

SPIRITS AND CORDIALS

VODKA

BELVEDERE 15

CHOPIN 15

GREY GOOSE 13

HAKU 15

KETEL ONE 13

KETEL ONE CITROEN 13

KETEL ONE BOTANICALS GRAPEFRUIT ROSE 13

TITO'S 11

GIN

209 GIN 15

BOLS GENEVER 16

BOMBAY SAPPHIRE 12

BOTANIST 16

BROKER'S 10

CRUXLAND 14

EDEN MILL LOVE 17

HENDRICK'S 14

MONKEY 47 26

PLYMOUTH 15

RANSOM 17

ROKU GIN 15

STILL AUSTIN 13

TANQUERAY 12

COGNAC/BRANDY

FERRAND 1840 COGNAC 18

HENNESSY VS 18

HENNESSY VSOP 28

REMY MARTIN COGNAC VSOP 22

LIQUEURS & CORDIALS

AMARO NONINO 15

ANCHO REYES 12

APEROL 10

BAILEY'S IRISH CREAM 12

CAMPARI 13

CYNAR 11

FRANGELICO 13

FERNET BRANCA 14

GRAND MARNIER 15

GREEN CHARTREUSE 20

KAHLUA 11

KÜBLER ABSINTHE 18

LAZZARONI AMARETTO 11

LICOR 43 12

LIMONCELLO 14

LUXARDO MARASCHINO 14

MONTENEGRO 17

PIMM'S 11

SAMBUCA ROMANA 12

YELLOW CHARTREUSE 20

ZERO PROOF LIQUOR

RITUAL RUM ALTERNATIVE 14

RITUAL TEQUILA ALTERNATIVE 14

"Life is either a daring adventure
or nothing at all"

Helen Keller



Welcome to Traveler's Table, we are a globally-inspired eatery, where we share our passion for exploring the world through food and drink, by serving modern versions of hand-selected dishes from around the world, or what we call, "curated global cuisine".

Here, we believe that food can serve as a gateway for learning about other cultures, for fostering understanding, and for breaking down the barriers that divide us as citizens of the world. After all, no matter how different we are – everyone loves to eat!

At Traveler's Table, we are fortunate to have a diverse team of talented chefs who have brought their multi-ethnic cooking styles and experiences together to help create unique dishes and drinks that showcase the best flavors and ingredients from all over the world. Rather than recreate traditional recipes however, we seek to modernize and elevate our dishes by making them lighter, brighter, and full of flavor. While we may use a bit of creative license from time to time, we still try to stay true to the spirit of the originals.

Having had the opportunity to travel to different parts of the world, we've been overwhelmed by the hospitality that we've been shown in other countries, often times by people of the most humble means, in the most primitive of environments. In many cultures, the ultimate privilege is to host outside travelers, and we too embrace this honor. Thank you for joining us on our journey to explore the world through food and drink!

*Welcome to our home,
Your Friends at Traveler's Table*

"Human beings are more alike than unlike, and what is true anywhere is true everywhere, yet I encourage travel to as many destinations as possible for the sake of education as well as pleasure"

Maya Angelou

TRAVELER'S TABLE COCKTAILS

FLOR DE AMOR

(Award-Winning)

Reposado tequila, elderflower liqueur, lime juice, hibiscus syrup, elderflower foam, hibiscus salt, dehydrated lime, candied hibiscus flower 17

THE YEAR OF LIVING DANGEROUSLY

Mezcal, grapefruit juice, prickly pear juice, soda water, lime, jalapeño, salt, grapefruit slice 15

THE FRENCH CONNECTION

Gin, cognac, elderflower liqueur, sparkling wine, blood orange purée, lemon, honey, dehydrated blood orange slice 16

FOREIGN CORRESPONDENT

Gin, tonic, lime juice, simple syrup, cucumber, rosemary 14

SPICE TRADER

Vodka, ginger beer, lime, mango nectar, garam masala syrup, mint sprig 14

OUR MAN IN HAVANA

Coconut rum, light rum, passion fruit, mango, mint, lime juice, soda water, dehydrated lime, mint sprig 15

A SUNNY PLACE FOR SHADY PEOPLE

Dark rum, light rum, guava, pineapple, orange, lime, coconut cream, cinnamon syrup, toasted coconut, cinnamon stick 15

COME AND TAKE IT

Texas bourbon, crème de mûre, pecan syrup, lemon juice, candied pecan dust, pecan praline 15

