



Cocktail Menu

HOUSE OF AN COCKTAILS



Holy Grail 18

Johnnie Walker Black
Lemon
Cabernet Sauvignon

A Summer in Baja 18

400 Conejos Tobala Mezcal
Tempus Fugit Liq De Violettes
Ginger Elixir



DÀ LAT ROSE 20

Roku
Campari
Grapefruit
Himalayan Salt
Rose
Grapefruit Bubble

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ENTER THE DRAGON 22

Suntori Toki, Cocchi, Chareau,
Yuzu Bitters, Mint, Cherry Wood Smoke
Upgrade to Hibiki Harmony \$35

ANQI CLASSICS



Streets of Saigon 18

El Tesoro Blanco
Reposado
Cointreau
Tamarind
Lime
Agave
Spicy Bitters

ANQI CLASSICS



O' My Lychee 18

Haku
SoHo Lychee
Lemon

ACE OF SPADES 17

Maker's Mark
Courvoisier VSOP
Montenegro
Vanilla Liqueur
Chocolate Bitters
Cinnamon
Flame



Heavenly Pear 16

Belvedere
Pur Likor Pear Liqueur
Lillet Blanc
Asian Pear

SEASONAL COCKTAILS

Red Cucumber 17

Ketel One
Velvet Falernum
Fernet Branca
Strawberry
Cucumber
Lime



FORBIDDEN 17 Fruit



Tanqueray Ten
Velvet Falernum
Giffard Passionfruit
Pineapple
Yuzu
Peach Bitters

Liquid Gold 45

Rémy Martin 1738
18-Hour House Cold Brew Coffee
Vanilla Liqueur
24K Edible Gold Leaf



DIGESTIF COCKTAILS

Truffle Side Car

22

Hennessy VS
Truffle Shrub
Lemon



A Streetcar Named DESIRE 18

Bulleit Rye
Peychaud Bitter
Absinthe

Royal Sour

17

Kikori
Aperol
Grapefruit
Lemon



MOCKTAILS



Tumeric & Spice 10

Turmeric
Ginger
Orange
Cayenne



Lychee Cloud 10

Lychee, Coconut, Pineapple,
Yuzu, Rose Water



Spring Breeze 10

Fresh Cucumber
Lemongrass
Lime
Ginger
Hibiscus