

Not quite the classic Tommy's Margarita, but Marlo's shaken up Espalon Tequila, Lime, Agave

Havana Club White and Sailor Jerry Spiced Rums meet a house made Peach Melba Tea Syrup,

Suntory's Kakubin Whisky is shaken up with fresh Lemon & Sugar with a Red Wine float.

Vodka, lime and Aperol are shaken up with our house made Raspberry-Lime Tea Syrup, and

Our house Bloody Mary twist, made with West Winds Cutlass Gin, Lemon, Sriracha Sauce, Wasabi,

This undead concoction is made up of Havana Club White and Sailor Jerry Spiced Rums, our house made Palm Sugar Syrup along with Yuzu, Lime, and Pineapple Juice. We bring this guy back to life

Bring yourself back to life with this blend of Tanqueray Gin, Fresh Lemon, Lillet Blant & Absinth.

If you're looking to finish off your night with a bang, why not try a Last Word made with,

West Winds Sabre Gin, shaken up with Green Chartreuse and fresh Lime juice,

s18

s18

s18

s17

s19

s21

s19

s20

MARLO'S MARGARITA

along with Orgeat, Lime, and Mint.

MELBA MAI TAI

NEW TOKYO SOUR

SPRITZHOU

ZHOUMBIE

topped off with Soda.

RED HOT SNAPPER

CORPSE REVIVER NO 2

THE LAST WORD

Cellary Salt, Black Pepper, and Sriracha Bitters.

with an Inner Circle Overproof Rum float. Did we mention he's on fire?

Syrup, Ruby Grapefruit Juice, and house made Honey Syrup.

'Cafe' cocktailks

ESPRESSO MARTINI The classic combination of Vodka, Kahlua, and Espresso, with a hint of Licor 43. These will keep you going all night long.	\$18
MOCHA MARTINI This Espresso Martini swaps out the vodka for Kraken Spiced Rum, with	\$18
Giffard Dark Creme de Cacao and a chocolate syrup.	
MONKEY MAGIC A magical blend of Monkey Shoulder Scotch Whisky, Choya Plum Wine, and Cloudy Apple.	\$18 Juice.
MEKONG HIJINKS A sweet mixture of West Winds 'Sabre' Gin, Lychee Liqueur, Lemon, and our house made Lemongrass Syrup. Served over a raspberry ice sphere with a Hibiscus Liqueur sink.	\$18
HELLO VERA West Winds 'Sabre' Gin, shaken with Peach Schnapps, Aloe Vera Juice, Mint, and Lime. Topp with Soda to refresh you from a long day.	\$18 ped
ALDE KITTY The Hello Vera's shorter cousin, made up of Hendricks Gin with fresh Cucumber, shaken with Lemon, and Aloe Vera Juice.	\$18 ith
KHE SANH SHIZZLE Not for the faint hearted, Gallo de Oro Tequila is shaken with fresh Lime, and Fruitlab Ging Liqueur. With the addition of Crème de' Casis and a fresh chilli for serving.	\$18 er
ME LOVE OOLONG TIME Shake Tanqueray Gin, Lemon, Licor 43, Fruitlab Jasmine Liqueur, Oolong Tea, with fresh Apand you'll love it long time.	\$18 ople,
KIRBY Kirby wants you to drink Yakult so you stay healthy, along with Cointreau, Mango, and Blueberries!	\$17
LEMONGRASS DELUXE Our house made Lemongrass Syrup is shaken up with Lemon, St Germain Elderflower Liqu	\$18 ueur,
PINEAPPLE EXPRESS Tru Vodka, Lemon, and Pineapple are shaken into a frothy treat with a burnt rosemary garn	\$17 nish.
PINK LINK A bitter-sweet blend of Limoncello, Campari, and Grapefruit, shaken up and topped with Le	\$18 emonade.
HIROYUKI SOUR	\$18

Suntory's Kakubin Whisky gets shaken with Giffard Apricot Liqueur, Orgeat, Yuzu, and Egg White to get that silky foam finish.

THE GREEN LANTERN Four Pillars Gin shaken with Green Chartreuse and Lemon, topped with a dash of Lemonade Rosemary.	\$19 and
TEA 5 THE BEE Gallo de Oro Tequila meets Oolong Tea Syrup, Lemon, and Honey in this sweet, shaken delig	\$ 18 tht.
SHERRY HIGHBALL Suntory's Kakubin Whisky gets an addition of Sweet Sherry and Lemon, before being topped with Soda.	\$17
APPLE 5 GINGER MARTINI Belvedere Vodka, Cloudy Apple Juice, Lemon, and Fruitlab Ginger Liqueur get shaken up inte tasty treat.	\$18 o this
LEMON, LIME, & BITTERS MARTINI The Australian classic gets a shorter treatment, of Belvedere Citrus Vodka, Pimms, Lemon, ju Bitters.	\$18 lice and
'Stirred is the word'	
SAKETINI A dry combination of Tru Organic Vodka and Sake, stirred down with Lemongrass Syrup, Organge Bitters, Grand Marnier.	\$18
MASATAKA'S OLD FASHIONED	\$21
The bold Nikka 'From the Barrel' Japanese Whisky gets stirred down with our house made Pasugar Syrup and Chinese 5 Spice Bitters.	alm
NEGRONI MEXICANO	\$19
An Italian classic with some Mexican treatment, this Negroni is made using Distinguido Tequal Agave, Campari and Sweet Vermouth.	ıila,
AFTER DARK Woodford Reserve Bourbon with Maple Syrup, and Chocolate Bitters, makes for the perfect liquid dessert.	\$ 21
SENDR BURNS Bobby has lost his whisky and poured Delerio Mezcal with Sweet Vermouth & Agave. Smoky delicious.	\$19 &
CHARZERAC 1776 Rye Whisky stirred with Yellow Chartreuse and Peychaud's Bitters, finished off with smoked Rosemary & a spritz of flaming Absinth.	\$18
ARCHIE VISITS MANHATTAN Sydney's Archie Rose 'White Rye' Whisky is stirred down with La Quitinye Rouge Vermouth, bitters for a delicate & delicious sipper.	\$21 and
BLAZHOU	\$21
We decided not to stir this one so Diplompatico Reserva Rum gets flamed and thrown with	

Giffard Dark Creme de Cacao and a hint of Disaronno.

THE MARTINI

Although you can mae a martini with anything on our back bar, here are our suggestions:

GIV

West Winds 'Sabre'	\$19
G'vine Flouraison	\$22
Tanqueray No. 10	\$26
Brooklyn Dry	\$28
Four Pillars 'Gunpowder' Navy Strength	\$28
VODKA	
Archie Rose	\$20
Belveder Pure	\$22
Tru Organic	\$22
'mocktails'	
YOU HAD ME AT ALOE	\$7
A refreshing combination of Aloe Vera Juice, lime, and mint topped with lemonade.	
NO TEQUILA TOMMY	\$7
Agave, lime, and no tequila. Topped with lemonade or soda.	
RASPBERRY NOJITO	s 7

Raspberry-Lime tea syrup, with mint, fresh lime and soda.

