

COCKTAILS

CỘC TAY • *Les boissons*

ESC CLASSICS

DA NANG MARGARITA 15

Luna Azul Blanco Tequila, Giffard Triple Sec, Sambal, House-Made Sour, Sriracha Salt

HIROTA MARTINI 15

Choice of Japanese Vodka or Gin, Sesame Oil Wash, Quick Rice Wine Vinegar Pickle

HIBISCUS PALOMA 15

Rey Campero Mezcal, Hibiscus, Jalapeño, Grapefruit, Sriracha Salt

GAO NEGRONI 15

Rice Washed Ford's Gin, Campari, Dolin Rouge Vermouth, Orange Flower Water

COCKTAILS MAISON

TIGERLILY 16

Coconut Wash Bounty Premium White Rum, Luxardo, Passionfruit, Cantaloupe, Fresnos

HÀ LONG BAY 16

1876 Vodka, Velvet Falernum, Cucumber Jalapeño, Yuzu, Lemon, Dried Flowers

NECTAR OF THE GODDESS 16

Ford's Gin, Aperol, Lillet, Lemon, Raspberry, Strawberry Watermelon Rose Shrub

SHADY SUNSET 15

Luna Azul Blanco Tequila, Contratto, Orgeat, Lime, Grapefruit, Angostura

ZERO-PROOF COCKTAILS

PETITS SAINTS & TONIQUE 13

Little Saints Non-Alcoholic Spirit, Lime, Fever Tree Tonic Water, Thai Basil, Mint, Jalapeño, Spices

FRAIS VERT 12

Cucumber Jalapeño, Salt-Cured Lemon, Fever Tree Ginger Beer, Muddled Mint



WINE

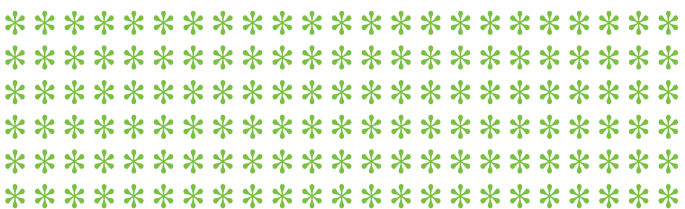
	<i>Gl</i>	<i>Btl</i>
SPARKLING		
Rene Barth, Cremant d'Alsace Brut, France	15	58
Patrick Piuze, Val de Mer Brut Nature Rosé, Burgundy	16	62
Drappier, 'Carte d'Or Brut,' Champagne	20	78
Lise & Bertrand Jousset, 'Rosé à lies', Rosé Pétillant, France		70
Delamotte, Blanc de Blancs, Champagne		150
ROSE		
Château Goudichaud, Graves de Vayres, Bordeaux	14	54
Château Les Mescalances, Charmes, Méditerranée	17	64
WHITE		
J. de Villebois Sauvignon Blanc,, Menetou-Salon, Loire	16	62
Louis Jadot, Chablis, Burgundy	17	64
Arnaud Lambert, 'Midi', Chenin Blanc, Saumur	18	66
Domaine Billaud-Simon, Chablis, Bourgogne		110
Chanson Savigny-Lès-Beaune Blanc 1er Cru Les Hauts Marconnets		140
RED		
La Coeur de la Reine, Gamay, Touraine	14	54
Joseph Drouhin, Pinot Noir, Bourgogne	17	64
E. Guigal, Côtes-du-Rhône	15	58
Le Sang des Cailloux, 'Doucinnello', Vacqueyras		80
Domaine Julien, Pinot Noir, Côtes-de-Nuits Villages		90

BEER

DRAFT		
Meanwhile "Tender Robot" Hazy IPA		8
Paulaner Pilsner		8
DOMESTIC		
Live Oak Hefeweizen		7
ABW Pearl-Snap		7
Shacksbury "Bad Boy" Cider		9
IMPORT		
Asahi Dry		7
Sapporo Light		7
Blue Owl Earl Grey Tea Sour Session		8
Unibroue La Fin du Monde		9
NON ALCOHOLIC		
Best Day Brewing Hazy IPA		7

SAKE

Kikusui Funaguchi, Nama Genshu Honjozo 200 ml		14
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SPIRITS

AGAVE		VODKA	
Luna Azul Blanco	12	1876	12
Lalo Blanco	14	Tito's	13
Tequila Ocho Blanco	14	Haku	14
Rey Campero Mezcal Espadin	14	Grey Goose	15
Tequila Ocho Reposado	16		
Herradura Repo MML Select	20	GIN	
		Fords	12
WHISKEY		Hendrick's	14
Old Forester Bourbon	12	Roku	14
Old Overholt Rye	12	Koval Barreled Gin	15
Rittenhouse Rye	13	Monkey 47	18
George Dickel Rye	13		
Jameson Irish	13	AMARO	
		Aperol	13
JAPANESE WHISKY		Contratto Aperitif	13
Suntory Toki	14	Campari	13
Mars Iwai 45	13	Select Aperitivo	13
Mars Iwai 'Tradition'	16	Montenegro	13
Chichibu Ichirio's Malt & Grain	32		
		CORDIALS	
RUM/RHUM		Green Chartreuse	18
Bounty Premium White	12	Yellow Chartreuse	18
El Dorado 8yr	14	Yellow Chartreuse V.E.P.	48
Hamilton Pot Still Black	13		
Neisson Rhum Agricole	13	BRANDY	
		Brandy Saint Louise	12
		Marie Duffau Bas Armagnac	13
		Domaine Dupont Calvados	14

COFFEE

Vietnamese Coffee*	5
Iced Vietnamese Coffee*	5
Cup of French Press	4
Café au Lait	4
Espresso	4
Cappuccino	5.5
Latte	6
Macchiato	4.5
Americano	4
Cortado	5
Mocha	6.5
Matcha Latte	6.5
Coconut Milk Chai Latte	6
House Cold Brew	5
<i>*Vegan Option Available</i>	

COLD

Lemonade	5
Jasmine Blueberry Green Tea	5
Green Tea & Lemonade	5
Ginger Ale	4
Pink Grapefruit Soda	4
Richard's Rainwater	4
Mexican Coca-Cola	5
Mexican Sprite	5
Diet Coke	4

TEA

GREEN TEA 6
Jasmine Green
Emerald Spring
Moroccan Green Mint
BLACK TEA 5
Earl Grey
OOLONG 6
Iron Goddess Of Mercy
TISANE 5
Turmeric Tonic Blend
Blend 333

SHRUBS

Strawberry Melon & Rose	5.5
Carrot Pineapple Cilantro	5.5

