

Liquor List

VODKA

Well

Nikolai

Call

Titos

Ketel One

Ketel One Citron

New Amsterdam Vodka Citron

New Amsterdam Mango Vodka

Absolut Vanilla

Stoli Vanil

Premium

Grey Goose

Ciroc

Ciroc Mango

GIN

Well

New Amsterdam

Call

Bombay Sapphire

Roku Gin

Tanqueray

Fords Gin

Premium

Empress Gin

Akori Gin

RUM

Well

Call

Bacardi

Malibu

Captain Morgan

Plantation Pineapple

TEQUILA

Well

Call

Corazon Silver

Jose Cuervo Silver

Premium

Paladar Blanco

Paladar Reposado

Del Maguey Vida Mezcal

WHISKEY / WHISKY

Well

Old Forester *Bourbon*

Call

Bulleit Bourbon

Bulleit Rye

Crown Royal *Canadian*

Jameson *Irish*

Makers Mark *Bourbon*

Old Granddad *Bourbon*

Buffalo Trace *Bourbon*

Fireball *Cinnamon*

Jack Daniels *Tennessee*

Sazerac Rye

Premium

Basil Hayden's *Bourbon*

Woodford Reserve *Bourbon*

Super Premium

Yamato Japanese Whisky *Japan*

Kavalan Concertmaster *Taiwan*

OTHER SPIRITS

Call

Aquavit

Baijiu

Disaronno Amaretto

Bangkok Sunset (rocks glass)

Description:

The Bangkok Sunset is a *vibrant* and exotic cocktail that combines the smoky essence of mezcal with the *tropical* flavors of pineapple and lime, balanced by the *floral* sweetness of hibiscus syrup. Its name evokes images of warm, colorful sunsets over bustling cityscapes, capturing the essence of a lively urban atmosphere.

Tasting Notes:

- Appearance: The cocktail presents itself with a captivating hue, reminiscent of a setting sun, with a pinkish tint from the hibiscus syrup.
- Aroma: Aromas of ripe pineapple immediately greet the senses, followed by hints of smoky mezcal and a subtle floral undertone from the hibiscus.
- Palate: The first sip reveals a delightful interplay of flavors. The mezcal offers a gentle smokiness that intertwines nicely with the sweet and tangy notes of pineapple and lime. The hibiscus syrup adds a nuanced floral sweetness that rounds out the flavor profile.
- Finish: The finish is refreshing, leaving a lingering tropical fruitiness on the palate, with a subtle hint of earthiness from the mezcal. The overall experience is one of balance and complexity.

Garnish: A hibiscus flower garnish not only adds visual appeal but also enhances the drink's aroma with its delicate floral fragrance, complementing the floral notes of the hibiscus syrup in the cocktail.

White Lotus (collins glass)

Description:

The White Lotus cocktail is an elegant and *refreshing* cocktail that marries the *botanical* complexity of gin with the *nutty sweetness* of orgeat and a hint of citrusy brightness from lime juice. Lavender bitters add a subtle herbal undertone, while the addition of tonic water provides effervescence, making it a perfect drink for any occasion.

Tasting Notes:

- Appearance: The White Lotus presents itself with a milky white appearance, accented by the effervescence of tonic water, and adorned with a delicate edible flower garnish.
- Aroma: Aromas of fresh citrus and botanicals dance gracefully from the glass, with hints of floral sweetness and a subtle herbal bouquet from the lavender bitters.
- Palate: Upon the first sip, the palate is greeted by the crisp and clean flavors of Akori Gin, where the botanicals shine through alongside the zesty brightness of lime juice. The orgeat syrup adds a luscious sweetness, of almonds and orange blossom, creating a beautifully balance of flavors.
- Finish: The finish is crisp and refreshing, with the tonic water imparting a subtle bitterness that cleanses the palate, leaving behind a lingering floral and citrusy essence. The White Lotus offers a sophisticated drinking experience that is both nuanced and refreshing.

Garnish: An edible flower garnish enhances the visual appeal of the cocktail, adding a touch of elegance and fragrant aroma.

