

**FROZEN
CHERRY**

HOUSE COCKTAILS



Frozen Cherry

Gin, agave syrup, lime juice topped with black pepper & basil leaf \$11

Gin Mango

Gin, mango syrup, orange juice & cinnamon syrup \$10

Hakuna Matata

Gin, passion fruit syrup, lemon juice & mint leaf \$10

Japanese Sour

Sake, cherry brandy, simple syrup, orange juice, lemon juice, topped with red wine \$12

Hot Red Chili

Red chili infused mezcal, mango syrup, lemon juice topped with sparkling water splash \$11

Passion Negroni

Archer's, white vermouth, gin, amaretto, passion fruit syrup \$12



All prices are inclusive of 11% VAT
Please inform us of any dietary restrictions
Our products may contain allergens



CLASSIC COCKTAILS

Mezcal Sour

Mezcal, lemon juice, grapefruit juice, orange bitter, aromatic bitter

\$11

Mojito

White rum, simple syrup, lemon juice & muddled mint leaves

\$10

Moscow Mule

Vodka, lemon juice, ginger syrup, aromatic bitter topped with soda water splash

\$11

Negroni

Gin, red vermouth, campari

\$11

Aperol Spritz

Aperol, prosecco, topped with soda water splash & lemon slice

\$11

Tequila Sour

Tequila, lemon juice, grapefruit juice, orange bitter, aromatic bitter

\$10

Vodka Sour

Vodka, lemon juice, grapefruit juice, orange bitter, aromatic bitter

\$10

Whiskey Sour

Whiskey, lemon juice, grapefruit juice, orange bitter, aromatic bitter

\$10

Gin Basil

Gin, lemon juice, simple syrup, muddled basil leaves

\$10.5



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WHISKEY & SELECTIONS

SINGLE MALT

Glenfiddich 12yo	\$15
Glenfiddich 15yo	\$18
Glenmorangie Original	\$13
Glenmorangie Lasanta	\$15
Glenmorangie Nectar	\$22
Lagavulin 8yo	\$13
Lagavulin 16yo	\$22
Laphroaig	\$15
Macallan 12yo	\$18

WHISKEY BLENDED

JW Red Label

JW Black Label

JW Double Black Label

JW Gold Label

Chivas 12 yo

Old Parr

Dimple

Jameson

Hibiki

J&B

Monkey Shoulder



	Shot	Glass	Bottle
JW Red Label	\$6	\$10	
JW Black Label	\$7	\$12	\$140
JW Double Black Label	\$8	\$15	\$180
JW Gold Label	\$10	\$18	\$250
Chivas 12 yo	\$7	\$12	\$150
Old Parr	\$8	\$15	\$180
Dimple	\$8	\$15	\$180
Jameson	\$7	\$11	\$120
Hibiki	\$10	\$18	\$250
J&B	\$6	\$10	
Monkey Shoulder	\$7	\$12	\$140

G

Gordon's

Tanqueray

I

Tanqueray 10

Hendrick's

N

Gin Mare

Shot Glass Bottle

\$6	\$10	
\$7	\$12	\$130
\$8	\$15	\$180
\$8	\$13	\$180
\$8	\$15	\$200

Mother of Eight

Malfy

Roku

Bombay

Bulldog

Shot Glass Bottle

\$6	\$10	
\$8	\$13	\$150
\$8	\$15	\$200
\$7	\$12	\$140
\$8	\$15	\$180

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VODKA

	Shot	Glass	Bottle
Smirnoff Red	\$6	\$10	
Russian Standard	\$7	\$12	\$130
Ketel One	\$7	\$12	\$140
Belvedere	\$8	\$15	\$200
Ciroc	\$10	\$20	\$300
Grey Goose	\$8	\$15	\$180
Tito's	\$7	\$12	\$150



TEQUILA & MEZCAL

	Shot	Glass	Bottle
Don Julio Blanco	\$9	\$16	\$250
Don Julio Reposado	\$10	\$18	\$300
Don Julio Anejo	\$12	\$22	\$350
Don Julio 1942			\$1200
1800 Anejo	\$9	\$16	\$220
1800 Reposado	\$8	\$14	\$180
Illegal Mezcal	\$7	\$12	\$150
Alipus Mezcal	\$7	\$12	\$150
Olmecca	\$7	\$11	\$130
Jose Cuervo	\$7	\$11	\$130
Patron Café XO	\$8	\$15	\$200
Patron Silver	\$9	\$18	\$250
Patron Reposado	\$10	\$20	\$300
Clase Azul Plata			\$700
Clase Azul Reposado			\$900
Clase Azul Guerrero			\$1200



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BEER

Almaza	\$6
Almaza Light	\$6
Heineken	\$7
Corona	\$8

PITCHERS



Frozen Cherry	\$50
Hakuna Matata	\$50
Margarita	\$50
Gin Basil	\$50




WINE

Domaine des Tourelles Red | White | Rosé
Ixsir Altitudes Red | White | Rosé
Ksara Sunset | Blanc de Blancs
Prosecco Piccini

