

AGAVE
& RICE

WELCOME TO CAT BITE CLUB



Est. 2023

Since 2023 we have been chasing the joy of great drinks and good company, pouring spirits and stories we are genuinely excited about. Our collection is large, a little wild, and full of things we cannot wait for you to discover.

This menu is an invitation to explore.

We curate the story through cocktails that shine a light on the base spirit, letting each one show its character in a new way. Our staff are passionate, playful, and always happy to guide you. Ask questions, taste with us, and follow your curiosity.

We are glad you are here. Settle in, sip something fun,
and enjoy the ride.



AGAVE

A LITTLE EXTRA BITE

Experience the **base** spirit neat,
served alongside your cocktail for \$10



Can be made
non-alcoholic

PUSS IN BOOT



Espolón Blanco Tequila, Herradura
Añejo Tequila, Guava, Maple,
Cinnamon, Milk Washed

Clarified, Confection, Easy

\$26



Abv: 12%

CAT BITE MARGARITA



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

Citrusy, Refreshing, Round

\$27



Abv: 19%

THUG PASSION

Arette Blanco Tequila, Gin, Amaro,
Salted Plum, Passionfruit, Pink
Peppercorn, Citrus Blend

Zesty, Tangy, Bright

\$26



Abv: 19%



GET THE MSG?

Peanut Chili Oil Washed Cupreata
Mezcal, Szechuan Peppercorn Tomato
Cordial, Peach, Amaro, Citrus Blend,
Msg, Beer Float

Spiced, Vegetal, Zingy

\$26



Abv: 15%

DILL WIT IT

Código 1530 Reposado Tequila, Sotol,
Dill, Celery, Pear, Bergamot, Dry
Vermouth

Aromatic, Herbal, Botanical

\$27



Abv: 25%

SMOKING APPLE

The Lost Explorer Tobalá Mezcal, Koch
Elemental Espadín Mezcal, Calvados,
Apple Butter, Sweet Vermouth,
Peychaud's Bitters

Clarified, Fruity, Smooth

\$29

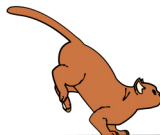


Abv: 31%

RICE

A LITTLE EXTRA BITE

Experience the **base** spirit neat,
served alongside your cocktail for \$10



Can be made
non-alcoholic

GOURDY FIZZ

Ginjo Sake, Papaya Shrub, Amaro,
Salted Orange, Citrus Blend,
Carbonation

Refreshing, Savoury, Fizzy

\$26



Abv: 10%

SOJU SPRINT



Tokki Black Soju, Amontillado Sherry,
Peach, Honey, Citrus Blend, Soda,
Absinthe

Bold, Effervescent, Crisp

\$26



Abv: 15%

VELVET BLOOM

Iichiko Mugi Shochu, Goji,
Osmanthus, Palo Cortado Sherry,
Vermouth, Chestnut, Plum Bitters

Elegant, Savoury, Complex

\$26



Abv: 26%



UBE NOIR

Luzhou Laojiao Baijiu, Ron Zacapa Rum,
Black Sesame, Ube-Coconut Cream,
Amontillado Sherry, Aperol, Rose Water

Nutty, Tropical, Floral

\$27



Abv: 18%

SNOW BUNNY

Iichiko Shinhwa, Imo Brandy Cask Aged
Shochu, Monkey Shoulder Scotch, PX
Sherry, Sunflower Seed, Snow Pea, Fresh
Citrus, Chocolate Bitters, Tonic Water

Sour, Refreshing, Nutty

\$26



Abv: 23%

STRAIGHT OUTTA SCALLION

Tumugi Koji Spirit, Black Garlic,
Scallion Oil, Green Walnut, Drambuie,
Lime Bitters

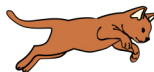
Umami, Earthy, Herbal

\$26



Abv: 31%

CLASSICS



NEW YORK SOUR \$28

Michter's Bourbon, Ratafia Rossi
Cherry Wine, Lemon Cordial, Citrus
Blend, Wonderfoam

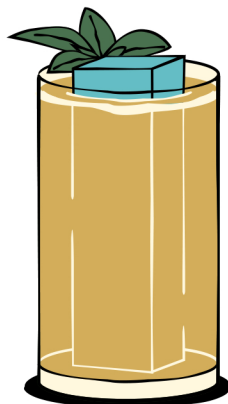
Dry Fruit, Zesty, Sour
Abv: 23%



ZOMBIE \$28

Ron Zacapa 23 Guatemalan Aged Rum,
Overproof Jamaican Rum, Barbadian
White Rum, Umeshu, Falernum, Absinthe
Grenadine, Citrus Blend, Grapefruit

