





### **COCKTAILS**

#### **CLASSICS**

Gin & Tonic gin, mixed tonic water	350
Whiskey Sour Suntory, lemon juice, simple syrup	350
<b>Negroni</b> gin, Campari, sweet vermouth	350
Old Fashioned bourbon, angostura bitters, sugar cubes	350
Caipirinha Cachaça, lime wedge, sugar cubes	350
Mai Tai rum, lime, orange, orgeat, pineapple, dark rum	320
<b>Mojito</b> bacardi superior, lime, mint, soda	350
Guava Margarita sauza tequila, guava pure, lime, cointreau	350
French 75 Bombay sapphire, lemon, nos amour sparkling wine	350

#### **ESSENTIAL'S COCKTAIL**

Kaffir Lime Kaffir lime, vodka, chili, lemon, simple syrup	320
Wasabi Sour whiskey, wasabi, lemon sour, simple syrup, angostura bitters	350
The Duke of Earl vodka, earl grey tea, lemon, elder flower	360
Guyabano Black Tea whiskey, black tea, soursop, lime	350
Local Hong whiskey, lapsang souchong tea, oregano, lemon	350
Social Dysfunction myer's dark rum, coconut cream,	350
Sweet Basil Bombay sapphire, basil, strawberry, lemon	350

# **BEERS**

	LOCAL BEER			
•	Cerveza Negra	120		
	Super Dry	120		
IMPORTED BEER				
	IMPORTED BLEK			
	Heineken	150		
	Asahi	180		
	Stella Artois	250		
	Corona	270		
	DDAFT BEED			
	DRAFT BEER			
	Engkanto Lager	180		
	Double IPA	200		
•				

## **BAR CHOW**

Chili-Lime Glazed Chicken Wings deep fried chicken wings with garlic and cilantro glazed with chili-lime sauce	250
Grilled Chicken Wings house marinated chicken wings with togarashi and chili	250
Crab Cake with a Crab Yuzu blue crab cake with crab fat yuzu and spring onions	250
Nachos with Beer Infused Cheese & Beer nacho chips, served with cerveza negra beer cheese sauce and a beef mix	f 250
Fried Chicken Poppers spice marinated fried chicken thigh fillet served with a delicious sambal cream cheese	405
Cheese Fries and Truffles house fries topped with Grana Padano cheese, served with garlic truffle aioli	165