A SIDECAR NAMED DESIRE

Cognac, orange liqueur, genepy, passion fruit purée, lemon juice, simple syrup, sugar rim, lemon wheel 18

TRAVELER'S ESPRESSO MARTINI

Vodka, Licor 43, Irish cream, simple syrup, black walnut bitters, espresso 16

VAYA CON MARGARITAS

(Flight of 3) 32

THE PLUMED SERPENT

Tequila, orange liqueur, watermelon purée, lime juice, chili salt, watermelon slice 15

CHASING THE DRAGON

Tequila, orange liqueur, Velvet Falernum, dragon fruit syrup, lime juice, tiki bitters, black lava sea salt, dehydrated dragon fruit 15

HAPPY WIFE, HAPPY LIFE

Tequila, orange liqueur, pineapple purée, lime juice, chili salt, charred pineapple slice 15

LOW PROOF

WINE MERCHANT OF VENICE

Strawberry-infused Aperol, sparkling wine, basil tincture, soda water, orange slice, strawberry 14

ISLANDS IN THE STREAM

Rum Haven low proof coconut rum, Velvet Falernum, coconut water, lime juice, toasted coconut, dehydrated lime 14

NO PROOF

LA VIDA TRANQUILA

Ritual tequila alternative, hibiscus simple, lime juice, hibiscus salt, dehydrated lime, candied hibiscus flower 12

TO HAVE AND HAVE NOT

Ritual rum alternative, passion fruit, mango, mint, lime juice, soda water, dehydrated lime, mint sprig 12

SPIRITS AND CORDIALS

BOURBON WHISKEY

ANGEL'S ENVY BOURBON 22
BASIL HAYDEN BOURBON 18
BULLEIT 14
DEVIL'S RIVER 12
JACK DANIEL'S 11
JEFFERSON'S RESERVE 22
KNOB CREEK BOURBON 14
MAKERS MARK 14
NINE BANDED 12
WOODFORD RESERVE 16

RYE WHISKEY

ANGEL'S ENVY RYE 34
BASIL HAYDEN DARK RYE 19
BULLEIT RYE 16
RITTENHOUSE 100 13
SIRDAVIS AMERICAN WHISKY 34
WHISTLEPIC 10 YEAR 34
WHISTLEPIC FARMSTOCK 30

IRISH WHISKEY

JAMESON 13
POWERS 14
RED BREAST 12 YEAR 30

TEQUILA

ABANDONADO SILVER 16
ABANDONADO REPOSADO 20
CLASE AZUL PLATA 52
CLASE AZUL REPOSADO 55
DON JULIO 1942 60
DON JULIO AÑEJO 26
DON JULIO BLANCO 18
DON JULIO REPOSADO 22
EL JIMADOR BLANCO 10
ESPOLÓN REPOSADO 13
FORTALEZA BLANCO 22
HERRADURA AÑEJO 24
HERRADURA REPOSADO 18
LALO BLANCO 18

JAPANESE WHISKY

FUKANO SHERRY CASK 29
HIBIKI HARMONY 34
KAIYO MIZUNARA OAK 24
MARS IWAI 15

SCOTCH WHISKY

AUCHENTOSHAN AMERICAN OAK 20
BALVENIE 14 YEAR CARIBBEAN CASK 34
BALVENIE DOUBLE WOOD 37
GLENMORANGIE 10 YEAR 18
GLENMORANGIE NECTAR D'OR 34
HIGHLAND PARK 12 YEAR 25
JOHNNIE WALKER BLACK 16
LAGAVULIN 16 YEAR 38
LAPHROAIG 10 YEAR 24
MACALLAN 12 YEAR 35
MONKEY SHOULDER 18
OBAN 14 YEAR 36

MEZCAL

ILEGAL MEZCAL JOVEN 15
ILEGAL REPOSADO 20
ALIPUS SAN LUIS MEZCAL 22

RUM

DOS MADERAS PX 5+5 18
EL DORADO 12 YEAR 16
FLOR DE CAÑA 7 YEAR 14
FLOR DE CAÑA LIGHT RUM 14
FLOR DE CANA SPRESSO 10
PUSSER'S NAVY RUM 11
RON ZACAPA CENTENARIO 20
RUM HAVEN COCONUT RUM (LOW ABV) 10
YPIÓCA CACHAÇA PRATA CLASSICA 10

