

C O C K T A I L S

Signature Cocktails

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| <p>Dragon Well (limited)
 <i>Tea-infused, herbal</i>
 Longjing tea-infused vodka, housemade
 Longjing syrup, Yellow Chartreuse, lime
 三峽龍井茶燒伏特加、龍井茶炒糖、法國修道院藥草酒、
 萊姆</p> | <p>500</p> |
| <p>Geisha
 <i>Fruity, sweet and sour</i>
 Shiso Rum, plum liqueur, pineapple, grape,
 lime, honey
 紫蘇蘭姆酒、蜜李酒、鳳梨、葡萄、萊姆、蜂蜜</p> | <p>450</p> |
| <p>Oolong Old Fashioned
 <i>Tea-infused, smoky</i>
 Charcoal-Roasted Oolong Tea Bourbon, bitters,
 Amber Cube Sugar, longan honey
 浸漬炭焙烏龍波本、苦精、鸚鵡紅糖、龍眼蜜</p> | <p>450</p> |
| <p>Shepherd
 <i>Floral, fruity</i>
 Apple Jack, Merlet Pear, Chamomile, Earl Grey,
 milk-washed apple
 蘋果白蘭地、西洋梨、洋甘菊、伯爵茶、澄清奶油蘋果</p> | <p>450</p> |

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Holy Spirit Ritual 450

Woody

Housemade Palo Santo Gin, Cassis, Bergamot, blood orange, ginger ale

祕魯聖木琴酒、黑醋栗、血橙、佛手柑、薑汁汽水

Meta 450

Fruity, spicy, herbal

Vecchio Amaro Red Hot, red guava, passion fruit

義老大紅椒風味草本酒、澄清紅心芭樂、百香果

White Negroni Twist 450

Tea-infused

Botanist Gin, Oolong Tea-Infused Suze, Cocchi, Americano, Islay Whisky, yuzu bitters

植物學家琴酒、浸漬炭焙烏龍茶龍膽草本酒、白苦艾酒、艾雷島威士忌、柚子苦精

Red Viper 450

Fruity, herb-infused

Housemade lemongrass gin, coconut, lychee, lime, kaffir lime leaves, red chilies, sea salt

泰國香茅琴酒、椰子甜酒、荔枝、萊姆、卡菲萊姆葉、辣椒、海鹽

Pacific Rim 450

Spicy, fruity

Stranger & Sons Gin, housemade kombu sake syrup shiso, spices, kumquat, mango, lime

印度香料琴酒、紫蘇、金桔、芒果、萊姆、香料、昆布清酒糖

Espresso Romano Martini 450

Creamy, peaty, blackberry

Malfy Con Limone gin, Kilchoman Bramble Liqueur, lemon, Espresso

義大利檸檬琴酒、齊侯門泥煤黑莓、檸檬、濃縮咖啡

Fruits & Bitters 450

Fruity, herbal, spirit-forward

Bulleit Bourbon, Mancino Bianco, Amaro Nonino, Peach Bitters

布雷特波本威士忌、曼迦諾香艾酒、義大利苦甜酒、水蜜桃苦精

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- Mezcal Shrub** 450
Tangy, smoky
Mezcal, housemade tarragon shrub,
Indian long pepper
煙燻龍舌蘭、自製龍蒿果醋、印度長胡椒
- Sakura Fizz** 450
Floral
Roku Gin, salted Sakura plum wine, Sakura bitters,
lemon, sparkling water
日本六角琴酒、鹽漬櫻花梅酒、櫻花苦精、檸檬、氣泡水
- X Wine** 450
Floral
Glenmorangie X, chamomile cordial,
Cloudy Bay Sauvignon Blanc
格蘭傑 X、洋甘菊風味液、礦物感、白酒
- Across The Caribbean** 400
Fruity, Herb, Spices
Amaro Montenegro, Smith & Cross Jamaica Rum,
Velvet Falernum, banana, lime
義大利草本酒、牙買加蘭姆酒、Tiki 甜酒、香蕉、萊姆
- Bastard Grey** 400
Creamy, tea-flavored
Earl Grey Tea Infused Gin, Tawny Port Wine,
Lime, Cacao Bitters, Egg White, Simple Syrup
浸漬伯爵茶琴酒、波特酒、萊姆、可可苦精、
蛋白、糖

Classic Cocktails

- Chef's Kiss** 450
Herbal
Fernet-Branca, Yellow Chartreuse, Amber syrup, lime
義大利草本苦酒、法國修道院藥草酒、琥珀糖、萊姆
- Cobra's Fang** 450
Sour, fruity, Tiki
Smith & Cross Jamaica Rum, Velvet Falernum, Takamaka Rum Blanc, Angostura bitters, Absinthe, lime, orange, Fassionola syrup
牙買加蘭姆酒、Tiki 甜酒、白色蘭姆酒、苦精、艾碧斯、萊姆、柳橙、自製海灘雞尾酒糖漿
- Nikka Highball** 450
Malty, spirit-forward
Nikka Japanese Whisky, sparkling water
日本威士忌、氣泡水
- Sazerac** 450
Spirit-forward
Sazerac Rye, Peychaud's Aromatic Cocktail Bitters, Absinthe, sugar
經典裸麥威士忌、苦精、艾碧斯、鸚鵡白糖
- Tommy's Margarita** 450
Fruity, citrus
100% Agave Tequila Blanco, Mezal, agave nectar, lime, sea salt
頂級龍舌蘭、煙燻龍舌蘭、龍舌蘭糖漿、萊姆、海鹽
- Americano** 400
Citrus, bitter
Campari, Antica Formula, Sparkling water
義大利苦橙酒、義大利苦艾酒、氣泡水
- Negroni** 400
Citrus, bitter
London Dry Gin, 1757 Cinzano Rosso, Campari
琴酒、甜苦艾酒、義大利苦橙酒

Umeshu

Nigori Umeshu 12% 350
奧武藏梅子濁酒

Prucia 15% 300
蜜李酒

House Wine

	Glass	Bottle (750ml)
Terrazas De Los Andes 14% Reserva Malbec, Argentina 2021	350	2000
Cloudy Bay 13.5% Sauvignon Blanc, New Zealand 2022	350	2000

Craft Beers (Bottled)

Qianlima Premium IPA 5.0% 300
Taiwan, 100% handmade ingredients
千里馬 手作混濁 IPA

Golden Carolus Triple 9.0% 300
Belgium, golden pale ale
比利時卡羅金黃啤酒

Strawberry Cider 3.5% 300
Taiwan, 100% natural ingredients
醉心刺波草莓氣泡酒

Anker Boscoulis 3.5% 250
Belgium, fruit beer
比利時可魯斯水果啤酒

Non-Alcoholic Drinks

Daisy Delight	350
Chrysanthemum tea, Osmanthus syrup, lemon, soda water 菊花茶、桂花糖漿、黃檸檬、汽泡水	
Elf Sour	350
Osmanthus oolong tea, peach puree, honey, elderflowers, plum bitters, whisky barrel bitters 桂花烏龍茶、蜜桃果泥、接骨木花、蜂蜜、蜜李苦精、威士忌桶苦精	
Spicy Butt	350
Tomatoes, pineapple, Sriracha sauce, lemon, celery bitters 牛番茄、鳳梨、是拉差辣醬、檸檬、芹菜苦精	
Tarragon Fizz	350
Housemade shrub, soda water 自製龍蒿果醋飲、汽泡水	
Tonic Water 200ml	200
Ginger Ale 200ml	200
Ginger Beer 200ml	200
Perrier Sparking Water 330ml	120

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