

## CLASSICS

<b>OLD FASHIONED</b>	450
<i>Buffalo Trace Bourbon Whiskey, Muscovado Syrup, Aromatic Bitters. Classic or Smoked</i>	
<b>NEGRONI</b>	450
<i>London Dry Gin, Rosso Vermouth, Italian Bitter</i>	
<b>HEMINGWAY DAIQUIRI</b>	420
<i>White Rum, Maraschino Liqueur, Lime Juice, Grapefruit Juice</i>	
<b>AMARETTO SOUR</b>	420
<i>Amaretto Liqueur, Lemon Juice, Syrup, Egg White Foam</i>	
<b>SAKE LYCHEE</b>	399
<i>Sake, Lychee Juice, Lychee Fruit</i>	
<b>GIN BASIL SMASH</b>	399
<i>London Dry Gin, Lemon Juice, Basil, Syrup</i>	
<b>RED SANGRIA SPRITZER</b>	370 / 1,100
<i>Red Wine, Brandy, Orange Juice, Lemon Juice, Apples, Spices, Lemon Lime Soda, Glass/Carafe</i>	
<b>KENTUCKY MULE</b>	420
<i>Buffalo Trace Bourbon Whiskey, Lime Juice, Ginger Ale</i>	
<b>SALTY HACHIKO</b>	420
<i>London Dry Gin, Matcha, Grapefruit Juice, Yuzu Juice, Syrup</i>	

## MOCKTAILS

<b>FRUIT BASKET</b>	399
<i>Guava pureé, Lychee, Apple, Lemon Juice, Syrup</i>	
<b>ROSEMARY &amp; BASIL SPRITZ</b>	399
<i>Rosemary Syrup, Basil Syrup, Lemon Juice, Ginger Ale</i>	
<b>VIRGIN COQUITO</b>	399
<i>Homemade Chocolate Syrup, Coconut Cream, Evaporated Milk, Cinnamon Syrup</i>	
<b>PINE-CRAN PUNCH</b>	399
<i>Pineapple, Cranberry Juice, Mint, Ginger Ale</i>	
<b>JUNGLE JUICE</b>	399
<i>Tamarind Juice, Coriander, Buko Juice, Brown Sugar</i>	
<b>AMARETTO ZERO</b>	399
<i>Amaretto Premium Non-Alcoholic, Lemon Juice, Egg White Foam</i>	

## CRAFT BEERS

<b>ENKANTO HONEY ALE</b>	340
<b>ENKANTO LIVE IT UP LAGER</b>	340
<b>ENKANTO MANGO NATION HAZY IPA</b>	390
<b>ENKANTO GREEN LAVA DOUBLE IPA</b>	390

# Smooth but not Criminal



Clarified Beefeater London Dry Gin, Matcha, White Chocolate, Coconut Milk, Yoghurt, Vanilla Syrup, Lemon Juice, Milk Crisp

11% ABV  
Sweet, Tart



P450

What is CLARIFICATION? A "clarified cocktail" is a drink that has undergone the process of removing impurities & other unwanted particles in order to improve its flavor, texture and appearance. There are many ways of doing it: (1) using agar, a gelatinous substance derived from seaweed; (2) using milk which is then curdled allowing the curds to trap the impurities; or, (3) using a centrifuge which spins the cocktail at high speeds, pushing out all suspended particles. Whatever the technique used, clarification produces a drink that is smoother, more mellow, visually stunning, and at times creamy.

\*The ABV was estimated using Jeffrey Morgenthaler's formula licensed under Creative Commons

# Tomayto, Tomahto



Rooster Rojo Tequila Blanco, Clarified Tomato Juice, Mole Sauce,  
Feta Cheese, Green Mango, Feta Cheese Crisp

15% ABV  
Savory/Umami



P450

Our initiation to the world of cocktail is probably a sweet one. There is no arguing the desirability and yumminess of sweet cocktails. But once in awhile, when we feel a little bit crazy and want to try something new, when our palate have evolved, a savory cocktail is exactly what we need. Since about a couple of years ago, savory cocktails are having its moment becoming increasingly popular in cocktail bars. This cocktail is an example, blending the umami flavor of clarified tomato, mole, feta with the vegetal flavors of agave, citrus, grass, and pepper.