Glass	Bottle
\$7.5	\$25
	\$35
	\$30
\$9	\$35

SOFT DRINKS

Soft Drinks		\$3
Redbull		\$8
Small Water		\$2.5



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FOOD MENU

RAW SHARING STARTERS

Salmon Ceviche

Salmon, avocado, blood orange segments, radish macerated in leche de tigre topped with black sesame \$20

Salmon Crudo Platter

Ponzu marinated salmon topped with grated ginger \$18

Crispy Spicy Salmon

Premium sashimi salmon cubes tossed in spicy Japanese mayo sauce on a bed of red cabbage, topped with crispy panko crumbs & black tobiko, served with soy sauce \$20

STARTERS & SHARING

Edamame with Furikake (V)

Edamame pods topped with rock salt and furikake \$11

French Fries

French fries served with frozen cherry special dip \$9

Truffle Fries (D)

French fries topped with truffle mayo & parmesan \$12

Basil Hummus with Crackers (D)

Chickpea and basil hummus topped with crumbled feta, olive oil and red chili flakes served with toasted crackers \$11

Guacamole & Crackers (V)

Fresh avocado, tomato, cilantro, lemon juice served with crackers and plantain chips \$12

Brie Croquettes (D)

Breaded brie served with mulberry dip \$15

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FOOD MENU

STARTERS & SHARING

Cheese Nachos (D)

Homemade flour tortilla chips topped with melted mozzarella and cheddar cheese, served with tomato salsa and sour cream \$14

Mushroom Quesadillas (D)

Flour tortilla stuffed with Portobello and button mushrooms, peppers, onions, Monterey Jack cheese served with guacamole and sour cream \$15

Chicken Quesadillas (D)

Flour tortilla stuffed with marinated roasted chicken, peppers, onions, Monterey Jack cheese served with guacamole and sour cream \$16

Rock Shrimp (C)

Freshly battered shrimp tossed in dynamite dip topped with parmesan \$17

SALADS

Freekeh Kale & Grilled Chicken Salad

Smoky freekeh grains, kale, cherry tomatoes, red and green bell pepper, cilantro, grilled chicken breast dressed with balsamic vinegar dressing \$16

Goat Cheese Salad (D)

Mixed greens, roasted sweet potatoes, cherry tomato, fried goat cheese wheel dressed with mulberry vinaigrette dressing \$16

Burrata (D)

Fresh Italian burrata cheese on a bed of rainbow cherry tomatoes, basil infused olive oil & balsamic vinegar glaze, served with toasted sourdough bread \$18

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BURGERS & SANDWICHES

Umami Burger (D)

160grm wagyu beef patty, sautéed mushrooms, caramelized onions, double aged cheddar cheese topped with umami burger special sauce in a brioche bun, served with a side of French fries

\$18

Black Pepper & Brie Burger (D)

160grm premium beef patty, creamy black pepper sauce, sautéed mushrooms, deep fried brie wheel all in a brioche bun, served with a side of French fries

\$18

Oklahoma Double Smash Burger (D)

Double beef smash burger patties smothered in grilled onions & Dijon mustard with dill pickles and our signature donkey sauce, served with a side of French fries

\$16

Korean Fried Chicken Burger (S)

Battered chicken breast drizzled with spicy oil, rainbow slaw and dill pickles, served with a side of French fries

\$17

Shrimp Roll (C)

Butter poached shrimps, green apples mixed with light mayo, celery salt, in two brioche rolls, served with a side of French fries

\$22

Halloumi & Basil Pesto with Sundried Tomatoes Sandwich (D)

Grilled halloumi on basil pesto mayo spread with sundried tomatoes, black olives, tomatoes & arugula, served with a side of French fries

\$14

Light Grilled Chicken Sandwich

Grilled chicken breast with mayo spread, tomatoes, arugula, served with a side of green salad

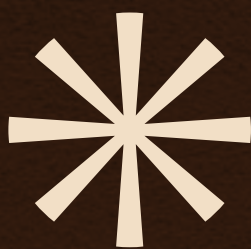
\$16

Add chicken

\$4



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FLATBREADS

Margherita (D)

Wood fired pizza dough topped with San Marzano tomato sauce, fresh mozzarella and parmesan cheese, drizzled with olive oil \$16

Mushroom Truffle (D)

Wood fired pizza dough topped with truffle cream sauce, fresh mozzarella and parmesan cheese, arugula and balsamic vinegar glaze \$19

Diavola (D)

Wood fired pizza dough topped with San Marzano tomato sauce, fresh mozzarella and pepperoni \$18

Four Cheese (D)

Wood fired pizza dough topped with white sauce, fresh mozzarella, parmesan, goat cheese & gorgonzola. \$18



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DESSERTS

Japanese Cheese Cake (D)
White chocolate sauce & fresh strawberries \$14

Matcha Chocolate Fondant (D)
Matcha infused chocolate lava cake served with vanilla ice cream \$14

Bread Pudding Pain Perdu (D)
Baked bread pudding with cinnamon sweet custard & chocolate chips topped with vanilla ice cream \$15

Ice Cream & Sorbet Selection
Lemon, strawberry, mango (D), chocolate (D), vanilla (D)| 2 scoops \$8

(D) contains Dairy / (V) Vegan / (C) Crustacean / (S) Spicy



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