

COCKTAILS

CÓC TAY · *Les boissons*

PUNCHES *Glass or Carafe*

THE GIN DRAGON 9/32 Plymouth Gin, Beet Infused Sake, Orange Sherry, Falernum, Jalapenos, Thai Basil	SHADY BLONDE 2.0 9/32 Wodka, Sparkling Wine, Lillet Blanc, Grapefruit, Thyme
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LES COCKTAILS

KIR ROYALE 9 Creme de Cassis, Sparkling Wine	
HANOI SIDECAR 12 Pierre Ferrand Cognac, Passion Fruit, Lemon	
PINK MARTINI 10 Vodka or Gin, Lillet Rose, Peychaud Bitters	
FRENCH QUARTER OLD FASHIONED 10 Bourbon or Rye, Café du Monde Chicory Coffee, Angostura Bitters	
CHARTRULEP 12 Green Chartreuse, Old Forrester Bourbon, Lime, Mint	
COCONUT ALEXANDER 9 Germain Robin Brandy, Coconut Milk, Madagascar Vanilla Tea Syrup	
DA NANG MARGARITA 10 Cimmaron Tequila, House Made Sour Mix, Gifard Triple Sec	
GEORGE'S SPICY MANHATTAN 12 Chili Infused Rittenhouse Rye, Dolin Vermouth Rouge, Thai Basil, Angotura Bitters	

MIX & MATCH HIGHBALLS \$9 or \$11 each

VODKA <i>Wodka or Tito's</i>	TOPO CHICO
GIN <i>Hayman's or Plymouth</i>	FEVER TREE TONIC
RUM <i>Plantation or Neisson Agricole</i>	MAIN ROOT GINGER BEER
BOURBON <i>Old Forrester or Bulleit</i>	GINGER ALE
RYE <i>Old Overholt or Rittenhouse</i>	MEXICAN COKE
TEQUILA <i>Cimarron or Ocho Blanco</i>	MEXICAN SPRITE
MEZCAL <i>Union or Rey Campero</i>	DIET COKE
JAPANESE WHISKY <i>Iwai (\$11)</i>	FRESH JUICES
	HOUSE MADE SHRUBS

***** Over *****



WINE

Gl. Btl.

SPARKLING

Côté Mas, Crémant de Limoux Brut, Languedoc	10	36
Pierre Sparr Brut Rosé, Crémant d'Alsace	12	44
Francois Bedel Vin Secret Brut, Champagne		82

WHITE

Blanc 32, White Blend, Côtes de Gascogne	7	24
Cinquante-Cinq, Viognier, Languedoc	8	28
Domaine de l'Ecu, Muscadet-Sèvre et Maine	10	36
Domaine Paul Buisse, Sauvignon Blanc, Touraine	10	36
Domaine des Aubuisières Vouvray, Chenin, Loire	12	44
Maison L'Envoyé, Chardonnay, Bourgogne	13	48
Claude Riffault, Sauvignon Blanc, Sancerre		55
Domaine Savray Vieille Vignes, Chardonnay, Chablis		60

ROSÉ

Domaine Ott By Ott, Côtes de Provence	12	44
Gerard et Pierre Morin, Sancerre, Loire		55

RED

La Voûte Saint-Vincent, Morgon, Beaujolais	9	32
Eric Texier, Grenache Blend, Côtes du Rhône	11	40
Tronquoy De Saint-Anne, Saint-Estèphe, Bordeaux	12	44
Clos Siguier Les Camille Vieilles Vignes, Malbec, Cahors	13	48
Charles Van Canneyt, Pinot Noir, Bourgogne	13	48
Michel Sarrazin et Fils, Pinot Noir, Maranges		66
Bosquet des Papes, Grenache Blend, Châteauneuf du Pape		72

SAKE

Gl. Btl.

SHO CHIKU BAI TAKARA NIGORI, 375 ML	4	14
Unfiltered, Coconut, Horchata, Candied Pineapple		
YUHO "ETERNAL EMBERS", JUNMAI, 300 ML	8	38
Clean, Golden Raisins, Wheat, Honeydew Melon		
RIHAKU "DREAMY CLOUDS", TOKUBETSU JUNMAI NIGORI, 300 ML		32
Unfiltered, Candied Apple, Cantaloupe, Hibiscus		
KONTEKI "TEARS OF DAWN", DAIGINJO, 300 ML		36
Asian Pear, Banana, Lemongrass, Rounded Finish		
WAKATAKE "DEMON SLAYER", JUNMAI DAIGINJO, 300 ML		45
Red Plum, Apple Blossoms, White Pepper		
KANBARA "BRIDE OF THE FOX", JUNMAI GINJO, 720 ML		70
Candied Cashews, Pistachio, Bruléed Peaches		

BEER

Tiger Lager	4	DRAFT	
ABW Fire Eagle IPA	5	Kronenbourg	7
Sapporo Light	5	Brooklyn Sorachi Ace	8
Austin Eastciders Pineapple	6	Hitachino White	9
Unibroue Fin du Monde	7		
Live Oak Hefe	6		
Blue Owl	7		

