

# COCKTAILS

ALL 12.00

## PICANTE

Tequila, Habanero, Agave Syrup, Coriander, Lime Juice

## CLASSIC MARGARITA / MANGO MARGARITA

Tequila, Agave Syrup, Coriander, Lime Juice

## MEZCAL NEGRONI

Pensador Mezcal, Campari, Vermouth

## SOJU MARTINI

Gin, Green Grape Soju, Lemon Zest

## KIMCHI BLOODY MARY

Vodka, Lemon, Sugar, Worcestershire Sauce, Tomato Juice

## SESAME OLD FASHIONED

Sesame Oil Fatwashed Single Malt, Sugar, Angostura Bitters

## LYCHEE DAIQUIRI

White Rum, Lime, Lychee, Agave

# MEZCAL

PENSADOR, ESPADIN, 25ML

5.00

PENSADOR, ESPECIAL, 25ML

8.00

DEL MAGUEY MEZCAL VIDA 25ML

6.50

<b>비어</b>	<b>BEERS</b>	
<b>LOCALLY CRAFTED</b>	PILLARS BREWERY PRETTY DECENT BEER CO	5.50 6.10
<b>BEERS</b>	MODELLO, 355ML ASAHI, 330ML ASAHI 0%, 330ML	6.00 5.00 4.50

<b>미수</b>	<b>SOFT DRINKS</b> <b>PUNCHY ALL 4.00</b>	
<b>NATURAL, ARTISAN SOFT DRINKS THAT ARE VEGAN, GLUTEN FREE BUT PACK A PUNCH!</b>		
CUCUMBER, YUZU AND ROSEMARY (vg) PEACH, GINGER AND CHAI (vg) BLOOD ORANGE, BITTER AND CARDAMON (vg)		

<b>소맥</b>	<b>SOMAEK</b> <b>KOREAN SOJU + BEER!</b> <b>6.00</b>	
<b>A NIGHT OUT WILL NEVER BE COMPLETE WITHOUT A GLASS OF SOMAEK, A COMBINATION OF SOJU AND LIGHT BEER. A CLASSIC SOMAEK IS WHIPPED UP RIGHT AT THE TABLE AND THE GOLDEN RATIO OF A SOMAEK: 70% BEER AND 30%</b>		
<b>01.</b> POUR YOUR BEER INTO THE GLASS		<b>02.</b> POUR IN THE SOJU
<b>03.</b> THEN COMES THE FUN PART: USE A CHOPSTICK OR SPOON AND SLAM IT INSIDE THE BEER GLASS TO CREATE A FIZZY FOAM ON TOP		<b>04.</b> DRINK!