

We really have many drinks.
Please enjoy each one.

KJ

A TIPPLE OR TWO

Singapore Sling gin, cherry brandy, Benedictine, fresh pineapple Angostura bitters, lime juice	\$14
Time and Tide shochu, gin, Bitter Bianco, Bianco Vermouth, kombu dashi	\$13
My Private Tokyo Amaretto, Umeshu plum wine, Martini Dry, lemon, egg white, plum sea salt	\$12

Strawberry Letter 23 cognac, Noilly Prat, strawberry shrub, Peychaud	\$15
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Four on Six Sour bourbon, Noilly Prat Amber, charred pineapple yuzu shrub, Ardbeg, egg white	\$13
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Espresso Martini Espresso, amaro, vodka, coffee liqueur, chocolate bitters	\$12
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Ol' Satchmo mezcal, ginger chestnut honey vermouth, Green Chartreuse, lime, toasted sesame rim	\$13
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The Chan Chan Havana Club Añejo Reserva, salted droga mista cherry shrub, crème de cassis, lime, yuzu, house bitters	\$14
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CHU-HI
(shochu highballs)
All \$12

Fresh Melon jackfruit, yuzu, soda

Fresh Grapefruit Mitsuya Cider, soda, touch of salt

Oolong Tea pandan, yuzu, plum bitters, tonic
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Fresh Cucumber Calpico

EASY REFRESHMENTS

Pink Moon Grapefruit, ginger rose, soda	\$5.50
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G. I. Jive Fresh melon, jackfruit, mint, soda	\$5.50
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SODA POP

Pellegrino Chinotto	\$4
Pellegrino Pompelmo	\$4
Ginger Beer	\$5

AMARO & VERMOUTH

1oz / 2oz

Amaro Montenegro	\$14
Amaro Nonino Quintessentia	\$10 / \$16
Averna	\$13
Fernet Branca	\$9 / \$15
Bittersweet Italian vermouth	\$9 / \$15
Antica Formula	\$10 / \$16

BOURBON/RYE/WHISKEY

1oz / 2oz

Wild Turkey	\$6 / \$11
Wild Turkey 101	\$8 / \$15
Woodford Reserve	\$10 / \$17
Tin Cup	\$9 / \$16
Booker's	\$8 / \$15
Rittenhouse Rye	\$14 / \$21
Jameson	\$7 / \$12

RUM

Abuelo 7yr	\$9 / \$16
Diplomatico Anejo	\$7 / \$12
Diplomatico Reserva	\$10 / \$15
Havana 3yr	\$6 / \$11
Havana Anejo	\$6 / \$11
Zaya 12yr	\$13 / \$20
Ron Zacapa 23yr Solera	\$15 / \$22

TEQUILA/MEZCAL

1oz / 2oz

Corzo Blanco	\$12 / \$18
Centinela Reposado	\$14 / \$21
Centenario Reposado	\$14 / \$21
Enmascarado mezcal	\$14 / \$21

SINGLE MALT

1oz / 2oz

Kuroki Honten, Barley Shochu, Japan	\$18 / \$28
Nikka From the Barrel, Japan	\$14 / \$22
Nikka Coffee Grain, Japan	\$16 / \$24
Hibiki Harmony, Japan	\$20 / \$35
Toki Suntory, Japan	\$8 / \$15
Fuji-Sanroku 18yr, Japan	\$65 / \$80
Mars Iwai Tradition, Japan	\$18 / \$34
Aberlour A'bunadh, Speyside	\$14 / \$21
Ardbeg 10yr, Islay	\$16 / \$24
Bruichladdich Laddie, Islay	\$13 / \$19

SAKE

150ml Glass (gl)
300ml Carafe (crf)

Kawatsuru - Kagawa, Japan

'aromatic, dry, crisp'

Honjozo [oseto] \$10 (gl) / \$20 (crf) / \$112 (1.8L)

YK3 'Yu' - Richmond, BC - on tap

'smooth, rich, melon & pear'

Junmai Namachozo [calrose] \$12 (gl) / \$24 (crf) / \$72(L)

Meikyo Shisui - Nagano, Japan

'voluptuous, concentrated, stonefruits'

Tokubetsu Junmai

[yamada nishiki] \$13 (gl) / \$26 (crf) / \$146 (1.8L)

Jikon - Mie, Japan

'fresh, floral, melon'

Tokubetsu Junmai [gohyakumangoku] \$82 (720 ml)

Tatenokawa - Yamagata, Japan

'fragrant, balanced, lush'

Junmai Daiginjo [dewa sansan] \$78 (720ml)

Naminooto - Shiga, Japan

'clean, balanced, sophisticated'

Junmai Daiginjo [yamadanishiki] \$160 (720ml)

Hiroki - Fukushima, Japan

'structured, elegant, powerful'

Junmai Daiginjo [yamadanishiki] \$135 (720ml)

Dassai '50' - Yamaguchi, Japan

'soft, light sweetness, unfiltered'

Nigori [yamadanishiki] \$18 (gl) / \$36 (300ml)

ON TAP

Hoyne Vienna Amber lager, BC \$7
Asahi, Japan \$7
Dominion Cider, BC \$9
YK3 'Yu' Junmai Namachozo \$12 (gl) / 24 (crf) / 72 (L)

BY THE BOTTLE

Peroni, Italy \$6
Mirror Pond, Oregon \$7
Four Winds IPA, BC \$7
33 Acres of Sunshine, BC \$7
Hoyne Dark Matter, BC (650 ml) \$12

