





AGAVE

The journey of agave is never-ending thanks to the unlimited combinations of growth conditions, agave types, and production preferences. Here we endeavour not to achieve the impossible task of “knowing all agave products”, but rather to delight in the endless variety.



CAT BITE MARGARITA / \$27

Código 1530 Blanco Tequila / Siete Misterios Espadín Mezcal /
Cointreau / Citrus Blend / Agave Nectar / Sherry

Abv: 19% /  Can be made non-alcoholic



RICE

Alcoholic beverages made from rice are some of the most consumed in the world. We would like to give attention to the spirits and ferments which are produced, keeping in mind that rice is an agricultural product. It has various types and can express a wide range of flavours. Indulge and explore them as a neat pour, or crafted into a cocktail.



SOJU SPRINT / \$26

Tokki Soju / Peach / Honey / Citrus Blend /
Sherry / Absinthe / Soda

Abv: 15%



INVISIBLE GIN / \$26

Bombay Sapphire Gin / Ginger / Pineapple / Citrus Blend / Gentian / Apricot / Soda Water

Abv: 14% /  Can be made non-alcoholic



HULK SPLASH / \$28

Ocho Blanco Tequila / Kiwi / Citrus Blend / Fernet Hunter Granit / Roasted Broccoli / Carbonation



Abv: 17% /  Can be made non-alcoholic



RETURN OF THE MAK / \$26

Amontillado Sherry / Tokki Soju / Persimmon / Hazelnut / Citrus Blend / Makgeolli



Abv: 13%



OLD CUBAN / \$27

Ron Zacapa 23 Rum / Mint /
Citrus Blend / Prosecco

Abv: 15%



CORSAIR / \$26

Cointreau Citrus Series / The Lost Explorer
Espadín Mezcal / Blanc Vermouth / Malic
Acid / Fernet Branca / Peychaud's Bitters /
Carbonation



Abv: 21%



GRAPE ESCAPE / \$27

Hachi Kome Shochu / Gin / Grape
Shrub / St. Germain Elderflower /
Gentian / Amaro / Citrus Blend /
Sparkling Sake



Abv: 16%



RATTLESNAKE / \$27

Monkey Shoulder Scotch / Maple / Cinnamon / Peychaud's Bitters / Citrus Blend / Aer / Worcestershire

Abv: 18%



SHISO FOINE / \$27

Don Julio Blanco Tequila / Sotol Vibora / Sloe Gin / Maraschino / Shiso Raspberry / Citrus Blend / Grapefruit Bitters / Aer



Abv: 18% /  Can be made non-alcoholic



24 KARROT / \$27

Tokki Gold Soju / Moutai Yingbin / Kirsch / Pecan / Carrot / Bitter Orange / Citrus Blend / Apple Cider Vinegar



Abv: 19%



ALASKA / \$26

Melon-Infused Fords Gin / Cocchi Americano /
Strega / Fino Sherry / Dry Vermouth / Orange Bitters

Abv: 24%



LIVER LET DIE / \$26

Madrecuishe Mezcal / Chicken
Pâté-Washed Espadín Mezcal / Tarragon /
Vermouth Blend / Sherry Blend /
Orange Bitters



Abv: 23%

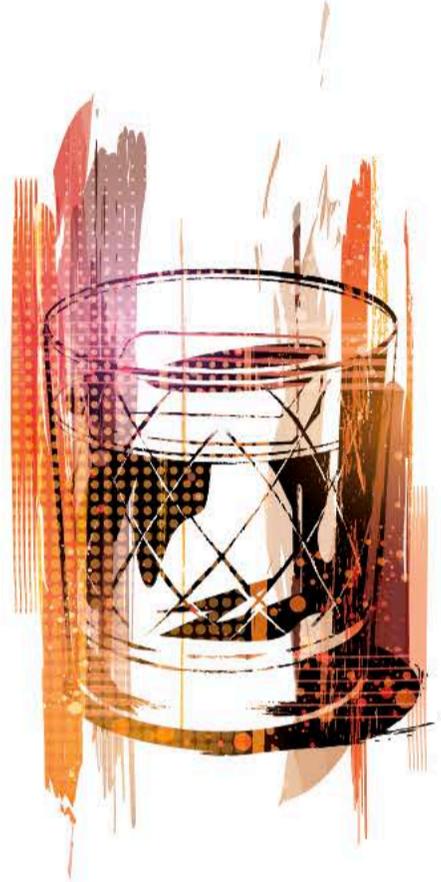


CORN HUB / \$26

Tumugi Shochu / Corn Flakes-Infused
Vermouth / Amaro / Honey /
Chocolate & Aromatic Bitters



