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BAR  
59

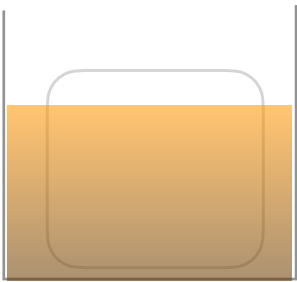
SERIES VIII

# THE BANAHATTAN

24

This is a rift of classic Manhattan, the BanaHattan, a cocktail that masterfully blends tradition with exotic flair. Combining Blended Scotch Whisky, Spiced Bananas Rum Liquor, and Sweet Vermouth, it offers a hint of bananas alongside smooth, smoky whisky notes. This innovative twist on the classic Manhattan is perfect for those who appreciate both sophistication and bold new flavors

- Blended Malt Whisky
- Spiced Rum
- Green Bananas
- Sweet Vermouth
- Chocolate Bitters

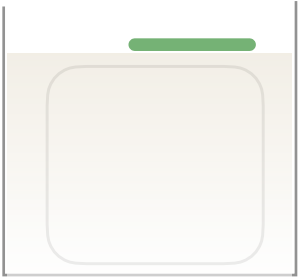


# THE LIBAI

24

This is a Moutai (Baijiu) inspired cocktail, named after the greatest romantic poet “LiBai” in Tang Dynasty who love his drinks! A complex, robust and potent spirit with an acquired taste gives this drink its unique profile and umaminess taste. Those familiar with Baijiu can't imagine it in cocktail mix but definitely it's a tasty drink for many. Giving the palette an explosion of multiple layers.

- Tequila
- Moutai Prince
- Cointreau
- Agave
- Citrus
- Foam



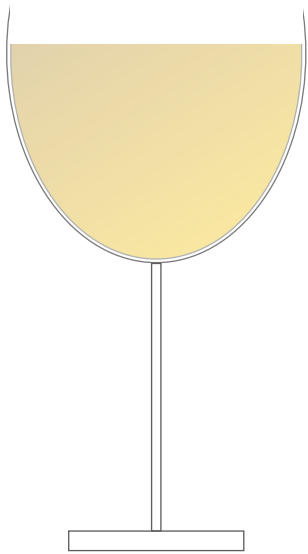
# AWAKING SPRING

25

A quiet awakening of the senses. *Waking Spring* unfolds with the softness of chamomile and the floral lift of Lillet, grounded in the clarity of Japanese gin. A whisper of Kusushiki Absinthe lingers in the background, herbal, elusive, unforgettable.



Japanese Gin  
Lillet Blanc  
Kusushiki Absinthe  
Chamomile  
Citric



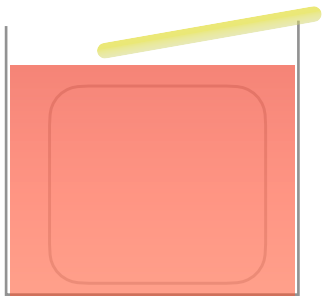
# SUMMER INFERNO

24

A fiery and complex concoction that combines the smoky notes of mezcal with the smoothness of rum, elevated by the unique flavor of grenadine. The addition of homemade chili syrup adds a bold and spicy kick, while fresh pineapple juice lends a touch of sweetness and balances out the heat.



Rum  
Tequila  
Grenadine  
Agave  
Fire Tincture  
Pineapple



# MATCHA SUPPAI 59

24

Matcha tea inspired cocktail using the traditional Matcha tea powder in this concoction. A refreshing and invigorating cocktail that combines the earthy flavor of matcha with the zesty tang of lemon, sweetened with agave syrup and given a kick of vodka. The matcha powder is carefully whisked into the mixture, adding an elegant green hue to the drink.

- Vodka
- Matcha Powder
- Agave
- Citrus
- Foam

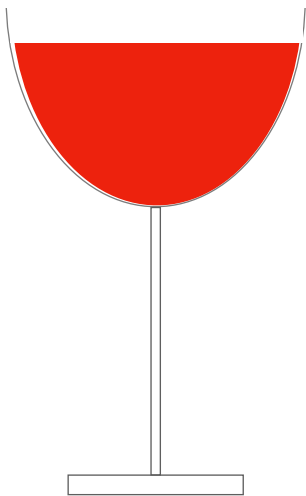


# RASBERRY REVERIE

24

A silky, tart-sweet classic reimagined with our own house-made raspberry syrup. Fresh raspberries bring vibrant fruitiness to this gin-based cocktail, balanced with citrus and crowned with a velvety foam. Timeless, elegant, and refreshingly smooth.