MSR (Mango Coconut Shot or Cocktail) *(rocks glass)*

Description:

The MSR is a tropical indulgence that combines the flavors of ripe mango, creamy coconut milk, and a hint of sweetness. Whether served as a shot or on the rocks, this cocktail offers a refreshing escape to a sun-soaked paradise. A nice dessert cocktail.

Tasting Notes:

- Appearance: The MSR presents a luscious and creamy appearance, with hints of golden mango peeking through the opaque white of the coconut milk.
- Aroma: A tropical bouquet of ripe mango fills the air, accompanied by subtle undertones of creamy coconut.
- Palate: Upon first sip, the creamy texture of coconut milk envelops the palate, followed by the bright and juicy sweetness of mango vodka. The simple syrup adds just the right amount of sweetness to balance the flavors, creating a harmonious and indulgent experience.
- Finish: The finish is smooth and lingering, with the flavors of mango and coconut dancing on the palate. The addition of mango puree sinking into the drink adds an extra burst of fruity goodness, leaving a great first impression that calls you back for another sip.

This MSR cocktail is a delightful fusion of tropical flavors, perfect for sipping by the beach or enjoying as a festive shot with friends.

Market Mule *(collins glass)*

Description:

The Market Mule is a refreshing and aromatic variation of the classic Moscow Mule, infused with the citrusy essence of lemongrass vodka and a touch of herbal complexity. Topped with ginger beer and accented with a lemongrass stick garnish, it's a vibrant and invigorating cocktail that's perfect for any occasion.

Tasting Notes:

- Appearance: The Market Mule presents itself with a clear and effervescent appearance, with bubbles dancing atop the glass.
- Aroma: Aromas of fresh citrus and zesty lemongrass on the nose, accompanied by hints of spicy ginger and a subtle herbal undertone.
- Palate: The first sip reveals a burst of citrusy brightness from the lemongrass vodka, complemented by the tartness of lime juice. The spicy kick of ginger beer adds a refreshing effervescence, while the Peychaud's bitters contribute a subtle herbal complexity.
- Finish: The finish is crisp and invigorating, with the flavors of lemongrass and ginger lingering on the palate. A spray of absinthe on top adds a final touch of aromatic depth, elevating the sensory experience with its subtle anise notes.

Garnished with a lemongrass stick, the Market Mule is not only visually stunning but also offers a refreshing and flavorful twist on a beloved classic cocktail.

Phuket Firewater (*rocks glass*)

Description:

The Phuket Firewater is a bold and aromatic cocktail inspired by the vibrant flavors of Thai cuisine. It combines the citrusy notes of Ketel One Citron Vodka with the herbal freshness of Thai basil and lemongrass, balanced by the tartness of lime juice and the subtle sweetness of lemongrass simple syrup. Topped with soda water for effervescence

Tasting Notes:

- Appearance: The Phuket Firewater presents a rustic and inviting appearance, with Thai basil leaves and chili garnish adding a pop of color against the clear liquid.
- Aroma: Aromas of fragrant Thai basil and citrusy lemongrass waft from the glass, accompanied by hints of tart lime and spicy chili.
- Palate: The first sip bursts with the bold flavors of Thai basil and lemongrass, followed by the bright acidity of lime juice. The Ketel One Citron Vodka adds a subtle citrusy backdrop, while the lemongrass simple syrup contributes a delicate sweetness.
- Finish: The finish is crisp and invigorating, with the carbonation of soda water refreshing the palate. The heat from the Thai chili gradually builds, leaving a lingering warmth that contrasts with the cooling herbal notes of lemongrass, creating a harmonious balance of flavors.

Garnished with a Thai chili and a lemongrass stick, the Phuket Firewater is a sensory journey.

Good Morning Saigon (*collins glass*)

Description:

Inspired by the vibrant flavors of Vietnam, the Good Morning Saigon cocktail is a refreshing and invigorating libation that combines the smoothness of Paladar Blanco Tequila with the botanical essence of Chateau Aloe Vera Liqueur and the tartness of lime juice. Topped with ginger ale and garnished with a cucumber slice and a mint sprig, it's a nice homage to the lively streets of Saigon.

