
COCKTAILS

Para Sa Paborito Kong Apo 16

dry gin, mezcal, campari, ginger, citrus sherbet, chile

Parusang Hapon 17

white miso infused Japanese whisky, cognac, soy sauce syrup, sparkling yuzu

Puto Bumbong 17

margarine washed coconut tequila, Caribbean white rum, forbidden rice syrup, eden cheese foam

Pilak 15

lengua de gato infused vodka, nigori sake, strawberry-orange shrub, strawberry dust

Ambaboy 18

lechon fat washed bourbon, Filipino dark rum, lemongrass infused amaro, oloroso sherry, plantain

BJ 17

lambanog vodka, calvados, spiced pear, cultured coconut, jasmine

Kamandag 24

Filipino red brandy, dry gin, and spiced rum, kumquat aperitif, mango, calamansi, mango, oregano, tonic (serves 2)

Kamayan Pairing 85 pp

discover our unique beverage pairing of spirits from key countries that shaped Filipino culture and cuisine

available only with the Kamayan experience

SPIRIT FREE

Gulaman 12

lion's mane-cacao spirit alternative, valerian root, molasses, coconut water, nata de coco

Taho 12

sea buckthorn spirit alternative, silken tofu-soya milk emulsion, burnt sugar syrup, tapioca pearls

BEERS

UNAPOLOGETIC UNI 10

Premium Lager by Transmitter Brewery

Alewife 10

Seasonal Beer

Red Horse 10

San Miguel Light 10

Original Sin Pineapple Haze Cider 10

WINES BY THE GLASS

Sparkling 16

Mongarda, Prosecco, Valdobbiadene Superiore Extra Dry, Italy 2021

White 16

Domitia, Picpoul, Languedoc Roussillon, France, 2022

Red 16

Frico by Scarpetta, Sangiovese ITG, Toscana, IT 2022
