THE TERRACE

Cocktail Menu

All Drinks $16 (but Chairman's Manhattan $30)

RISING SUN

D'Usee Cognac, Amaro Dell'Etna, Giffard Orgeat, Lemon, Egg White

KURSE OF THE KRAKEN

Blend of Cursed Rums, D'Usee Cognac, Passionfruit, Lime, Giffard Orgeat, Angostura Bitters

TOKYO 76

Empress Gin, Aperol, Pur Blood Orange Liqueur, Lemon, Champagne

DRAGON PEARL

Vanilla Infused Belvedere Vodka, Soho Lychee Liqueur, Rose Petal Syrup, Lemon, Egg White

KUSURI

Bols Genever, Apple Brandy, Guava, Grapefruit, Lime, Cinnamon Syrup, Angostura Bitters

THE TERRACE

Hendrick's Gin, Elderflower Syrup, Lemon, Egg White, Tajin Rim

HONEY MULE

Jack Daniel's Tennessee Whiskey, Jack Daniel's Honey Whiskey, Canton Ginger, Lemon, Ginger Beer

TERRACE OLD FASHIONED

Woodford Reserve Bourbon, Pierre Ferrand Dry Curacao, Amaro Nonino, Trio of Aromatic Bitters

YAKUZA MANHATTAN

Colonel E.H. Taylor Rye, Carpano Antica Vermouth, Amaro Averna, Duo of Aromatic Bitters

RONEGRONI

Beefeater Gin, Campari, Aperol, Carpano Antica Vermouth, Amaro Averna

CHAIRMAN'S MANHATTAN

Jack Sinatra, Carpano, Antica Vermouth, Angostura Bitters

AMBROS OLD FASHIONED

Ambros, Demerara Sugar Cube, Angostura, Orange Zest, Barreled Aged

COLIBRI

Fortaleza Blanco, Aperol, Grapefruit , Lime, Elderflower, Club Soda, Tajin Rim, Cucumber Garnish Wheel

BARREL SERVICE

1-liter barrels priced at $300.00

OLD FASHION NEGRONI MANHATTAN