# Paraluman



Sotol La Higuera, Guyabano Cordial, Guava Mint Syrup, Homemade  
Coconut Liqueur, Lemon Juice, Edible Flower

15% ABV  
Fruity, Sweet



P450

SOTOL is like a distant cousin of the popular agave spirits, Tequila & Mezcal. All three are made into a spirit using many of the same techniques but Sotol comes from a different plant. It is made from a type of shrub, *Dasylirion wheeleri*, more commonly called desert spoon. Under Mexican law, to be genuinely labeled sotol, the spirit must be made in the state of Chihuahua, Coahuila, or Durango. Sotol has a taste profile that is bright and grassy. At times it is musky, earthy or vegetal in taste. Perfect with tropical fruits like guyabano, guava and coconut.

# Stop it, Ken



Wheatley Vodka, Homemade Blueberry Liqueur, Passion fruit Liqueur, Lavender Syrup, Grenadine, Lemon Juice, Egg White Foam, Rose petals

15% ABV  
Sweet, Fruity



P450

Once upon a time, a good friend of the bar asked our resident mixologist and kuya, Ruel Sabalza, to make her a "Barbie" drink. Always up for a challenge, Ruel crafted a drink that, like Barbie, is easy on the eyes and easy to drink but is really more complex than its appearance. This is the strongest argument against the pejorative expression, "You're too pretty to be intelligent." This was exemplified in a scene in the movie where Barbie sits on a bench and sees an old woman seated nearby. She smiles at her, then tells her she's beautiful. I "know", the woman says matter-of-factly but with a smile.

# Vodka Condensada



Wheatley Vodka, Coffee Liqueur, Ube Macapuno Condensed Milk,  
Cold Brew, Coconut Milk, Desiccated Coconut

17% ABV  
Sweet, Boozy



P400

It's a bit of a mystery how condensed milk, an American invention, came to be such an integral aspect of Southeast Asian and Filipino cuisines. In Southeast Asia, condensed milk is used in a variety of ways—in baked goods, ice cream, shaved ice, and coffees. In the Philippines, the sweet, syrupy taste of condensed milk is ever present in many Filipino staples like buko pandan, leche flan, or fruit salad. Ube macapuno flavored condensed milk, mixed with coffee and vodka, is the star of this sweet cocktail that is perfect after meals or even as a cocktail sipper.

# City Pop

Sake, Hojicha Tea Syrup, Yuzu Liqueur, Lemon Juice,  
Ginger Bitters, Egg White Foam, Rice Paper Wafer

8% ABV  
Sour, Sweet



P450

CITY POP is a loosely defined Japanese music genre with R&B and jazz influences, dating to the late 1970s and 1980s. It is impossible to define clearly, but generally, it refers to pop songs with a "big-city feel", that is why it became the soundtrack of a very cosmopolitan lifestyle. The music is often breezy, exuberant and glitzy. Imagine riding a convertible with the sun in your face. Pretty much like this Sake-based cocktail: a breeze to drink but very sophisticated.

# Dark Spirits



Flor de Caña 4 Extra Seco Rum, Pandan, Black Sesame, Lychee Juice,  
Tapuey Rice Wine

22% ABV  
Nutty, Sweet



P450

TAPUEY (or Tapuy) is a Philippine rice wine made from malagkit rice (glutinous rice). It is a traditional beverage from Banaue & the Mountain Province, where it is used for important occasions such as rituals, feasts and celebrations. It has a syrupy consistency with a smooth finish that is very easy to drink. In this cocktail, the tapuey's taste profile (brown sugar, caramel, with a slightly savory aftertaste) balances the earthy, nutty flavor of the sous vide infused white rum, black sesame and pandan .



# Itameshi Symphony



Tottori Japanese Blended Whisky infused with Hojicha Japanese Tea, Amaro, Aperol, Yuzu Syrup, Burnt Sugar & grated White Chocolate

20% ABV  
Boozy, Bitter



P450

ITAMESHI is the Japanese word for Italian food but also describes the delicious fusion of Japanese & Italian cuisine. From Udon Puttanesca to Tuna and Corn Pizza, Itameshi food is just another example of a harmonious fusion. Just like this Itameshi Symphony cocktail which melds Japanese whisky, Hojicha tea & Yuzu syrup with a pair of Italian bitter liqueurs. The result is, well, a symphony of unexpected but delicious flavors.

# Binondo Fizz



Beefeater London Dry Gin infused with Kiamoy & Hawthorn Berries,  
Date Syrup, Orange Bitters, Lemon Juice, Soda Water, Fortune Cookie

9% ABV

Fruity, Tart, Sweet, Salty



P450

KIAMOY is a salty dried plum that is one of the many popular Chinese treats in the Philippines. It is usually dry and ranges in color from red to orange to brown. It is very tasty and a flavorful mix of sour, sweet, and saltiness and is also used when dealing with symptoms of nausea, or other forms of motion sickness. Here, it is used to infuse gin together with Chinese Hawthorn berries & date syrup. Don't forget to open your fortune cookie to see what awesome things lie ahead.

