

EST | 2020

BAR

59

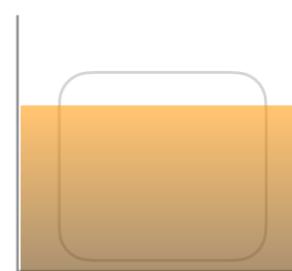
SERIES VIII

THE BANAHATTAN

24

This is a riff 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

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

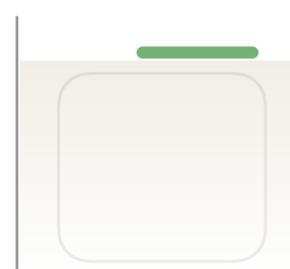


THE LIBAI

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

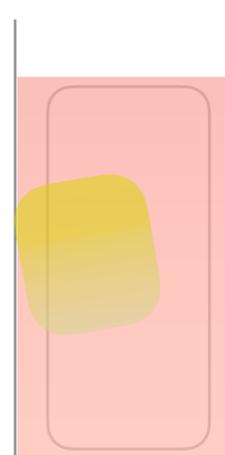


GHOST OF SUMMER

24

Born from the blaze of our Summer Inferno — a bold mix of rum, tequila, pineapple, lime, grenadine, Benedictine, and fire tincture. Now, only its ghost remains. Clarified and reimaged into a highball, this crystal-clear pour keeps the tropical soul and warming spice, but finishes clean, lifted by bubbles and quiet heat.

 Rum
Tequila
Grenadine
Agave
Fire Tincture
Pineapple



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



KAZE no Kaori (風の香り)

24

Clear as wind, yet rich in savory whispers. This clarified cocktail blends the essence of ripe heirloom tomato and freshly grated wasabi with a bright citrus lift and a delicate undercurrent of spice and umami. Refined through milk clarification, it leaves only the spirit of its ingredients behind a fleeting scent on the breeze.

■ Gin
Heirloom Tomato
Fresh Wasabi
Spice Lime Soyu
Citrus
Milk

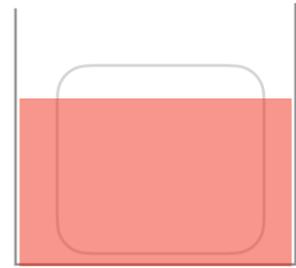


TWILIGHT TANAMERA

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

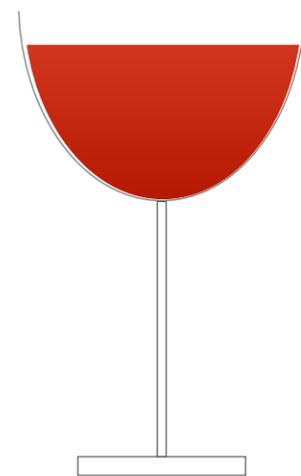


THE KINTSUGI

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
Hojicha Liqueur
Lillet Rosé
Maraschino Liqueur
Hinoki bitters



Velvet Grove

24

Pandan-infused vodka forms the base, layered with Lillet, rose, and shiso for a clean, aromatic profile. It's spirit-forward but smooth, with gentle floral and herbal notes. Finished with our fresh lychee scrub, adding subtle sweetness and a soft, fragrant texture to each sip. Balanced, elegant, and quietly complex.

- Pandan-infused Vodka
- Lychee Scrub
- Lillet
- Rose
- Shiso



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

XXXXX