

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 Disaronno, Umeshu plum wine, Martini Dry, lemon, egg white, plum sea salt	\$13
Strawberry Letter 23 cognac, Noilly Prat, strawberry shrub, Peychaud	\$15
Four on Six Sour bourbon, Noilly Prat Amber, charred pineapple yuzu shrub, Ardbeg, egg white	\$13
Espresso Martini Espresso, amaro, vodka, coffee liqueur, chocolate bitters	\$13
Ol' Satchmo mezcal, ginger chestnut honey vermouth, Green Chartreuse, lime, toasted sesame rim	\$13
Moon Indigo Lot 40 rye, Punt e Mes, quince syrup, sake, absinth, pimento	\$14
The Chan Chan Goslings, creme de cassis, yuzu, salted droga mista raspberry syrup, bitters	\$14

CHU-HI
(shochu highballs)
All \$12

Oolong Tea
pandan, yuzu, plum bitters, tonic

Fresh Cucumber
Calpico

EASY REFRESHMENTS

Pink Moon \$5.50
Grapefruit, ginger rose, soda

G. I. Jive \$5.50
Fresh Nashi Pear, jackfruit, mint, soda

SODA POP

Pellegrino Chinotto \$4
Pellegrino Pompelmo \$4

AMARO & VERMOUTH & LIQUEUR	1oz / 2oz
Amaro Montenegro	\$14
Amaro Nonino Quintessentia	\$10 / \$16
Averna	\$13
Fernet Branca	\$9 / \$15
Bittersweet Italian vermouth	\$9 / \$15
Mia Amata	\$9 / \$15
Antica Formula	\$10 / \$16
Chartreuse Green	\$9 / \$15
Chartreuse Yellow	\$9 / \$15

BOURBON/RYE/WHISKEY

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

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

Clase Azul Reposado	\$30 / \$50
Corzo Blanco	\$12 / \$18
Centenario Reposado	\$14 / \$21
Don Julio Reposado	\$14 / \$21
Enmascarado mezcal	\$14 / \$21

BLENDED/SINGLE MALT

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
Mars Iwai Tradition, Japan	\$18 / \$34
Aberlour A'bunadh, Speyside	\$14 / \$21
Ardbeg 10yr, Islay	\$16 / \$24
Bruichladdich Laddie, Islay	\$13 / \$19
Monkey Shoulder, Speyside	\$9 / \$16
Oban 14 years old, West Higland	\$20 / \$35

SAKE

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

Kawatsuru - Kagawa, Japan

'aromatic, dry, crisp'

Honjozo [oseto]

*served chilled or warm \$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)

Tengumai - Ishikawa, Japan

'earthy, complex, umami'

Junmai Umajun [gohyakumangoku]

*served chilled or warm \$13 (gl) / \$26 (crf) / \$146 (1.8L)

Tama No Hikari

'powerful, earthy, distinctive'

Junmai Ginjo Yamahai [yamadanishiki]

*served cool or warm \$15 (gl) / 30 (crf) / 72 (720 ml)

Tatenokawa - Yamagata, Japan

'fragrant, balanced, lush'

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

Jikon - Mie, Japan

'fresh, floral, melon'

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

Naminooto - Shiga, Japan

'clean, balanced, sophisticated'

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

Yamagata Masamune - Yamagata, Japan

'fine, elegant, cloudy'

Junmai Ginjo Usunigori [dewa sansan]
\$18 (gl) / 36 (crf) / 88 (720 ml)

Dassai '50' - Yamaguchi, Japan

'soft, slight sweetness, creamy'

Junmai Daiginjo Nigori [yamadanishiki] \$42 (300ml)

ON TAP

Hoyne Pilsner, BC \$7
Asahi, Japan \$7
Hoyne Dark Matter, BC \$7
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
Dominion cider, BC \$14