To explore the world
through food and drink

WINES BY THE BOTTLE

RED WINES

ALEXANDRE BURCAUD BEAUJOLAIS-VILLAGES LANTIGNIÉ <i>(Burgundy, FR) 50</i>	SALDO ZINFANDEL BY PRISONER <i>(Napa Valley, CA) 78</i>
ROCO GRAVEL ROAD PINOT NOIR <i>(Willamette Valley, OR) 65</i>	PENFOLD'S BIN 389 "BABY GRANGE" CABERNET SHIRAZ <i>(South Australia, AU) 125</i>
DOMAINE FRANÇOIS CARILLON BOURGOGNE PINOT NOIR <i>(Burgundy, FR) 92</i>	E. GUIGAL CÔTES DU RHONE <i>(Rhône Valley, FR) 52</i>
AVIGNONESI VINO NOBILE DI MONTEPULCIANO DOCG <i>(Tuscany, IT) 60</i>	DOMAINE DE LA SOLITUDE CHÂTEAU NEUF DU PAPE AOC <i>(Rhône Valley, FR) 105</i>
CAPARZO BRUNELLO DI MONTALCINO <i>(Tuscany, IT) 120</i>	CHATEAU SAINT-ANDRÉ CORBIN ST. GEORGES-ST. ÉMILION <i>(Bordeaux, FR) 64</i>
ANTINORI "TIGNANELLO" IGT "SUPER TUSCAN" <i>(Tuscany, IT) 325</i>	LABASTIDE DAUZAC MARGAUX <i>(Bordeaux, FR) 110</i>
FONTANABIANCA BARBARESCO DOCG <i>(Piedmont, IT) 92</i>	GRANT BURGE INK CABERNET SAUVIGNON <i>(Paso Robles, CA) 65</i>
FAMIGLIA RIVETTI BAROLO DOCG <i>(Piedmont, IT) 105</i>	UNSHACKLED CABERNET SAUVIGNON BY PRISONER <i>(Napa Valley, CA) 78</i>
TOMMASO BUSSOLA VALPOLICELLA SUPERIORE RIPASSO DOC <i>(Veneto, IT) 72</i>	THE PRISONER CABERNET SAUVIGNON <i>(Napa Valley, CA) 115</i>
MASI RISERVA COSTASERA AMARONE CLASSICO DOCG <i>(Veneto, IT) 150</i>	STAG'S LEAP "ARTEMIS" CABERNET SAUVIGNON <i>(Napa Valley, CA) 185</i>
MONTECILLO GRAN RESERVA RIOJA DOCA <i>(Rioja, SP) 86</i>	CAYMUS CABERNET SAUVIGNON <i>(Napa Valley, CA) 197</i>
LUCA PARAJE ALTAMIRA MALBEC <i>(Mendoza, AR) 65</i>	DARIOUSH SIGNATURE CABERNET SAUVIGNON <i>(Napa Valley, CA) 285</i>

SMALL PLATES

PÃO DE QUEIJO

Brazilian cheese bread — 9

ARGENTINIAN PROVOLETA

*cast-iron seared smoked provolone, roasted peppers, oregano chimichurri, honey,
grilled country bread — 15*

SHIITAKE EDAMAME DUMPLINGS (VG)

*steamed vegetable dumplings, garlic, ginger, cilantro, pickled shiitake, chilis, lime juice,
mushroom soy, chili crisp, garlic chips, fried shallots — 15*

BEET TARTARE BITES (VG)

*roasted beets, crispy nishiki rice cakes, avocado crema, mango, ginger, garlic,
sesame oil, shallots, nori sauce — 14*

MOCHIKO CHICKEN

*Hawaiian-style crispy chicken, coconut shoyu marinade, nori sauce, furikake,
mango chutney, sambal mayo — 15*

SALMON TARTARE BITES*

*marinated salmon, crispy nishiki rice cakes, ginger, garlic, avocado, mango,
sesame oil, nori sauce, sambal mayo — 16*

CRAB SAMOSAS

flaky curried crab pastry, raita, mango chutney — 18

SINGAPOREAN SOFT SHELL CHILI CRAB

*crispy soft shell crabs, house-made tauco paste, egg, sweet chili-tomato sauce,
fried bao buns — 19*

CRISPY PORK BELLY IN PASILLA SAUCE

*Duroc pork belly, pasilla pepper, cashews, tomato, onion, garlic,
purple cabbage-carrot-apple slaw — 18*

HUMMUS WITH LAMB RAGU

braised lamb shoulder, garlic hummus, crispy chickpeas, herb mix, grilled flatbread — 18

THAI HEAVENLY BEEF*

*seared tenderloin, soy sauce, fish sauce, honey, mango, celery, carrots, coriander,
mint, prik nam som-sriracha dipping sauce — 19*

*"Travel is the art of losing oneself
in order to find oneself"* Sir Richard Burton

20% Gratuity Added to Parties of 10 or More

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of a foodborne illness.
Please note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.