Tasting Notes:

- Appearance: The Good Morning Saigon cocktail presents a refreshing and inviting appearance, with the vibrant green of the cucumber slice contrasting against the golden hues of the drink.
- Aroma: Aromas of fresh cucumber and zesty lime immediately greet the senses, followed by hints of floral sweetness from the Chateau Aloe Vera Liqueur.
- Palate: The first sip reveals the smooth and earthy notes of Paladar Blanco Tequila, accented by the botanical complexity of Chateau Aloe Vera Liqueur. The tartness of lime juice adds a bright and refreshing acidity, while the cucumber slice infuses the cocktail with a cool and crisp essence.
- Finish: The finish is invigorating, with the sweet kick of ginger ale providing a refreshing effervescence. The fragrant mint garnish adds a final touch of freshness, leaving a lingering sensation of coolness on the palate.

Garnished with a cucumber slice and a mint sprig, the Good Morning Saigon cocktail offers a delightful fusion of flavors and aromas, making it the perfect libation to start your day or to enjoy as a refreshing pick-me-up any time.

Tuk Tucky (*rocks glass*)

Description:

The Tuk Tucky is our riff of an old fashioned. A sophisticated and intriguing cocktail that marries the rich flavors of sesame oil-washed Kentucky bourbon with the bittersweet complexity of chocolate bitters and a touch of sweetness from honey syrup. Served over a big rock.

Tasting Notes:

- Appearance: The Tuk Tucky presents a deep amber hue.
- Aroma: Aromas of toasted sesame mingle with the warm notes of bourbon, followed by hints of dark chocolate and a subtle sweetness from the honey syrup.
- Palate: The first sip reveals the velvety smoothness of the sesame oil-washed bourbon, with layers of rich flavors unfolding on the palate. The chocolate bitters add depth and complexity, with hints of dark cocoa and aromatic spices tantalizing the taste buds. The honey syrup provides a delicate sweetness that balances the bold flavors, creating a harmonious experience.
- Finish: The finish is long and satisfying, with the flavors of toasted sesame and bourbon lingering on the palate. The dehydrated orange peel garnish adds a final flourish of citrusy aroma

Garnished with dehydrated orange peel, the Tuk Tucky cocktail offers a sophisticated blend of flavors and aromas, making it the perfect choice for those seeking a spirit forward cocktail.

Garden of Serenity (*coupe glass*)

Description:

The Garden of Serenity cocktail is a tranquil and aromatic drink that combines the herbaceous notes of aquavit with the delicate sweetness of lychee liqueur and the fragrant essence of jasmine tea syrup. Enhanced by the tartness of lemon juice, this cocktail is a harmonious blend of flavors that transports the drinker to a serene oasis of calm.

Tasting Notes:

- Appearance: The Garden of Serenity presents itself with a pale golden hue, reminiscent of a tranquil sunset. The cherry garnish adds a pop of color at the bottom of the coupe glass
- Aroma: Aromas of fragrant jasmine tea and lychee waft gently from the glass, accompanied by subtle herbal notes from the aquavit. The hint of citrusy lemon adds a refreshing brightness to the bouquet.
- Palate: The first sip reveals the smooth and herbaceous flavors of aquavit, with hints of caraway and spice dancing on the palate. The sweetness of lychee liqueur provides a delicate balance, while the jasmine tea syrup adds a floral complexity that lingers on the tongue. The tartness of lemon juice brightens the flavor profile, creating a refreshing and well-rounded drinking experience.
- Finish: The finish is crisp and clean, with the flavors of jasmine and lychee lingering gently on the palate. The cherry garnish at the bottom adds a final touch of sweetness, providing a satisfying conclusion to the sensory journey.

Garnished with a cherry at the bottom, the Garden of Serenity cocktail offers a delightful fusion of flavors and aromas, making it a serene and elegant choice for discerning drinkers.

