

COCKTAILS

HOLY MARTINI	15
<i>Bombay, Shochu, Thyme-infused Olive Brine & Preserved Lemon Olive</i>	
WU-TANG COLLINS	16
<i>Bombay, Tio Pepe, Lime, Pandan, Japanese Sesame Oil & Soda</i>	
EMILIANO ZAPPATA	15
<i>Hornitos Reposado, Pierre Ferrand Curacao, Lemon, Salt & Grapefruit Cordial</i>	
KING OF THE NORTH	15
<i>Suntory Toki Whiskey, Aquavit Belle Isle, Curacao Pierre Ferrand, Pineapple, Passion Fruit & Agave Syrup</i>	
CALICO JACK	15
<i>Plantation Original Dark, Pierre Ferrand Curacao, Raspberry Liqueur, Chartreuse, Lime & Mango Nectar</i>	
SAINT OLD FASHIONED	16
<i>Suntory Toki Whiskey, Simple Syrup, Angostura Bitter, Orange Zest</i>	
FLOWER POWER	15
<i>Bombay, Rhubarb Liqueur, Cocchi Rosa Vermouth, Pink Peppercorn Syrup & Green Strawberry Bitters</i>	
JUICY J	16
<i>Suntory Toki Whiskey, Saika Yuzushu, Citrus Syrup</i>	
GINETTE	16
<i>Bombay, Rhubarb Liqueur, St-Germain & Bittered Sling Lem-Marrakesh</i>	
SHAWTY'S	15
<i>Coconut Rum, Strawberry Liquor, Galliano, Lime, Red Wine, Foamer</i>	
MR. 305	16
<i>Koch Mezcal, Buffalo Trace Bourbon, Saika Umeshu, Lime, Simple Syrup, Umami Bitters & Foamer</i>	
YUZU SPRITZ	15
<i>Saika Yuzushu, Cava</i>	
CHIKOLADA	16
<i>Original Dark Rum, Pisco, Miso Orgeat, Pineapple, Lime</i>	
ESPRESSO MARTINI	17
<i>Vodka Sobieski, Tia Maria, Espresso</i>	

SAKÉ

Carafe
250 ml

Bouteille
720ml

SAYURI NIGORI	Junmai Nigori	23	
<i>Creamy, sweet and fruity - 300ml</i>			
HAKUTSURU SUPÉRIEUR	Junmai Ginjo	25	
<i>Fresh, silky, well-balanced - 300ml</i>			
UMETSU NO KIMOTO	Junmai	29	
<i>Deep, complex, pronounced rice aroma and long finish</i>			
KITA NO SHO	Junmai Ginjo	33	
<i>Fresh and light, with fruity (lychee, apple), herbal and citrus notes & slightly tangy</i>			
SAIKA UMESHU			60
<i>Very fresh and fruity, rich aroma of fresh plums</i>			
SAIKA YUZUSHU			70
<i>Very fresh and fruity, tangy, lively aromas of yuzu</i>			
KAJO KOTOBUKI	Junmai karakuchi	24	70
<i>Dry, umami and moderate acidity. Fresh and pure like melting snow.</i>			
GUNMA IZUMI	Yamahai Honjozo	26	75
<i>Notes of honey, roasted nuts and butter, tasty, silky and balanced, nose of cocoa</i>			
ZAKU GEN NO TOMO	Junmai	30	85
<i>Rich, fruity (green apple, banana), anise, fresh finish</i>			
BIBIBI	Honjozo	33	95
<i>Round, fruity, raw honey, iodized nose, fresh and dry</i>			
TSUKI NO KATSURA IWAI	Junmai	39	110
<i>Rich, elegant, floral, with notes of citrus, green apples and pear, long and complex finish</i>			

VIN

	Glass 4.5 oz	Bottle
Dogheria Rubicone, Poderi dal Nespoli, Emilia-Romagna, Italy <i>Pinot Blanc, Sauvignon Blanc – Fresh, fruity, with aromas of apple, pear and citrus, and a lovely liveliness on the palate.</i>	11	55
Apollo Trebbiano d'Abruzzo DOP, Ausonia – Abruzzo, Italy <i>100% Trebbiano d'Abruzzo – Fresh and velvety white wine with aromas of peach, jasmine, pineapple and apple, offering a beautiful roundness on the palate.</i>	12	60
Le Moulin Doré, Domaine Timothée Delalle, Loire Valley, France <i>100% Chenin Blanc – Elegant white wine with notes of white fruits, citrus and fine minerality, offering a beautiful freshness and a silky texture.</i>	12 ⁵⁰	69
Jean-Marc Brocard – Chablis, Bourgogne, France <i>100% Chardonnay – Dry white wine with mineral, citrus and a hint of white flowers aromas, offering a fresh and elegant palate</i>	16	79
Magma, Pouilly-Fumé, Domaine de la Croisée – Loire, France <i>100% Sauvignon Blanc – Dry white wine with aromas of ripe fruit, minerality and white flowers, offering a complex, fresh and well-balanced palate.</i>		95
Apollo Cerasuolo d'Abruzzo DOP, Ausonia – Abruzzes, Italy <i>100% Montepulciano – Dry rosé with aromas of fresh red fruits, redcurrant, raspberry, and a touch of violet, offering a round and well-balanced palate.</i>	12	60
Sangiovese, Poderi dal Nespoli – Émilie-Romagne, Italy <i>100% Sangiovese – Organic red wine with aromas of ripe cherry, violet and a touch of spice, offering a supple, fruity and well-balanced palate.</i>	12	60