SOUPS, SALADS & FLATBREAD

MEXICAN STREET CORN SOUP

roasted whole kernel corn, corn purée, cilantro, lime,
cotija cheese, chili piquin 13

WATERMELON & AVOCADO SALAD (VG)

watermelon, avocado, pickled melon rind, chili-lime pique,
cilantro, mint, chili salt 15

TRAVELER'S TABLE MIXED GREEN & HERB SALAD (VG)

heirloom cherry tomatoes, cucumbers, spring mix, fresh herbs, oregano, cilantro,
pomegranate vinaigrette, pomegranate seeds, pumpkin seeds 14

Add Roasted Chicken 7 / Add Sautéed Shrimp 9

ROASTED ARTICHOKE SALAD

baby gem lettuce, watercress, radicchio, frisée, farro, black eyed peas,
goat cheese, basil-lime vinaigrette, crispy sunchoke 16

Add Roasted Chicken 7 / Add Sautéed Shrimp 9

TRUFFLED MARGHERITA FLATBREAD

smoked mozzarella, roasted tomatoes, basil, white truffle oil,
parmigiano reggiano 17

SIDES

FLATBREAD 5 GF FLATBREAD 7 FRIED BAO BUNS 7
CAJUN DIRTY RICE 8 JOLLOF RICE 8 COCONUT RICE & BEANS 8

CHEF'S FRIES truffle aioli, sambal mayo 7

SMOKED PORK BELLY MAC & CHEESE 12

CAULIFLOWER MASALA WITH MINT CHUTNEY 9

HAMHOCK-BRAISED COLLARD GREENS 9

BROCCOLINI WITH CHIMICHURRI 12

WINES BY THE BOTTLE

SPARKLING WINES

CHARLES LE BEL INSPIRATION
1818 BRUT NV (Champagne, FR) 78

BOLLINGER BRUT NV
(Champagne, FR) 150

PERRIER-JOUET GRAND BRUT NV
(Champagne, FR) 110

PERRIER-JOUET LA BELLE EPOQUE
(Champagne, FR) 300

ROSÉ WINES

ELK COVE VINEYARDS ROSÉ
(Willamette Valley, OR) 60

CHÂTEAU D' ESCLANS
WHISPERING ANGEL ROSÉ
(Provence, FR) 65

LORENZA ROSÉ (Lodi, CA) 62

WHITE WINES

ELENA WALCH PINOT GRIGIO DOC
(Alto Adige, IT) 65

PAZO DAS BRUXAS ALBARIÑO
(Rias Baixas, SP) 58

TENUTA SANTA MARIA SOAVE DOC
(Veneto, IT) 53

COMTE DE LA CHEVALIERE
SANCERRE (Loire, FR) 75

DOMAINE WEINBACH RIESLING
(Alsace, FR) 68

VASSE FELIX FILIUS CHARDONNAY
(Margaret River, AUS) 62

MESA GIUNCO VERMENTINO DI
SARDEGNA (Sardinia, IT) 52

STAG'S LEAP CHARDONNAY
(Napa Valley, CA) 72

ZÝMĚ FROM BLACK TO WHITE
IL BIANCO (Veneto, IT) 75

THE PRISONER CHARDONNAY
(Napa Valley, CA) 84

RECANTI GALILEE YASMIN
KOSHER WHITE (Galilee, ISR) 50

DOMAINE DE LA MEULIÈRE
CHABLIS 1ER CRU (Burgundy, FR) 75

BONNY DOON LE CIGARE
GRENACHE BLANC
(Central Coast, CA) 52

MAISON JOSEPH DROUHIN
POUILLY-FUISSÉ (Burgundy, FR) 105

"In order to write about life
first you must live it" Ernest Hemingway

"You do not travel if you are afraid
of the unknown, you travel for the unknown,
that reveals you with yourself" Ella Maillart

