

SIGNATURE COCKTAILS

- NaariThai Martini** \$19
2 oz Gin or Vodka | Bitters | Vermouth Blend
- Mango Chipotle** \$20
2 oz Reposado Tequila | Mango | Chipotle | Chili | Lime
- Tamarind Honeycomb** \$21
2 oz Toki Whisky | Tamarind puree | Honeycomb
- Cucumber Mezcal** \$20
1.5 oz Mezcal | 0.25 oz Triple Sec | Cucumber | Chili Honey Syrup | Celery Bitters
- Lychee & Coconut** \$19
1.5 oz Vodka | Lychee syrup | Coconut Milk
- Gloom Daisy** \$18
1.5 oz Scotch | Raspberry Puree | Pom Syrup | Egg White | Bitters
- Pineapple & Jalapeño** \$18
1.5 oz Tequila | Pineapple | Jalapeño | Triple Sec
- Basil & Pandan** \$19
1.5 oz Gin | Chilli | Lime | Basil & Pandan syrup

CLASSIC COCKTAILS

- Negroni** \$21
1 oz Mezcal | 0.25 oz Campari | 0.25 oz Sweet Vermouth | Orange
- Old Fashioned** \$19
1.5 oz Rye whisky | Sugar | Bitters | Cinnamon
- Smoked Manhattan** \$19
1.5 oz Bourbon | 0.25 oz Cointreau | Orange bitters | Maraschino cherries
- Mojito** \$19
1.5 oz Rum | Mint | Lime | Fever-tree soda water
- Cosmopolitan** \$19
1.5 oz Vodka | Cointreau | Cranberry | Lime
- Aperol Spritz** \$19
3 oz Prosecco | 1 oz Aperol | Fever-tree soda | Orange
- Moscow Mule** \$19
1.5 oz Vodka | Lime | Fever-tree ginger beer

NON ALCOHOLIC

- Fresh Coconut** \$8
- Lemon & Thyme** \$15
- Mango Chipotle** \$15
- Peachy Breeze** \$15
- Thai Iced Tea** \$10
- Fever Tree ~ Ginger Beer** \$6

CHAMPAGNE

	GLS	BTL
Champagne Brut Millésimé Dom Pérignon – Champagne, France		\$525
Moët & Chandon Brut Rosé Champagne – Champagne, France		\$160

SPARKLING/ROSE

Rosé de Noirs, J.M. Sohler Crémant d'Alsace Rosé de Noirs Brut NV, Alsace, France		\$95
2024 Tinhof Rosé – Burgenland, Austria	\$17	\$80
2022 Crémant d'Alsace Blanc de Blancs Brut, J.M. Sohler – Alsace, France	\$17	\$80

WHITE WINE

2024 Sauvignon Blanc, Stony Bank – Marlborough, New Zealand	\$17	\$80
2024 Pinot Grigio, Perlage – Veneto, Italy	\$15	\$75
2023 Grüner Veltliner, Loimer – Kamptal, Austria	\$17	\$80
2023 Chenin Blanc, Famille Bougrier, Vouvray – Loire Valley, France	\$15	\$75
2024 Cortese, Banfi Principessa Gavia, Gavi DOCG – Piedmont, Italy	\$15	\$75
2023 Riesling, Charles Baker B-Side, Niagara Peninsula – Ontario		\$85
2024 Pinot Grigio, Salvalai 'I Territori' – Veneto, Italy		\$80
2023 Chardonnay, Henry of Pelham Three Hills Estate – Ontario		\$75
2023 Sancerre, Jean-Max Roger Cuvée Marnes et Caillottes – Loire Valley, France		\$120
2023 Chablis, Vincent de la Remondière – Burgundy, France		\$140
2024 Chardonnay, Sprucewood Shores Hawk's Flight Reserve Barrel – Canada		\$120

RED WINE

2022 Pinot Noir, Salvalai 'I Territori', Trevenezie IGT – Italy	\$15	\$75
2019 Shiraz, DogRidge 'The PUP', McLaren Vale – Australia	\$17	\$80
2023 Malbec, Claroscuro Bodega de Arte – Uco Valley, Argentina	\$18	\$85
2019 Sangiovese, Castel Giocondo, Brunello di Montalcino DOCG – Tuscany, Italy		\$140
2019 Corvina Blend, Tedeschi, Amarone della Valpolicella DOCG – Veneto, Italy		\$160
2022 Grenache, Domaine Brunely 'Trésor', Gigondas – Rhône, France		\$120
2024 Baco Noir, Hawk's Flight Reserve – Canada		\$120
2024 Merlot, Hawk's Flight Reserve – Canada		\$160

BEERS

Jungli – Lager	\$9
Mad Tom – Indian Pale Ale	\$11
Strongbow – Cider	\$11
Peroni – Pale Lager	\$11
Guinness – Irish Dark Stout	\$11
Bayside – Honey Cream Ale	\$11