

SIGNATURE COCKTAILS

NoName — 22

Roku Gin, Spicy Horseradish Citrus, Seaweed Cracker

An Apple A Day — 24

Hibiki Harmony, Pomme, Whey, Mineral Brine

Ugly Olio — 22

Tito's Vodka, Tomato H₂O, Salmoriglio

Patrick Collins — 22

Código 1530 Blanco, Sage Cordial, Salted Yuzu, Soda

Guy Called J — 22

Monkey Shoulder, Goji, Quickiborn, Citrus

Flex on the Bench — 22

Grey Goose, St-Germain, STRASpberry Marmalade

Rits Joey — 22

Bumbu Rum, Plum, Tamarind, Spices

Red Flag — 24

Código 1530 Mezcal, Clumzy Plumzy, Campari, Salted Pear

Simplex — 24

Hendricks Gin, Rosso, Cherry, White Chocolate

Sounds Like a Flan — 22

Diplomatico Mantuano, Dulce de Leche, Ube Liqueur

WINES

Sparkling

Botter Prosecco

\$18 | \$88

Bauget-Jouette Champagne Brut

\$26 | \$138

Rosé

Château Roubine Rosé Cuvée R. 2023

\$18 | \$88

Red

Amarone della Valpolicella DOCG

\$24 | \$128

Les Hauts de Fontey Cabernet Sauvignon

\$18 | \$88

White

Tenuta Sant'Antonio Pinot Grigio Delle Venezie 2023

\$24 | \$128

Les Hauts de Fontey Sauvignon Blanc

\$18 | \$88

0% PROOF

Virgin Kelly — 14

Seedlip Grove 42, Pineapple Yuzu, Soda

Sin Sling — 14

Seedlip Grove 42, Strawberry Shrub, Super Lime

BEERS

Noam Beer — 18

Bavarian Lager

SMALLS

Housemade Sourdough — 4

Sourdough, Butter, Balsamic Vinegar, EVOO

Dirty Corn Ribs — 14

Corn Ribs, CR Garlic Butter, Paprika, Parsley

Truffle Fries — 15

Shoestring fries, truffle oil, freshly grated parmesan

Torched Camembert — 21

Honey, Thyme, Garlic Chips, Sourdough

Pan-Seared Scallops — 23

Three fresh, fat scallops, Brown Butter Reduction

Panko Spam Fries — 18

Hand-battered, served with Housemade Sriracha Aioli

Lumpia Shanghai — 18

Classic Filipino spring rolls, served with traditional spicy vinegar

Calamari — 19

Buttermilk-marinated, served with Housemade Aioli

BIGS

Chicken Adobo — 28

Classic Filipino Adobo, served with Crispy Fluffy Potatoes

Ribeye Steak — 39

200g Ribeye, served on fries, topped with Mushroom Sauce

SWEETS

Sinner's Tiramisu — 15

Classic Tiramisu with a twist of cold brew coffee, rum and Tia Maria

Flan de Adonis — 15

Silky Creamy Custard served with Kanto Ube Liqueur