Diamond Valley Daiquiri *(coupe glass)*

Description:

The Diamond Valley Daiquiri is a tropical twist on a classic, featuring Plantation Pineapple Rum paired with the nutty sweetness of orgeat and the tartness of lime juice. What sets this daiquiri apart is the surprising addition of fish sauce, which adds a subtle umami complexity to the mix. Served in a stemmed coupe glass with a fragrant Kaffir lime leaf garnish, it's a unique daiquiri variation.

Tasting Notes:

- Appearance: shines with a pale golden hue, offering a glimpse of its tropical allure.
- Aroma: Aromas of ripe pineapple and citrusy lime dance from the glass, accompanied by hints of nutty sweetness from the orgeat. The subtle aroma of Kaffir lime leaf adds an exotic touch.
- Palate: flavors of Pineapple Rum, with notes of caramelized pineapple and vanilla caressing the palate. The orgeat adds a rich sweetness, while the tartness of lime juice provides a refreshing zing. The fish sauce adds a subtle umami depth, elevating the complexity of flavors
- Finish: The finish is smooth and lingering, with the flavors of pineapple and lime lingering gently on the palate. The Kaffir lime leaf garnish adds a final burst of citrusy aroma

Garnished with a Kaffir lime leaf, the Diamond Valley Daiquiri is a delightful fusion of tropical flavors and unexpected nuances, making it a true gem among cocktails.

Thai Tea-ni *(nick & nora glass)*

Description:

The Thai Tea-ni is a martini that pays homage to the beloved Thai iced tea. It features vanilla vodka, infused with the rich flavors of Thai tea, complemented by the warm and spicy notes of allspice dram. Half & half adds a creamy richness, resulting in a decadent cocktail that's as indulgent as it is flavorful. Served in a V-shaped martini glass with a floating star anise garnish.

Tasting Notes:

- Appearance: The Thai Tea-ni exudes a luscious and inviting appearance, with a creamy golden hue that hints at its indulgent flavor profile. The star anise garnish floats elegantly atop the surface.
- Aroma: Aromas of fragrant vanilla and warm spices waft from the glass, accompanied by the rich and aromatic notes of Thai tea. The star anise garnish adds an extra layer of complexity, infusing the air with its distinctive licorice-like aroma.
- Palate: The first sip reveals the smooth and velvety texture of vanilla vodka, accented by the bold flavors of Thai tea and allspice dram. The creamy richness of half & half adds a buttery mouthfeel, enveloping the palate in a blanket of indulgence. The combination of sweet, spicy, and creamy elements creates a harmonious and complex flavor profile that's as captivating as it is satisfying.
- Finish: The finish is long and lingering, with the flavors of vanilla, spice, and tea lingering on the palate. The star anise garnish adds a final burst of aromatic intensity.

Garnished with a floating star anise, the Thai Tea-ni is a sumptuous and sophisticated cocktail that offers a sensory journey through the exotic flavors of Thailand.

Lady Boy *(nick & nora glass)*

Description:

The Lady Boy is a bold and exotic martini that combines the spicy kick of Sazerac Rye whiskey with the herbal complexity of Genepy liqueur and the tangy sweetness of tamarind puree. Enhanced by the aromatic depth of orange bitters and garnished with a fresh orange peel, it's a sophisticated and flavorful cocktail that's sure to leave a lasting impression.

Tasting Notes:

- Appearance: The Lady Boy cocktail presents itself with a clear and inviting appearance, showcasing the rich amber hue of the Sazerac Rye whiskey.
- Aroma: Aromas of spicy rye and herbal Genepy liqueur dance gracefully from the glass, accompanied by the tangy sweetness of tamarind and hints of citrusy orange peel.
- Palate: bold and spicy flavors of Sazerac Rye whiskey, with notes of cinnamon, clove, and pepper on the palate. The herbal complexity of Genepy liqueur adds depth and richness, while the tangy sweetness of tamarind puree provides a delightful contrast. The orange bitters enhance the overall flavor profile, adding light citrusy brightness that ties everything together.
- Finish: The finish is long and satisfying, with the flavors of spice, herbs, and citrus lingering on the palate. The fresh orange peel garnish adds a final burst of aromatic intensity.

