

# COCKTAILS

CÓC TAY · *Les boissons*

## PUNCHES *Glass or Carafe*

THE GIN DRAGON 9/32	SHADY BLONDE 2.0 9/32
Broker's Gin, Beet Infused	Wodka Vodka, Sparkling Wine,
Saké, Orange Sherry, Falernum,	Lillet Blanc, Grapefruit, Thyme
Jalapeño, Thai Basil	

## LES COCKTAILS

KIR ROYALE	10
Combiere Creme de Cassis, Sparkling Wine	
MOC BAI MULE	11
Wodka Vodka, Turmeric, Lemongrass, Lime, Ginger Beer	
DA NANG MARGARITA	11
Cimarron Tequila, Combiere, House-Made Sour, Sambal, Sriracha Salt	
GEORGE OF THE JUNGLE	11
Hamilton Black Rum, Campari, Pineapple, Lime	
HANOI SIDECAR	12
Pierre Ferrand Cognac, Passion Fruit, Lemon	
COCONUT ALEXANDER	10
Sacred Bond Brandy, Coconut Milk, Madagascar Vanilla Tea Syrup	
THE TREATY OF OKINAWA	11
Suntory Toki Whisky, Pernod Anise, Sparkling Water	
TI PUNCH BLANC / VIEUX	10 / 13
Neisson Blanc Rhum or Clément Vieux Rhum, Canne Sirop, Lime	
DU MONDE MANHATTAN	13
Coffee Infused Bourbon, Dolin Rouge, Angostura, Milk Wash	

## MIX & MATCH HIGHBALLS *\$9 or \$12 each*

VODKA	<i>Wodka or Grey Goose</i>	RICHARD'S SPARKLING WATER
GIN	<i>Broker's or Hendrick's</i>	FEVER TREE TONIC
RUM	<i>Plantation 3 or El Dorado 15</i>	MAIN ROOT GINGER BEER
RHUM	<i>Neisson or Clément Cask</i>	GINGER ALE
BOURBON	<i>Old Forester or Medley 12</i>	MEXICAN COKE
RYE	<i>Old Overholt or Sazerac</i>	MEXICAN SPRITE
TEQUILA	<i>Cimarron or Ocho Blanco</i>	SAN PELLEGRINO ARANCIATA
MEZCAL	<i>Union or Rey Campero</i>	FRESH JUICES
JAPANESE WHISKY	<i>Mars Iwai (\$12)</i>	HOUSE MADE SHRUBS

\*\*\*\*\* Over \*\*\*\*\*



## WINE

Gl. Btl.

### SPARKLING

Côté Mas, Crémant de Limoux Brut, Languedoc	10	38
June's Brut Rosé, Pinot Noir/Zweigelt, Traisental, Austria	12	46
Francoise Bedel, Dis Vin Secret Brut, Champagne		82

### WHITE

Domaine de Beauregard, Muscadet-Sèvre et Maine, Loire	9	34
Domaine Gayda, Viognier, Pays D'Oc	10	38
Domaine Paul Buisse, Sauvignon Blanc, Touraine, Loire	10	38
Domaine d'Orfeilles, Chenin Blanc, Vouvray, Loire	12	46
Jean-Claude Boisset, Chardonnay, Bourgogne	13	50
Joseph Mellot, Sauvignon Blanc, Sancerre		56
Domaine Oudin, Chardonnay, Chablis Premier Cru		65

### ROSÉ

Château de l'Eperonnière, Cabernet Franc, Loire	12	46
Domaine Ott By Ott, Grenache Blend, Côtes de Provence	13	50

### RED

Domaine Ruet, Gamay, Régnié, Beaujolais	10	38
Eric Texier, Grenache Blend, Côtes du Rhône	11	42
Clos Siguier, Malbec, Cahors	12	46
Les Traverses de Fontanès, Cabernet Sauvignon, Pays D'Oc	12	46
Domaine Savray, Pinot Noir, Bourgogne	13	50
Anne Et Hervé Sigaut, Pinot Noir, Chambolle-Musigny		66
Bosquet des Papes, Grenache Blend, Châteauneuf du Pape		

## SAKE

Gl. Btl.

SHO CHIKU BAI TAKARA NIGORI, 375 ML	4	14
Unfiltered, Coconut, Horchata, Candied Pineapple		
YUHO "ETERNAL EMBERS", JUNMAI, 720 ML	8	68
Clean, Golden Raisins, Wheat, Honeydew Melon		
RIHAKU "DREAMY CLOUDS", TOKUBETSU JUNMAI NIGORI, 300 ML		32
Unfiltered, Candied Apple, Cantaloupe, Hibiscus		
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

### DRAFT

Kronenbourg 1664	7
Brooklyn Sorachi Ace	8
Hitachino White Ale (12 oz)	9

### CAN

ABW Fire Eagle IPA	6
Live Oak Hefeweizen	6
Hitachino Yuzu Lager	10

### BOTTLE

Chang Lager	5
Sapporo Light	5
Shacksbury "Bad Boy" Cider	8
Unibroue Fin du Monde	8
Hitachino Espresso Stout	9
Bitburger Drive N/A	6

