

C O C K T A I L S

Signature Cocktails

- | | |
|---|-----|
| <p>Umami
<i>Sake-infused</i>
Khumbu Sake, yuzu, Umeshu, tomatoes,
umami bitters
自製昆布清酒、柚子、奧武藏梅酒、番茄、旨味苦精</p> | 450 |
| <p>Meta
<i>Fruity, spicy</i>
Vecchio Amaro Red Hot, red guava, passion fruits
義老大紅椒風味草本酒、澄清紅心芭樂、百香果</p> | 450 |
| <p>Shepherd
<i>Floral, fruity</i>
Apple Jack, Merlet Pear, Chamomile, Earl Grey,
milk-washed apple juice
蘋果白蘭地、西洋梨、洋甘菊、伯爵茶、奶油蘋果汁</p> | 450 |
| <p>Liquid Bread
<i>Fruity</i>
Genever, Frangelico, Apricot, IPA Syrup, Absinthe,
lemon
荷蘭琴酒、臻果酒、苦艾酒、啤酒糖漿、杏桃果泥、檸檬</p> | 450 |
| <p>Subtropical Golden Beach
<i>Spicy</i>
Age Rum, housemade spices, kaffir lime leaves,
earl grey syrup, lime
陳年蘭姆酒、卡菲檸檬葉、自製香料、伯爵茶糖、萊姆</p> | 400 |

如需特殊酒款，請告知我們，解說您的需求。未成年請勿飲酒，酒後不開車。以上費用以新台幣計，並加收 10%服務費。自行攜帶烈酒開瓶費每瓶新台幣 2000 元。

If you wish to order any off-menu cocktail, please speak with your bartender. No underage drinking. Please do not drink and drive. All prices are in TWD, subject to 10% service charge. A corkage fee of TWD2000 per bottle of spirits shall apply.



Holy Spirit Ritual	400
<i>Palo santo-infused</i>	
Housemade Palo Santo Gin, Cassis, blood oranges, Bergamot, ginger beer	
自製祕魯聖木琴酒、黑醋栗、血橙佛手柑、薑汁汽水	
Di-Hua St. Manhattan	450
<i>Bitter forward</i>	
Bourbon, housemade jujube and longan rosso vermouth, cacao bitters	
波本威士忌、自製紅棗桂圓香艾酒、可可苦精	
Oolong Old Fashioned	450
<i>Tea-infused</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	
White Negroni Twist	400
<i>Tea-infused</i>	
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	

<p>Dragon Well (Limited) 500</p> <p><i>Tea-infused</i></p> <p>Vodka, housemade Longjing syrup, lime juice, Green Chartreuse</p> <p>伏特加、自製龍井茶糖漿、法國修道院藥草酒、萊姆汁</p>
<p>First Blush 400</p> <p><i>Fruity, herb-forward</i></p> <p>Ransom dry gin, Cocchi Americano, housemade rhubarb syrup, grapefruit juice, tarragon</p> <p>雷森琴酒、義大利白葡萄加烈酒、自製大黃根糖漿、葡萄柚汁、茵陳蒿</p>
<p>Red Viper 400</p> <p><i>Fruity, herb-infused</i></p> <p>Gin, coconut liqueur, lychee puree, lime juice, kaffir lime leaves, chili, lemongrass, sea salt</p> <p>香茅琴酒、椰子香甜酒、荔枝果泥、萊姆汁、泰國萊姆葉、辣椒、泰國香茅、海鹽</p>
<p>Bastard Grey 400</p> <p><i>Creamy, tea-flavored</i></p> <p>Gin, Tawny Port, lime juice, egg white, housemade earl grey syrup, cacao bitters</p> <p>伯爵茶琴酒、波特酒、萊姆汁、自製伯爵茶糖漿、蛋白、可可苦精</p>
<p>Geisha 400</p> <p><i>Fruity</i></p> <p>Rum, plum liqueur, pineapple juice, grapes</p> <p>蘭姆酒、梅子香甜酒、鳳梨汁、葡萄</p>
<p>Rubicon 400</p> <p><i>Sour, spirit-forward</i></p> <p>Dry gin, lemon juice, Luxardo Maraschino, Green Chartreuse, rosemary</p> <p>琴酒、檸檬汁、黑櫻桃香甜酒、法國修道院藥草酒、迷迭香</p>
<p>Shiso Sour 400</p> <p><i>Fruity, citrus-forward</i></p> <p>Gin, shiso, lime juice, simple syrup, kumquat</p> <p>琴酒、紫蘇、萊姆汁、糖水、金桔</p>

Craft Beers

Bartender's Recommended Craft Beer	300
調酒師推薦的精釀啤酒	
Trappistes Rochefort 10 11.3%	300
Belgium, quadruple	
比利時正宗修道院黑啤酒	
Gouden Carolus Triple 9.0%	300
Belgium, golden pale ale	
比利時卡羅金黃啤酒	
Brooklyn Scorch 4.5%	300
New York, India pale ale	
美國淡啤酒	
Anker Boscoulis 3.5%	250
Belgium, fruit beer	
比利時可魯斯水果啤酒	
Eggenberg Radler Naturtrub 2.4%	250
Austrian, elderflower & lemon beer	
奧地利接骨木檸檬啤酒	

Non-Alcoholic Drinks

Virgin Rhubarb Mojito	300
Housemade rhubarb syrup, apple juice, lime juice, mints, soda 自製大黃根糖漿、蘋果汁、萊姆汁、薄荷葉、蘇打	
Virgin Pina Cooler	300
Pineapple juice, housemade falernum syrup, apricot puree, bitters, rosemary 鳳梨汁、自製香料糖漿、杏桃果泥、苦精、迷迭香	
Granny's Peach Tea	300
Peach puree, blood orange puree, tarragon, housemade longjing syrup, Peychaud's bitters 蜜桃果泥、血橙果泥、自製龍井茶糖漿、茵陳蒿、苦精	
Seasonal Housemade Soda	280
Selected Tonic Water 200ml	200
Selected Ginger Beer 200ml	200
Badoit Sparking Water 330ml	120
Fiji Mineral Water 500ml	120

如需特殊酒款，請告知我們，解說您的需求。未成年請勿飲酒，酒後不開車。以上費用以新台幣計，並加收 10%服務費。自行攜帶烈酒開瓶費每瓶新台幣 2000 元。

If you wish to order any off-menu cocktail, please speak with your bartender. No underage drinking. Please do not drink and drive. All prices are in TWD, subject to 10% service charge. A corkage fee of TWD2000 per bottle of spirits shall apply.