Garnished with a fresh orange peel, the Lady Boy cocktail offers a bold and sophisticated drinking experience that's sure to captivate the senses.

Hemet Dirty *(nick & nora glass)*

Description:

The Hemet Dirty is a bold and savory martini that combines the smoothness of Ketel One Vodka with the briny complexity of a house-made Hemet-dirty brine. Served chilled in a V-shaped martini glass and garnished with a floating kaffir lime leaf, it's our supped up dirty martini.

Tasting Notes:

- Appearance: The Hemet Dirty presents itself with a dirty, cloudy appearance
- Aroma: Aromas of clean vodka mingle with the briny essence of the Hemet-dirty brine, accompanied by subtle herbal notes from the kaffir lime leaf garnish.
- Palate: smooth and velvety texture of Ketel One Vodka, with its subtle grainy sweetness complemented by the savory complexity of the Hemet-dirty brine. The briny flavors are balanced by the vodka's smoothness, creating a harmonious and satisfying drinking experience.
- Finish: The finish hangs around, with the flavors of vodka and brine lingering gently on the palate. The floating kaffir lime leaf garnish adds a final burst of citrusy aroma, enhancing the sensory experience with its fragrant oils.

Garnished with a floating kaffir lime leaf, the Hemet Dirty martini offers a sophisticated and refreshing drinking experience that's perfect for any occasion.

LG ORIGINALS

“Shaken”

Bangkok Sunset

- shake and strain over ice in rocks glass
- 1 1/2 oz del maguey vida mezcal
- 2 oz pineapple juice
- 1/2 oz lime juice
- 1 oz Hibiscus syrup
- shake and strain
- hibiscus flower garnish

White Lotus

- shake and strain on ice into tall collins glass
- 1 1/2 oz Akori Gin
- 3/4 oz. lime juice
- 3/4 oz. orgeat
- 3 dashes lavender bitters
- shake and strain
- top with tonic water
- edible flower garnish (if not available then a lime twist)

MSR (shot or cocktail)

- shake and strain over ice in rocks glass
- 1 1/2 oz mango vodka
- 1/2 oz simple syrup
- 1 1/2 oz coconut milk
- Shake and strain into shot glass or on ice and sink mango puree into the drink

“Builds”

Market Mule

- build in tall collins glass
- 1 1/2 oz lemongrass vodka
- 1/2 oz lime juice
- top with ginger BEER
- 4-5 dashes Peychaud’s bitters
- lemongrass stick garnish
- spray absinthe on top

Phuket Firewater

- build in rocks glass
- 5-6 Thai basil leaves
- 1 1/2 oz Ketel One Citron Vodka
- 3/4 oz lime Juice
- 3/4 oz lemongrass simple syrup
- 2.dashes Fire-water bitters
- muddle/press leaves in liquid
- add ice and splash of soda water
- thai chili and lemongrass stick garnish

Good Morning Saigon

- build in collins glass
- 1 1/2 oz Paladar Blanco Tequila
- 1/2 oz Chateau Aloe vera liqueur
- 1/2 oz lime juice
- 1 cucumber slice
- top with ginger ALE
- mint sprig garnish

"Old Fashioned"

Tuk Tucky

- stir in mixing glass and strain over ice in rocks glass
- 1 1/2 oz sesame oil-washed Kentucky bourbon(Makers or Buffalo)
3-4 dashes chocolate bitters
1/4 oz honey syrup
dehydrated orange peel garnish

"Up Drinks"

Garden of Serenity

- shake and strain up into stemmed coupe glass
- 1 ½ oz Aquavit
1/2 oz Lychee Liqueur
3/4 oz Jasmine tea syrup
3/4 oz lemon Juice
shake and strain
garnish with cherry in the bottom

Diamond Valley Daiquiri

- shake and strain up into stemmed coupe glass
- 1 1/4 oz Plantation Pineapple Rum
3/4 oz orgeat
1 oz lime juice
4-5 drops of fish sauce
shake and strain
Kaffir lime leaf garnish

Thai Tea-ni

- shake and strain up into V-shaped-martini glass
- 1 1/2 oz Vanilla vodka
2 oz Thai tea
1/4 oz allspice dram
1/2 oz half & half
shake and strain
float star anise garnish

