

DRINKING VINEGARS

Wolfberry & Hibiscus	2
Lemongrass, Ginger & Thai Basil	2

WHITE WINE

	5oz	8oz	bt1
House White: 5oz-6.5 8oz-9.5 1/2L-20 1L-36			
Grachies, Sauvignon Blanc Blend (Gascony, France)	8.5	12.5	38
Pentage, Gewurztraminer (Skaha, BC)	10	15	45
Mission Hill Riesling (Okanagan, BC)	9.5	14	42
Cedar Creek, Chardonnay (Okanagan, BC)	9.5	14	42
Great Northern, Viognier (Similkameen, BC)	9	13.5	40
Haywire, Pinot Gris (Summerland, BC)	10	15	45

ROSE

Kanazawa 'Sakura', Pinot Rose (Naramata, BC)	9.5	14	42
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RED WINE

House Red: 5oz-6.5 8oz-9.5 1/2L-20 1L-36			
Kettle Valley, Merlot Blend (Naramata, BC)	9.5	14	42
Underwood, Pinot Noir (Willamette, OR)	12	18	54
Koyle, Carmenere (Colchagua, Chile)	10	15	45
Escorihuela Circus, Malbec (Mendoza, Arg)	8.5	12.5	38
Lopez de Haro, Tempranillo (Rioja, Spain)	10	15	45
Tribunal, Cabernet/Zinfandel/Syrah Blend (Nth Coast, CA)	10	15	45
Pesque 'Le Paradou', Grenache (Rhône, France)	8	12	36

BUBBLES

Cinzano Prosecco DOC: gl 7.5 · bt1 34 | Perrier-Jouet Grand Brut: bt1 110

DRAUGHT BEER

	10oz	20oz	60oz
Main Street Pilsner 5% 22IBU	3.25	6.25	18
Main Street Naked Fox IPA 6.8% 55IBU	3.25	6.25	18
Main Street Saison No.7 6% 15IBU	3.25	6.25	18

GUEST TAPS:

check out the blackboard for our three rotating guest taps. market price

BEER/CIDER Bottles/Cans

Singha (Thailand)	6	Estrella Daura Gluten Free (Spain)	7.5
Alhambra (Spain)	6.5	Pyramid Apricot Wheat (WA)	7
Lefte Blonde (Belgium)	7	Lagunitas IPA (CA)	7
Sierra Nevada Pale Ale (CA)	7	Lonetree Cider (BC)	6
Guinness (Ireland) 440ml	7	Leftfield Cider (BC) 500ml	12
		Non Alcoholic Beer	4.5

UNION CLASSICS 12 (all doubles)

LADY MAO: Japanese plum wine, gin, wolfberry & hibiscus shrub, peach bitters, wild lavender water, citric acid

WISKI BIA: bourbon, lychee puree, mint, lemon, gomme, Naked Fox IPA

ULUWATU: navy rum, passionfruit puree, guava purée, lime, gomme

SUN-YAT SENSHINE: cardamom cachaça, lemongrass, passionfruit puree, black pepper syrup, lime

KAREE PEY: Canadian whiskey, lemongrass, pandan syrup, curry tincture, lemon

INA LUPA: light rum, cucumber juice, Thai basil, lime, agave, celery bitters

MANGAA LASING: kaffir lime leaf vodka, mango puree, coconut milk, lime, agave, orange bitters, chili water

BANG-TAO BOOTLEG: tequila, pineapple, pomegranate molasses, pandan syrup, lime, atomized ardbeg

WUYI SOUR: scotch, passionfruit puree, lapsang souchong syrup, lemon, orange bitters, egg white

TOM YUM COLLINS: vodka, lemongrass, ginger, cilantro, kaffir lime leaf, Thai basil, coconut milk, lime, gomme, chili water

BANGAS - 11 (all doubles)

Banga, literally meaning jar in filipino, is a concept that came about to highlight the simplicity of fresh flavours that we use, a cocktail made with a jar and stick.

Banga #1: gin, lemongrass, lychee, ginger, thai basil, fresh lime & gomme

Banga #2: tequila, mandarin, fresh lime, agave syrup, lime leaf & galangal

Banga #3: bourbon, mirin, fresh mint, calamansi, orange peel & ginger beer

Banga #4: cardamom cachaça, pineapple, cilantro, chili water, lime

Banga #5: hibiscus rum, pineapple, guava, lime, coconut milk, gomme

SHOOTERS - 6

Dragon: cardamom cachaça, spiced mango & pineapple chaser

Rabbit: kaffir lime vodka, cucumber, pandan syrup & calamansi chaser

NON-ALCOHOLIC COCKTAILS - 5

Lapu Lapu: cucumber juice, coconut water, ginger, calamansi, pandan syrup, fresh young coconut (add coconut milk - \$1)

Matahari: guava, apple juice, fresh lime, ginger beer

Nai Khanom Tom: Thai basil shrub, tangerine, cucumber, soda, fresh mint