# Damn, Gina



1800 Tequila Blanco, Watermelon Juice, Apple Cider, Cinnamon, Cloves, Star Anise, Brined Jalapeño Air Foam.

16% ABV

Fruity, Spiced, Tart



P450

Air is a type of cocktail foam where the bubbles are larger which in turn creates lighter and frothier foams. Foams are more than just cosmetic toppings; they're the embodiment of innovation & creativity. These cloud-like cocktail toppings provide a contrast to the denser liquid beneath while also adding flavors and textural contrast. They're damn pretty to look at too. In this cocktail, the air foam is made of brined Jalapeño peppers and some sugar.

# Fab Four



Sake, Cognac, Islay Scotch Whisky, Ratafia Rossi, Brandied Cherry

17% ABV

Boozy, Smoky, Herbal



P500

"Simplicity," Leonardo Da Vinci said, "is the ultimate sophistication". Just four fabulous ingredients- sake, cognac, Islay whisky & an aperitif cherry wine. It's that simple, we just thought about drinks we like on their own and combined them. And the result is simply glorious in taste and appearance.

# Shaman's Brew



Hacienda de Bañuelos Tequilana Mezcal, Oregano,  
Homemade Chili Liqueur, Laurel Leaves & Muscovado Syrup, Lemon Juice

22% ABV  
Herbal, Boozy



P450

Folk medicine is deeply rooted in Filipino culture and includes herbals or plant-based medicines. The laurel leaves, for instance, are used to suppress high blood sugar, inflammation, and infections. And for those of a particular generation, remember when your nanay or lola would treat your cough with the extract of blanched oregano leaves with drops of calamansi juice? In this cocktail, laurel & oregano are added to Mezcal which, not coincidentally, is also used by Mexican traditional healers to cleanse the spirit.”

# Stolen Tamale



Hacienda de Bañuelos Tequilana Mezcal infused with Lapsang Souchong & Native Bird's Eye Chili (Siling Labuyo), Peach Cordial, Sweet Vermouth, Grapefruit Juice, Tajin & Black Salt Rim, Shredded Chillies

15% ABV

Spicy, Smoky, Boozy



P450

Confused about Tequila & Mezcal? Just remember—All Tequila is Mezcal, but not all Mezcal is Tequila. Mezcal is a Mexican distilled spirit made from ANY type of agave.

The word Mezcal literally means “oven-cooked agave.” In the category of Mezcal, there are many sub-categories that depend on the varietal of agave and the location it is grown and distilled. The most popular styles of mezcal are Raicilla, Bacanora, and Tequila.

# Sour for the Soul



Flor de Caña 4 Extra Seco Rum fat-washed with Liempo, Sweet Potato Leaves (Talbos ng Kamote), Calamansi, Turmeric, Sampaloc, Wild Honey

16% ABV  
Sour, Savory



P400

SINIGANG, together with adobo and sisig, have helped put Filipino food on the global stage. According to the Taste Atlas Awards, the international food database, Sinigang, is hailed as the best soup in the world. Now, it has found itself in a cocktail. It's sour with a bit of umami. But we're afraid this one does not go well with rice. This one's for the soul.

# Mr. Sideburns



Ezra Brooks Kentucky Straight Rye Whiskey, Peanut Butter,  
Banana Liqueur, Aromatic Bitters

33% ABV  
Boozy, Sweet



P500

Fat washing is a technique used by bartenders of infusing something oily (such as bacon or grease,) into alcohol, then freezing the liquid so that the fat separates and rises to the surface so it can be scraped off. The flavor of the fatty substance remains in the liquid. This technique adds a decadent richness to any cocktail as well as the flavor of whatever fat you chose to use. In this case, the nutty and sweet flavors of peanut butter complements the spirit-forward profile of the 95 proof Rye whiskey.



# Old Fire



Buffalo Trace Kentucky Straight Bourbon, Cherries, Basil,  
Mango Liqueur, Lemon Juice

24% ABV  
Fruity, Herbal



P500

Old Fire Copper Distillery was the old name of Buffalo Trace Distillery, which traces its origins back to 1775 when it was founded by an early pioneer named Hancock Lee. Ancient buffalo carved paths through the wilderness that led American pioneers and explorers to new frontiers. One such trail led to the banks of the Kentucky River where Buffalo Trace Distillery has been making bourbon whiskey the same way for more than 200 years. Buffalo Trace Kentucky Straight Bourbon Whiskey is an homage to the mighty buffalo and the rugged, independent spirit of the American pioneers who followed them.