BRANDY

1oz / 2oz
Morin Calvados VSOP \$11 / \$17
Nonino Grappa Moscato \$13 / \$19
Marolo Grappa di Barbera \$12 / \$19
Okanagan Spirits Poiré Williams \$11 / \$17
Pierre Ferrand 1er Cru \$14 / \$23
Remy Martin 1738 \$16 / \$23

GIN

2oz
Aviation \$7 / \$12
Ampersand, BC Dry \$7 / \$12
Beefeater London Dry \$6 / \$11
Botanist, Islay Dry \$8 / \$15
Bombay Sapphire London Dry \$7 / \$12
Endeavour Old Tom \$9 / \$16
Hendricks \$8 / \$15
No. 3 London Dry \$8 / \$15
Tempo, BC Dry \$7 / \$12
Tanqueray 10 \$8 / \$15

SPARKLING

Vincent Caillé - Loire, FR

'X Bulles' [melon de bourgogne] NV \$13 / 62

Paltrinieri - Emilia-Romagna, IT

'Piria' [Lambrusco di Sorbara & Salamino] NV \$12 / 58

Bella - Westbank, BC

'Methode Ancestrale' [gamay] '15 \$72

Ca' Del Bosco - Franciacorta, IT

'Cuvée Prestige' [chard/pinot bianco & nero] NV \$110

Vilmart & Cie - Montagne de Reims, FR

'Grande Réserve Brut' [pinot noir/chardonnay] \$140

WHITE

Dm de la Pépière - Loire, FR 'les Gras Moutons' [melon de bourgogne] '15	\$62
Odiseia - Douro Valley, PT Branco [viosinho blend] '15	\$13 / 62
Lock & Worth - Okanagan, BC [sauvignon blanc/semillon] '16	\$12 / 36 / 72
Hatzidakis - Santorini, GR [assyrtiko] '14	\$72
Von Winning - Pfalz, DE [sauvignon blanc] '15	\$86
Sea Star - Pender Island, BC [pinot gris] '16	\$12 / 58
Angiolino Maule - Veneto, IT (Magnum) 'I Masieri' [garganega] '16	\$12 / 36 / 118
Willi Schaefer - Mosel, DE Graacher Domprobst Kabinett [riesling] '15	\$92
Dm. Jaeger-Defaix - Rully, FR '1er Cru Mont-Palais' [chardonnay] '13	\$76
Champalou - Vouvray, FR [chenin blanc] '15	\$62
Domaine aux Moines - Savennières, FR Roche aux Moines [chenin blanc] '98	\$110
Domaine Buronfosse - Côtes du Jura, FR 'les Ammonites' [chardonnay] '14	\$76
Marcel Deiss - Alsace, FR Mambourg Grand Cru [pinot gris, blanc, noir] '09	\$220
Monastero Suore Cistercensi - Lazio, IT 'Coenobium' [trebbiano/malvasia/grechetto] '14	\$58
Birichino - California, US Monterey County [malvasia] '13	\$13 / 62
Blank Bottle - Western Cape, ZA 'Orbitofrontal Cortex' [blend] '15	\$72
R. Lopez de Heredia - Rioja, ES 'Vina Tondonia' [viura/malvasia] '01	\$120

PINK

Seven Directions - Okanagan, BC 'Tractor & Vines' [pinot noir] '16	\$12 / 58
Collestefano - Marche, IT 'Rosa di Elena' [sangiovese] '15	\$62

RED

Jean Foillard - Beaujolais, FR 'Morgon- Cuvée Corcelette' [gamay] '14	\$88
Tyler Harlton - Summerland, BC [pinot noir] '15	\$14 / 68
Arianna Occhipinti - Sicilia, IT 'SP 68' [nero d'avola/frappatto] '15	\$78
Dm. Maume - Burgundy, FR Gevrey-Chambertin 1er Cru [pinot noir] '11	\$198
Ch. du Hureau - Saumur-Champigny, FR 'Tuffe' [cabernet franc] '14	\$15 / 72
Roagna - Piemonte, IT Dolcetto d'Alba [dolcetto] '15	\$62
G.D Vajra - Piemonte, IT Langhe Rosso [barbera/nebbiolo] '15	\$14 / 68
Travaglino - Piemonte, IT Gattinara DOCG [nebbiolo] '11	\$76
Cappellano - Piemonte, IT Barbera d'Alba DOC [barbera] '12	\$120
Fattoria Rodano - Toscana, IT 'Poggialupi' [sangiovese/merlot] '15	\$58
Querciabella - Toscana, IT 'Chianti Classico' [sangiovese] '14	\$78
La Stella - Osoyoos, BC 'Fortissimo' [merlot/sangiovese/cabernets] '15	\$13 / 62
Ch. le Puy - Côtes de Francs, FR 'Emilien' [merlot/cabernet sauvignon] '12	\$86
Giuseppe Quintarelli - Veneto, IT 'Primofiore' [corvina/cabernet sauvignon & franc] '13	\$188
Cavallotto - Barolo, IT Bricco Boschis DOCG [nebbiolo] '08	\$220
Luigi Baudana - Barolo, IT Barolo Baudana DOCG [nebbiolo] '11	\$196
Escoda-Sanahuja - Conca de Barbera, SP 'les Paradetes' [garnacha/sumoll] '14	\$86
Elisabetta Foradori - Alto Adige, IT Granato [teroldego] '11	\$168