \$ 328
DAISEKKEI NAMA ALPS (300ML) 大雪溪生. アルプス 米種: 人心地 精米歩合: 65 %			\$ 218
MASUMI SHIRO JUMAI GINJO (300ML) 真澄白妙純米吟釀 米種: 非公開 精米歩合: 55 %			\$ 228
IBUKI JUNMAI GENSHU (720ML) 一步己 純米原酒 米種: 美山錦 精米歩合: 60 %			\$ 338
TEDORIGAWA YAMAHAI JUNMAI (720ML) 手取川山廢仕込 純米酒 米種: 五百万石 山田錦 精米歩合: 60 %			\$ 368
HARUSHIKA KIMOTO JUNMAI SUPER DRY UNDILUTED SAKE ONIKIRI (720ML) 春鹿 生酛純米 超辛口原酒 鬼斬 米種: 五百万石 精米歩合: 60 %			\$ 388
DEWAZAKURA KIMOTO JUMMAI DAIGINJO (720ML) 出羽櫻 生酛 純米大吟釀 米種: 山田錦 精米歩合: 48 %			\$ 418

WHISKY / BOURBON

	HAPPY HOUR	NORMAL HOUR
BLACK LABLE	\$ 58	\$ 75
JACK DANIEL'S	\$ 58	\$ 75
TULLAMORE DEW	\$ 62	\$ 78
MONKEY SHOULDER	\$ 68	\$ 78
MAKER'S MARK	\$ 68	\$ 78
GLENFIDDICH 12YEARS	\$ 68	\$ 78
GLENFIDDICH 18YEARS 35ML	\$ 98	\$ 128
GLENFIDDICH 21YEARS 35ML		\$ 179