WINES BY THE GLASS

SPARKLING WINES

TENUTA SANTOME PROSECCO BRUT (Veneto, IT) 14 / 50

FAIRE LA FÊTE BRUT CRÉMANT DE LIMOUX (Limoux, FR) 20 / 76

WHITE WINES

BARONE FINI PINOT GRIGIO DOC (Alto Adige, IT) 14 / 50

GRANBAZAN ALBARIÑO ETIQUETA VERDE (Rias Baixas, SP) 18 / 68

SEA PEARL SAUVIGNON BLANC (Marlborough, NZ) 14 / 50

J. DE VILLEBOIS POUILLY-FUMÉ AOP (Loire, FR) 18 / 68

DOPFF & IRION CUVÉE RENÉ DOPFF PINOT BLANC (Alsace, FR) 15 / 55

BIG SALT RIESLING GEWÜRZTRAMINER (Elkton, OR) 17 / 61

CAYMUS CONUNDRUM WHITE BLEND (Sacramento Valley, CA) 14 / 50

RAEBURN CHARDONNAY (Sonoma County, CA) 17 / 61

DOMAINE MICHEL BARRAUD MÂCON-VILLAGES (Burgundy, FR) 18 / 68

ROSÉ WINES

HECHT & BANNIER ROSÉ (Provence, FR) 15 / 55

RED WINES

CALERA PINOT NOIR (Central Coast, CA) 16 / 58

ALBERT BICHOT BOURGOGNE (Burgundy, FR) 19 / 72

MURIEL CRIANZA RIOJA (Rioja, SP) 15 / 55

SAN POLO RUBIO “SUPER TUSCAN” BLEND (Tuscany, IT) 15 / 55

CHÂTEAU PEY LA TOUR BORDEAUX (Bordeaux, FR) 16 / 58

SEVEN HILLS MERLOT (Walla Walla, WA) 16 / 58

NORTON RESERVA MALBEC (Mendoza, AR) 16 / 58

THE PEPPER POT SYRAH BLEND (Stellenbosch, SA) 15 / 55

PENFOLD’S MAX’S SHIRAZ CABERNET (South Australia, AUS) 15 / 55

WESTSIDE CROSSING CABERNET SAUVIGNON (Sonoma, CA) 17 / 61

QUILT CABERNET SAUVIGNON (Napa Valley, CA) 20 / 76

ENTRÉES BY REGION

the far east, india, and africa

SOFT SHELL CRAB FRIED RICE *crispy soft shell crab, blue crab, jasmine rice, oyster sauce, egg, shrimp paste, sweet chili sauce, galangal, lemongrass, bird’s eye chilis, garlic, green onions* 28

NORTHERN THAI JUNGLE RIBS *sous vide pork ribs, eggplant, green beans, red bell peppers, sweet corn, galangal, lemongrass, bird’s eye chilis, shrimp paste, garlic, shallots, Thai basil, jasmine rice* 29

DUCK PAD SEE EW* *roasted duck breast, flat rice noodles, oyster sauce, fish sauce, dark soy, Chinese broccoli, ginger, garlic, bird’s eye chilis, green onions* 30

BUTTER CHICKEN *smoked, yogurt marinated chicken thighs, tomato masala, jasmine rice, grilled paratha, cauliflower masala, mint chutney, dates, pomegranates, pistachios* 26

SOUTH INDIAN VEGETABLE KORMA (VG) *red lentils, calabaza squash, onions, cauliflower masala, cherry tomatoes, garlic, cilantro, red chilis, makrut lime leaves, turmeric, shredded coconut, mustard seeds, coriander, fenugreek, jasmine rice, cashews, pumpkin seeds, lime* 24

NIGERIAN SUYA SKEWERS* *marinated tenderloin, ground peanuts, grains of selim, dried chilis, ginger, onion powder, garlic, paprika, tomatoes, bell peppers, onions, jollof rice, ata dindin, roasted garlic yogurt* 37

the united states and europe

JUMBO SEA SCALLOPS* *seared jumbo sea scallops, sweet corn puree, broccolini, heirloom cherry tomatoes, chorizo, roasted corn, chicharron dust* 34

SNAPPER PONTCHARTRAIN *blackened snapper filet, crab Pontchartrain sauce, Cajun dirty rice, andouille sausage, hamhock-braised collard greens* 36

MADEIRA-BRAISED BEEF SHORT RIB *braised beef short rib, Madeira wine demi, baby heirloom carrots, rosemary-brie polenta, fennel, bull’s blood micro greens* 39

LAMB GNOCCHI *confit lamb shank, Calabrian chile glaze, citrus pesto, pomodoro sauce, whipped mozzarella, English peas, pine nuts, grana padano* 38

latin america and the caribbean

CHILES EN NOGADA (VG) *dry roasted poblano pepper, vegan goat cheese-cashew crema, tofu chorizo, quinoa, corn, sofrito, refried beans, avocado, pepitas, pomegranate seeds, tomatillo salsa* 25