BRANDY

1oz / 2oz
Nonino Grappa Moscato \$13 / \$19
Marolo Grappa di Barbera \$12 / \$19
Okanagan Spirits Poire 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

Champagne Fleury - Côte des Bar, FR
Extra Brut [pinot noir & blanc/chardonnay] '05 \$260

WHITE

Dm de la Pépière - Loire, FR les Gras Moutons [melon de bourgogne] '15	\$62
Odisseia - Douro Valley, PT Branco [viosinho blend] '15	\$62
Lock & Worth - Okanagan, BC [sauvignon blanc/semillon] '16	\$12 / 36 / 72
Hatzidakis - Santorini, GR [assyrtiko] '14	\$15 / 72
Von Winning - Pfalz, DE [sauvignon blanc] '15	\$86
Sea Star - Pender Island, BC [pinot gris] '16	\$58
Angiolino Maule - Veneto, IT (Magnum) I Masieri [garganega] '16	\$12 / 36 / 118
Willi Schaefer - Mosel, DE Graacher Domprobst Kabinett [riesling] '15	\$92
Marcel Deiss - Alsace, FR Mambourg Grand Cru [pinot gris, blanc, noir] '09	\$220
Movia - Brda, SI Sivi [pinot grigio] '15	\$78
Champalou - Vouvray, FR [chenin blanc] '15	\$14 / 68
Bernard Defaix - Chablis, FR 1 ^{er} Cru Côte de Lechet [chardonnay] '15	\$86
Dm. Cordier - Maconnais, FR Macon-Fuissé [chardonnay] '15	\$76
Arnot-Roberts - Napa Valley, US Watson Ranch [chardonnay] '14	\$140
Birichino - California, US Monterey County [malvasia] '13	\$68
R. Lopez de Heredia - Rioja, ES Vina Tondonia [viura/malvasia] '03	\$140

PINK

Collestefano - Marche, IT 'Rosa di Elena' [sangiovese] '15	\$14 / 68
Frank Cornelissen - Sicily, IT 'Susucaru' [nerello mascalese blend] '16	\$88

RED

Claus Preisinger - Burgenland, AU Puszta Libre [zweigelt/st.laurent] '15	\$68
Tyler Harlton - Summerland, BC [pinot noir] '15	\$14 / 68
Jean Foillard - Beaujolais, FR Cuvée Corcelette [gamay] '15	\$98
Clos de la Roilette - Beaujolais, FR Fleurie [gamay] '16	\$68
Dm. Maume - Burgundy, FR Gevrey-Chambertin 1 ^{er} Cru [pinot noir] '11	\$198
Arianna Occhipinti - Sicilia, IT SP68 [nero d'avola/frappato] '16	\$78
Orofino - Similkameen Valley, BC Wild Ferment [syrah] '16	\$68
Ch. du Hureau - Saumur-Champigny, FR Tuffe [cabernet franc] '14	\$72
Escoda-Sanahuja - Conca de Barbera, SP les Paradetes [garnacha/sumoll] '14	\$86
Travaglino - Piemonte, IT Coste Della Sesia DOCG [nebbiolo] '15	\$15 / 72
G.D. Vajra - Piemonte, IT Barbera d'Alba [barbera] '15	\$17 / 82
La Stella - Osoyoos, BC Fortissimo [merlot/sangiovese/cabernets] '15	\$13 / 62
Querciabella - Toscana, IT 'Chianti Classico' [sangiovese] '14	\$86
Ch. le Puy - Côtes de Francs, FR 'Emilien' [merlot/cabernet sauvignon] '14	\$96
Giuseppe Quintarelli - Veneto, IT Primofiore [corvina/cabernet sauvignon & franc] '13	\$188
Le Soula - Côtes Catalanes, FR [carignan/syrah/grenache] '11	\$106
Elisabetta Foradori - Alto Adige, IT Granato [teroldego] '11	\$188
Paolo Bea - Umbria, IT Rosso de Véio [sagrantino] '08	\$198