Lady Boy

- shake and strain up into V-shaped martini glass
- 1 1/2 oz Sazerac Rye whiskey
1/2 oz Genepy herbal liqueur
1 1/2 oz tamarind puree
3 dashes orange bitters
shake and strain
fresh orange peel garnish

Hemet Dirty

- shake and strain up (no ice) into V-shaped-martini glass
- 2 1/2 oz Ketel One Vodka
1/2 oz house made Hemet-dirty brine
Shake and strain into martini glass
float kaffir lime leaf garnish

LEMONGRASS

MOCKTAIL MATRIX:

Beach Vibes:

- shake and strain into large N/A glass
2 oz pineapple juice
1 oz Lime juice
1 oz orgeat syrup
shake and strain into large N/A glass
fill with grapefruit soda (fever tree or squirt)
garnish with large mint sprig

Soft Burn:

- build in collins glass
lemon juice
lemongrass simple syrup
2 dashes firewater bitters
fill with soda water

Sippy Cup:

- build in collins glass
1 oz lime juice
1 oz simple
muddle 6-8 Thai basil leaves and 2
cucumber slices in liquid
add ice
fill with ginger ale

The Orchard

- shake and strain up into a v-shaped
martini glass
1 oz lemon juice
1 oz jasmine tea syrup
2 oz apple juice
shake and strain
garnish with jasmine flower or if out, then a
lemon peel

MSR Lite

- shake and strain on ice in rocks glass
2 oz coconut milk
1/2 oz lime juice
1/2 oz simple syrup
1 oz mango puree sank on ice
shake and strain
garnish with mango mochi piece

Pik Mi Up

- shake and strain up into Chinese 5-
spice half-rimmed coupe glass
3 oz Thai Coffee
1 oz half and half
5-6 dashes chocolate bitters

Specialty Spirits

Ming River Baiju (45%alc) CHINA

Tasting Notes: Hints of guava, melon, papaya and green apple peel.

Baiju (pronounced bye-j'yo) means “white spirits” in Mandarin. It is a diverse drinks category that includes all traditional Chinese grain spirits. Most baiju is distilled from sorghum, but it can also be made from other crops. The techniques deployed in baiju production vary greatly by region and style, and different styles of baiju can be as distinct as whiskey is to tequila.

The secret ingredient in baiju is *qu* (pronounced “chew”), a naturally harvested culture of airborne yeasts and other microorganisms. It makes the taste and scent of every baiju highly specific to the place it was created. Qu also allows Chinese distillers to ferment and distill grains in a solid state, which creates incredible complexity of flavor.



Roku Gin (43%alc) JAPAN

Tasting Notes: Citrus, juniper, cherry, tea, anise, pepper

Sakura flower, Sakura leaf, Yuzu peel, Sencha tea (green tea), Gyokuro tea (refined green tea) and Sanshō pepper. Six Japanese botanicals cultivated over four seasons, carefully selected to create Roku, Japan’s authentic craft gin.

Roku is produced in the Suntory Liqueur Atelier at Osaka Plant, a specialized craft distillery for Suntory spirits. The Atelier features four distinct types of pot stills, and in a process unique to Roku, the botanicals are distilled separately according to each feature to extract the best flavor and maintain their individual characteristics.



Akori Gin (42%alc) SPAIN

Tasting Notes: Cherry notes are combined with ginger, kumquat and dragon fruit.

Akori gin is the result of a bold combination of mainly rice based grain alcohol, juniper and aromatic selection of Japanese inspired botanicals. A freshness of juniper and delicate notes of Dragon fruit and Kumquat make this gin perfect for a Gin & Tonic.

A subtle touch of cherry blossom is well balanced with the original Akori Gin recipe. Cherry notes are combined with ginger, kumquat and dragon fruit. A subtle pink gin with a twist. Enjoy neat or in a gin and tonic.



Specialty Spirits

Tasting Notes: ginger, cinnamon, burnt sandalwood, banana and tangerine, with a long, soft finish.