JERK CHICKEN *marinated bone-in leg and thigh, scotch bonnet glaze, sweet plantain relish, hamhock-braised collard greens, coconut rice and beans* 27

CARIBBEAN BRAISED OXTAILS *bone-in oxtails, jalapeño-mango chow, allspice, sherry, butter beans, roasted carrots, onions, celery, jasmine rice* 36

BRAZILIAN SHRIMP MOQUECA *sautéed Gulf shrimp, coconut milk, sofrito, heirloom carrots, annatto oil, cumin, paprika, white wine, lime, cilantro, jasmine rice* 28

ADOBO SNAPPER *pan-seared snapper filet, rum beurre blanc, tropical fruit salsa, hamhock-braised callaloo, coconut rice and beans, yuca-plantain croqueta, shrimp criolla* 34

ARGENTINIAN-STYLE TENDERLOIN* *marinated beef tenderloin, chimichurri, grilled vegetables, papas fritas, truffle aioli* 38

20% Gratuity Added to Parties of 10 or More *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. Please note that some food items we prepare may contain nuts or trace amounts of nuts.

HOUSE-MADE DESSERTS

PASSION FRUIT-MANGO MOUSSE (VG)

*vanilla diplomat vegan cream, passion fruit gelée, mango coulis,
hazelnut-almond dacquoise* 14

MANGO CHOCOFLAN

*Mexican-style vanilla bean custard, chocolate cake, caramel sauce,
cajeta, tropical fruit* 15

BURNT BASQUE CHEESECAKE

kumquat-apricot chutney, Earl Grey-peach coulis, Biscoff crumble 15

BLACK SESAME LAVA CAKE

dark chocolate, yuzu whipped cream, chocolate soil, ube ice cream 14

NEW ORLEANS BOURBON BREAD PUDDING

salted caramel sauce, banana, pecan praline, French vanilla bean ice cream 15

DRINK YOUR DESSERT

TRAVELER'S ESPRESSO MARTINI

Vodka, Licor 43, Irish cream, simple syrup, black walnut bitters, espresso 16

OAXACAN SUNRISE

Licor 43 Horchata, espresso, Mexican "Abuelita" chocolate rim 14

STROOPWAFEL AFFOGATO

Stroopwafel liqueur, vanilla ice cream, espresso, stroopwafel 14

DESSERT WINES BY THE GLASS

TAYLOR FLADGATE RUBY PORT (Portugal) 14

TAYLOR FLADGATE 20 YEAR TAWNY PORT (Portugal) 18

ROYAL TOKAJI 5 PUTTONYOS ASZU RED LABEL (Hungary) 25

CHÂTEAU CLIMENS CYPRES DE CLIMENS SAUTERNES (France) 17

LOCAL DRAFT BEER

Ask your server for our current selection

BOTTLED BEERS FROM AROUND THE WORLD

SAPPORO LIGHT 8

SINGHA 8

HITACHINO YUZU LAGER 12

HITACHINO CLASSIC ALE 12

HITACHINO NEST DAI DAI IPA 12

RED STRIPE 8

NEGRA MODELO 8

KRONENBOURG 1664 8

FRANZISKANER HEFE-WEISSE 8

BELHAVEN SCOTTISH ALE 10

SAKE

TOZAI NIGHT SWIM (FUTSU) 187 ml 14

JINJO BUSHIDO (GINJO GENSU) 187 ml 15

TOKAI SNOW MAIDEN (JUNMAI NIGORI) 187 ml 16

COFFEES

CAFÉ DE OLLA 4

AMERICANO 5

ESPRESSO 4

DOUBLE ESPRESSO 5

CAPPUCCINO 6

LATTE 6

COOLERS & TEAS

HOUSEMADE LEMONADE 5

WATERMELON LEMONADE 6

ICED BLACK TEA 4

HOT TEA 4

*(Chamomile, Peppermint, Jade Cloud Green,
Jasmine Green, Earl Grey, English Breakfast)*

SODAS & BOTTLED BEVERAGES

FOUNTAIN SODAS 4

TOPO CHICO 5

JARRITOS GRAPEFRUIT SODA 5

ACQUA PANNA 6

SAN PELLEGRINO 6

FEVER TREE PREMIUM GINGER ALE 5