Abv: 20%



LITTLE ITALY / \$27

Michter's Rye Whiskey / Cynar Amaro / Cinzano Rosso
1757 Vermouth / Scrappy's Orange Bitters

Abv: 25%



ODE TO ADA / \$26

Koch Elemental Mezcal /
Tepeztate Mezcal / Amari / Apricot /
Cinzano Rosso 1757 Vermouth



Abv: 25%

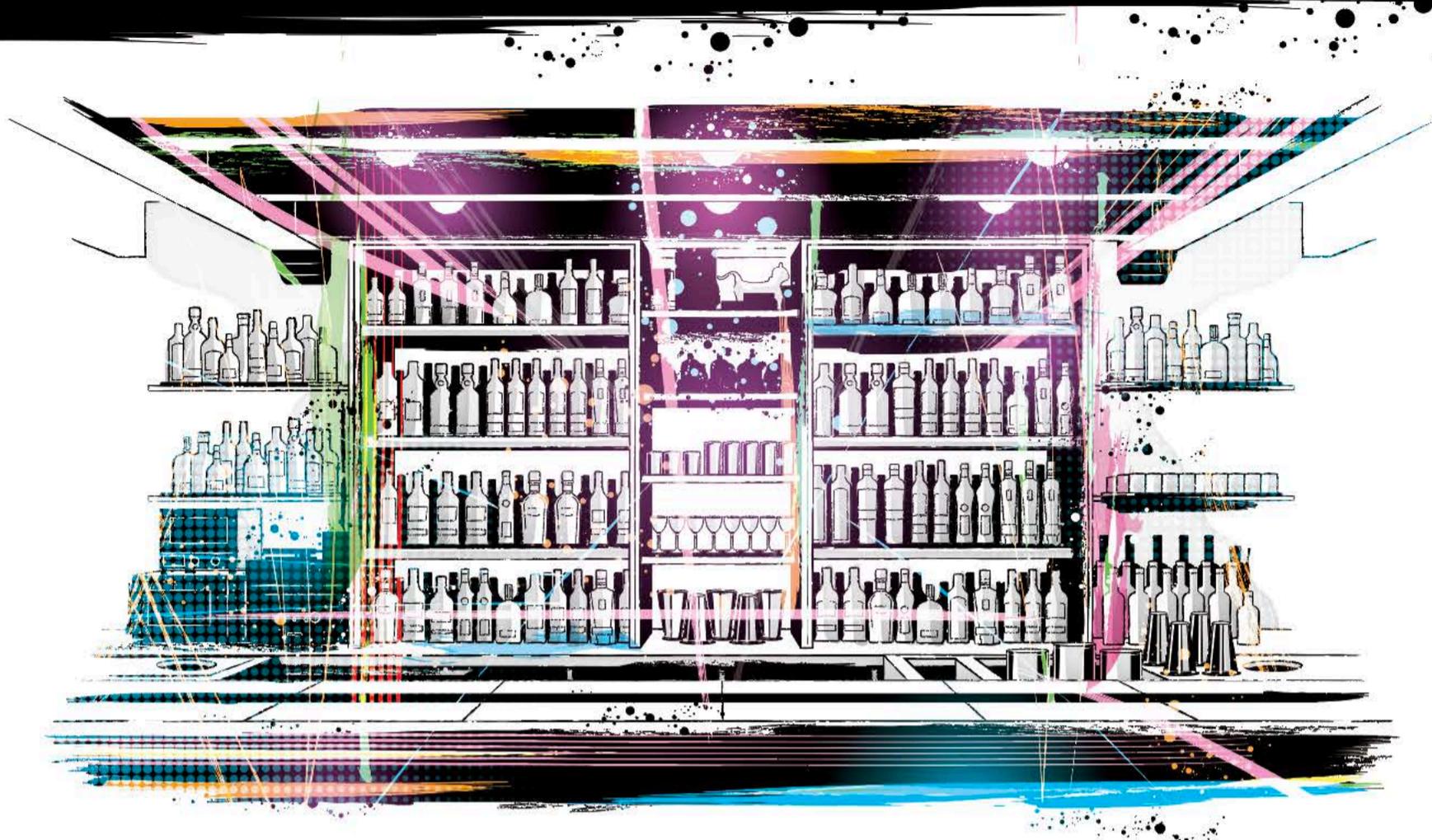


SIPPIN' SHROOMS / \$27

Pisco / Hachi Kokuto / Shiitake-Infused
Sherry / Umeshu / Sesame / Amaro /
Celery Bitters



Abv: 20%



HOUSE FAVES

ALL DRINKS \$27



MILK PUNCH FOR A CAUSE (Abv: 7%)

Ask us about our current milk punch. For each one sold, we donate \$4 to a local cat charity.



PALOMA (Abv: 15%)

Código 1530 Blanco Tequila & Artesanal Espadín Mezcal / Grapefruit / Grapefruit & Lime Cordial / Apple Cider Vinegar / Soda



GHOST'EEN (Abv: 19%)

Koch Elemental Espadín Mezcal / The Lost Explorer Salmiana Mezcal / Mangosteen / Chilli Tincture / Amaro / Citrus Blend



TOMATO IS A FRUIT (Abv: 19%)

Koch Elemental Espadín Mezcal / Tomato / Grapefruit & Lime Cordial / Benedictine / Oloroso Sherry / Campari / Citrus Blend



SHOCHU SOUR (Abv: 16%)

Ichiko Saiten Shochu / Honey / Absinthe / Citrus Blend



ALL EYES ON HEAT (Abv: 14%)

Tokki Soju / Imo Shochu / Smokey Monkey Shoulder Scotch / Gochujang Cordial / Grapefruit / Citrus Blend / Aer



MEOW NOW BROWN COW (Abv: 16%)