Del Maguey Vida Mezcal Clasico (42%alc) SAN LUIS DEL RIO, OAXACA

Del Maguey Vida Clásico is a hand-crafted alongside the tropical riverbed in the village of San Luis Del Rio where the Red Ant River flows.

Naturally fermented and twice distilled in wood-fired copper stills.

To fully understand mezcal you must first understand the plant that gifts us this mythic elixir. Agave (maguey) is truly magical and resilient and has long been part of human culture. They are rich material from which masters of distillation create liquid art. Prized for its rapid 6-8-year maturation, Espadín is the main cultivate used in mezcal production in the state of Oaxaca. Growing to a height of 6-8ft and in a variety of soils and elevations, it produces a wide range of flavors, from fruity and spicy to herbaceous and earthy.



Skol Akvavit (Akvavit) (38%alc) SWEDEN

Tasting Notes: Juniper, dill, white blossom, tingling white pepper spice

Stockholms Akvavit is the Scandinavian gin. Infused with dill flower, caraway, fennel seeds, and elderflower along with classic gin botanicals such as juniper, and coriander to create the perfect marriage between akvavit and gin. Inspired by the Swedish midsummer.

Kavalan Distillery has been pioneering the art of single malt whisky in Yilan County, Taiwan, since 2005. Kavalan sources the mineral-rich meltwaters of Snow Mountain and is aged in a unique combination of intense heat and humidity together with sea and mountain breezes. All this combines to create the quality, smoothness, and fruity character for which Kavalan is known.



Chareau Aloe Liqueur (25%alc) CALIFORNIA

A plant-based spirit crafted in small batches for a perfectly balanced and refreshing taste. Made with fresh California ingredients like cucumber, aloe, and lemon peel, this bartenders' favorite combines award-winning taste with less alcohol for lighter cocktails.

Sourced directly from local family farms, our organic when possible ingredients thrive in California's sun-drenched soil and mild climate. Each ingredient is lovingly picked at peak freshness for maximum enjoyment.



Tasting Notes: light, refreshing, cucumber, melon, lemon peel, aloe

Specialty Spirits

Yamato Armor Takeda Edition (40%alc) JAPAN

Tasting Notes: sandalwood, coconut, spice and Japanese incense

The Japanese public preferred a softer, smoother, less-smokey version of whisky, and their master distillers worked tirelessly to cater to the public's flavor profile. The result, a whisky that rivals even the legendary scotches because of the quality and never before seen flavor and finishes.

Yamato does just that, pairing perfectly with the traditional Japanese whisky flavor profile. You can witness a silky smooth finish, beautiful fruits, and vanillas from the start. Yamato is your entrance into the world of high-end Japanese whisky. Enjoy it neat, on the rocks, or in a highball.

FUN FACT: Mizunara needs to be around 200 years old before it can be cut and used for casks. This whisky is aged 8 years in Mizunara casks.



Kavalan Concertmaster Port Cask Finish (40%alc) TAIWAN

Tasting Notes: Tropical fruitiness with honey, vanilla, coconut and candy floss.

Single malt whisky. Using Portuguese ruby Port wine casks as the main flavour, Kavalan Concertmaster Port Cask Finish single malt whisky is first matured in specially selected American oak casks and then finished in port barriques. The ageing in barriques mellows the flavours and adds indefinable smoothness to the whisky. It is rich bodied with natural sweetness and complexity.

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Ume Plum Liqueur (17%alc) CALIFORNIA

Tasting Notes: plums, grapes, & black cherries, with hints of green apple and lemon

UME is a delightfully tart and subtly sweet plum liqueur with a dazzling royal purple hue. UME is made with all-natural juices and extracts from plums, grapes, & black cherries, with hints of green apple and lemon. The fruits are added to UME's base spirit, which is a 6-times distilled 100% Grain Neutral Spirit made from corn. UME's tartness is achieved with the addition of citric acid (from lemons), tartaric acid (from wine) and malic acid (from the green apples). UME is 17% ABV, naturally gluten free and has half the sugar of similar apéritifs. It is produced responsibly in California by Endless West.