- Gin
- Aperol
- Home-made Raspberry cordial
- Citrus
- Egg White



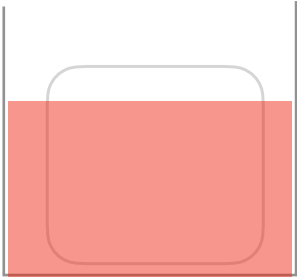
# TWILIGHT TANAMERA

24

A cocktail where red earth meets green leaves—*Twilight Tanamera* blends the nutty aroma of pandan with the bittersweet edge of Campari and the wild, smoky sweetness of birch caramel. Dry vermouth lifts it with herbal elegance, creating a layered sip that feels both nostalgic and new.



Pandan-infused Vodka  
Birch Caramel Liqueur  
Dry Vermouth  
Campari



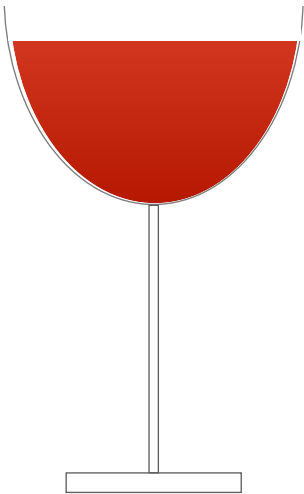
# THE KINTSUGI

24

A poetic blend where cracks turn into character, this delicate yet spirit-forward cocktail marries whisky and Japanese Earl Grey liqueur with the floral elegance of Lillet Rosé and a touch of Maraschino’s cherry whisper. A dash of hinoki bitters evokes the warmth of aged wood and quiet strength. Inspired by the Japanese art of golden repair, *Kintsugi* celebrates beauty in imperfection and harmony in contrast.



Whisky  
Earl Grey Liqueur  
Lillet Rosé  
Maraschino Liqueur  
Hindi bitters



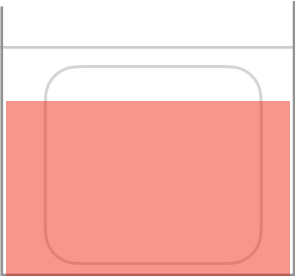
# Coco D Oil

24

A lush blend of dark and white rum, fat-washed with coconut oil for a silky mouthfeel, balanced by spiced velvet falernum and finished with aromatic chocolate bitters. Tropical, smooth, and decadently layered.



Dark & White Rum  
Velvet Fernum  
Coconut Liquor & Oil  
Choc Bitters



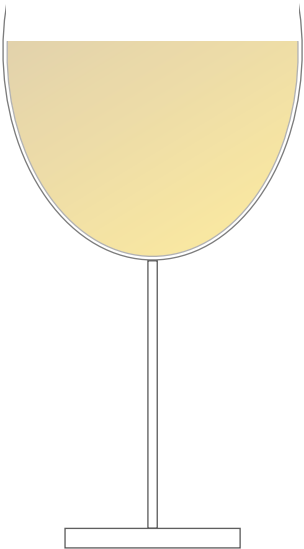
# Nutty Comfort

24

An indulgent blend of rum and gin layered with roasted peanut and velvety white cacao, lifted by dry vermouth and balanced with a dash of bitters. This spirit-forward cocktail is warm, aromatic, and gently nostalgic — like a refined dessert in a glass with just the right bite.



Dark Rum  
Gin  
White Cacao Liqueur  
Peanut  
Dry Vermouth  
Choc Bitters



# SOME CLASSICS?

24

## Classic Old Fashion

Bourbon, Brown Sugar, Angostura Bitters, Cherry wood

## Whisky Sour

Whisky, Cointreau, Pandan Syrup, Angostura Bitters, Lemon, Egg White

## The Manhattan

Scotch, Vermouth, Angostura Bitters, Orange Bitters

## Sling 59.

Gin, Cherry Heering, Benedictine, Cointreau, Maraschino Liquor, Grenadine, Pineapple, Lime, Angostura Bitters

## Negroni 59

Gin, Campari, Vermouth

## Vesper 59

Gin, Vodka, Lillet, Yuzu Bitters

## You Tell me

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