Herradura Añejo Tequila / Mr Black Coffee Liqueur / Banana Cordial / Vanilla Cream / Sherry / Aromatic Bitters / Salt



I LOVE GOLD (Abv: 25%)

Aged Tokki Soju / Nikka FTB Japanese Whisky / Cacao / Sweet Vermouth / Absinthe



PICKLED RICK (Abv: 24%)

Tumugi Shochu / Dry Vermouth / Amontillado Sherry / House Pickle Brine / Apricot



OAXACAN OLD FASHIONED (Abv: 37%)

Topanito Blanco Tequila / Quiquiriqui Espadín Mezcal / Agave Nectar / Aromatic Bitters



MEZCAL NEGRONI (Abv: 26%)

Koch Elemental Mezcal / Colombo Gin / Campari / Cinzano Rosso 1757 Vermouth



DESERT ISLAND (Abv: 26%)

Ocho Blanco Tequila / St. Germain Elderflower / Sotol Texano / Pine / Peychaud's & Grapefruit Bitters

BEER

Asahi Bottle \$14
330ml / 5%

Asahi Mini Can \$7
135ml / 5%

WINE

Clos Henri Petit Clos Sauvignon Blanc 2022 \$45
375ml / 13.5%

Catena Zapata Malbec 2018 \$45
375ml / 13.5%

Zardetto Brut - by the glass \$20
12.5% by the bottle \$100

SAKE

MÙA Vietnamese Sake - by the glass \$25
16%

SODA

Perrier Sparkling \$8
330ml

London Essence Indian Tonic \$8
200ml

Singha Soda Water \$8
325ml

FRESH JUICE

Orange or Grapefruit \$10



 Agave variation  Rice variation

 Can be made non-alcoholic with Seedlip

HOUSE RULES...

Maximum 2 card payments per bill
90 minute seating limit per group



All items are subject to prevailing gst & 10 % service charge