MOUSSEUX

	Glass	Bottle
Parés Baltà Cava Brut – Mediterranean Coast, Spain	11	55
Moët et Chandon Célébration – Champagne, France		100
Veuve Clicquot Ponsardin Brut – Champagne, France		180

BIÈRES

SAPPORO

Lager

10

VACHE FOLLE ESB

Red IPA. Caramel. Woody. Herbaceous.

11

LA FLACATOUNE

Strong Blonde Beer. Soft and fruity.

11

BLANCHE DE CHARLEVOIX

Aromas of flowers and citrus fruits. Belgian inspiration.

11

LA FLACATOUNE IPA

Citrus fruits. Apple. Pear. Nectarine. Pine resin.

11

C'EST TOUJOURS L'ÉTÉ

IPA. Lemony, floral, and bursting with tropical fruits.

11

SANS ALCOHOL

LIMONADE

Citron, sirop simple, sel, tabasco, ginger ale, soda

8

EMILIANO ZAPPATA - Virgin

Lemon, simple syrup, salt, tabasco, ginger ale, soda

12

KING OF THE NORTH - Virgin

Noa Spiced Rum, Pineapple, Passion Fruit, Agave Syrup

12

LIGHT & BREEZY

Noa Spiced Rum, Lime, Simple Syrup, Ginger Beer

12

WU-TANG COLLINS - Virgin

Lumette! Bright Light, Lime, Pandan Syrup, Japanese Sesame Oil, Soda

12

CHIKOLADA - Virgin

Noa Spiced Rum, Lumette! Bright Light, Pineapple, Miso Orgeat, Lime

12

Bloody Ceasar - Virgin

Clamato, Celery Salt & Spices, Tabasco, Worcestershire, Lime, Olive Brine

10

GRÜVI GOLDEN LAGER 355 ml

0.5% Beer. A light and refreshing golden lager, with subtle notes of honey and a slight bitterness.

8

GRÜVI JUICY IPA 355 ml

0.5% Beer. This cloudy, alcohol-free IPA is an explosion of tropical flavors, with dominant notes of pineapple, citrus, and a hint of fig.

8

SPIRITUEUX

COGNAC

<i>Gautier VS</i>	12
<i>Hennessy VS</i>	15
<i>Rémy Martin VSOP</i>	12
<i>Rémy Martin XO</i>	45

RUM

<i>Coco Rosemont</i>	10
<i>Barcardi 8 ans</i>	10
<i>Plantation Dark</i>	9

TEQUILA & MEZCAL

<i>Hornitos Plata</i>	9
<i>Hornitos Reposado</i>	10
<i>Patron Silver</i>	15
<i>Koch El Mezcal</i>	15

WHISKEY & BOURBON

<i>Jameson</i>	9
<i>Lot 40</i>	10
<i>The Busker</i>	12
<i>Buffalo Trace</i>	10

GIN

<i>Bombay</i>	9
<i>Botanist</i>	11
<i>Etsu</i>	15
<i>Roméo</i>	10
<i>Roku</i>	11

VODKA

<i>Grey Goose</i>	14
<i>Pur</i>	12
<i>Stolichnaya</i>	9
<i>White Keys</i>	10

JAPANESE WHISKEY

<i>Hibiki Harmony</i>	25
<i>Nikka Pure Malt</i>	15
<i>Suntori Toki</i>	19
<i>Togouchi Kiwami</i>	21
<i>Nikka From The Barrel</i>	17

LIQUORS

<i>Amaretto Avril</i>	9
<i>Amaro Lucano</i>	8
<i>Campari</i>	9
<i>Chartreuse Verte</i>	13
<i>Grand Marnier</i>	10
<i>Liqueur de Cassis</i>	8
<i>Liqueur de Rhubarbe</i>	8
<i>Midori</i>	9
<i>Patron XO Café</i>	10
<i>St-Germain</i>	12