Juicy, Herbal, Spiced
Abv 24%



GIN GIN MULE \$26

Fords Gin, Ginger, Mint, Fresh
Citrus Blend, Aromatic Bitters

Minty, Citrusy, Effervescent
Abv: 14%

ALASKA \$27

Melon-Infused Fords Gin, Bianco
Vermouth, Strega, Fino Sherry,
Dry Vermouth, Orange Bitters

Earthy, Juicy, Boozy
Abv: 24%



ESPRESSO MARTINI \$26

Vodka, Mr Black Coffee Liqueur, Salt,
Aromatic Bitters

Coffee, Refreshing, Bittersweet
Abv: 20%



HOUSE FAVES



GHOSTEEN \$28

Los Siete Misterios Espadín Mezcal,
The Lost Explorer Salmiana Mezcal,
Mangosteen, Chili Tincture, Amaro,
Citrus Blend

Smoky, Refreshing, Spicy
Abv: 21%

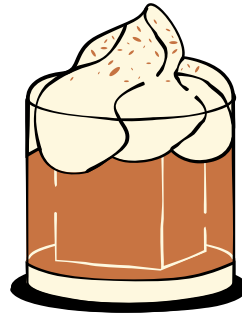


MILK PUNCH FOR A CAUSE \$26

Ask us about our current Milk Punch.

For each one sold, we donate \$4
to a local cat charity.

Abv: 7%



MEOW NOW BROWN COW \$26

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

Boozy, Caffeine, Creamy
Abv: 15%

GRAPE ESCAPE \$26

Soju, Gin, Grape Shrub,
Elderflower, Gentian, Amaro,
Citrus Blend, Sparkling Sake

Fizzy, Fruity, Herbaceous
Abv: 15%



24KARROT 🐾 \$27

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

Vivid, Savoury, Vegetal
Abv: 18%



SPIRITS COLLECTION

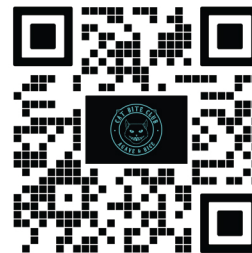
AGAVE & RICE SPIRITS sit at the center of our identity. They are agricultural spirits in the truest sense, shaped by the land, seasons, and hands that grow and ferment them. Agave that spends years maturing under the sun, rice cultivated in small plots and transformed with koji and local yeast cultures, traditions preserved through families and villages. Each spirit carries the character of a place and the choices of its makers. That connection to the earth is why we celebrate them.

Our shelves hold the largest collection of agave and rice spirits in Singapore. Every bottle is hand selected, tasted with intention, and chosen for its story, its craft, and its expression of regional technique. You will find classics, small production releases, and hopefully some things you've never seen before.

We offer curated tasting flights designed to help you explore the nuances of these spirits. Flights are an invitation to try something new, compare different regions or production styles, and discover flavours you may not expect. Whether you want a gentle introduction or a deep dive into the wild and wonderful, our team is here to guide your adventure.

SCAN THE QR CODE

to explore the full list and dive deeper into the spirits that inspire our drinks, our team, and our guests every night.



BEER | WINE | SPIRITS

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%

Telmont Brut Champagne \$150
750ml / 12%

SAKE

Masumi Junmai Aka Ginjo - by the glass \$25
150ml / 16%

SODA

Perrier Sparkling \$8
330ml

London Essence Indian Tonic \$8
200ml

Singha Soda Water \$8
325ml

FRESH JUICE

Orange or Grapefruit \$10



BAR SNACKS

KOREAN CHICKEN AL PASTOR QUESADILLA

\$19

3 Cheese Blend, Korean Al Pastor Marinated Chicken, Coriander, Spring Onion, Flour Tortilla

THREE CHEESE QUESADILLA

\$17

3 Cheese Blend, Spring Onion, Coriander, Flour Tortilla

CHIPS & GUAC

\$15

House Made Guacamole, Corn Tortilla Chips

CHIPS & ONION CREAM CHEESE DIP

\$14

House Made Onion Cream Cheese Dip, Vegan Kimchi, Corn Tortilla Chips

HOUSE PICKLES

\$8

Cat Bite Club Pickle Brine, Assorted Vegetables

HOUSE RULES

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



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



