

JUNOON COCKTAILS

SPARKLING SAFFRON

\$12

AN ELEGANT CHAMPAGNE COCKTAIL WITH THE LOVELY AROMATICS OF SAFFRON

CARAWAY COOLER

\$12

A REFRESHING COCKTAIL OF AQUAVIT, APEROL, CUCUMBER AND LEMON JUICE

AROMATIC APRICOT

\$13

AN AROMATIC COCKTAIL OF APRICOT INFUSED GIN, MUDDLED CILANTRO, LIME SYRUP AND A FLOAT OF SWEET SPARKLING TORRONTÉS

GINGER ROSE

\$12

A SILKY ROSE COCKTAIL WITH GIN, LYCHEE, EGG WHITE, AND THE SUBTLE SPICE OF FRESH GINGER

TANDOORI TEQUILA

\$14

A SPICY COCKTAIL OF SILVER TEQUILA, LIME MUDDLED TANDOORI PINEAPPLE, CURRY LEAF, AND PIPPALI PEPPER

FALL DAQUIRI

\$13

A REFRESHING VARIATION; WHITE RUM, LIME, MUDDLED SPICES & VANILLA-ORANGE BLOSSOM SYRUP

STRAWBERRY AND RYE

\$14

A STIRRED COCKTAIL OF RYE WHISKEY, STRAWBERRY LIQUEUR, DRY VERMOUTH AND A RINSE OF THE GLASS WITH GENÈVER GIN FOR FLAVOR

BOURBON AND PÊCHE

\$15

A BALANCED SUMMER COCKTAIL OF BOURBON, PEACH LIQUEUR, PINK GRAPEFRUIT AND LEMON - WITH A TOUCH OF CUMIN TO SPICE THINGS UP

SPICE TRAIL

\$14

A MARTINI DRINKER'S MARTINI. GIN OR VODKA STIRRED WITH GARAM MASALA-INFUSED DRY VERMOUTH & ORANGE BITTERS

CLASSICS AND VARIATIONS

<i>MOON WALK (COMMEMORATING 1969'S FIRST STEPS ON THE MOON)</i>	\$14
CHAMPAGNE COCKTAIL OF GRAND MARNIER, PINK GRAPEFRUIT AND ROSE WATER	
<i>SOUTHSIDE</i>	\$12
GIN, MUDDLED MINT, LEMON, SIMPLE SYRUP	
<i>POMA MAI TAI (VARIATION)</i>	\$14
ANEJO RUM, POMEGRANATE LIQUEUR, LIME JUICE, ORGEAT SYRUP	
<i>EASTERN SOUR</i>	\$14
BOURBON, ORGEAT SYRUP, ORANGE JUICE AND LEMON	
<i>DIAMONDBACK (VARIATION)</i>	\$15
RYE WHISKEY, CALVADOS & YELLOW CHARTREUSE	
<i>HIGHLAND COOLER (VARIATION)</i>	\$14
SCOTCH WHISKEY, LIME, SIMPLE SYRUP, ANGOSTURA BITTERS, GINGER BEER	
<i>SAZERAC (PRE-PHYLLOXERA)</i>	\$13
BRANDY, SIMPLE SYRUP, PEYCHAUD'S BITTERS AND AN ABSINTHE RINSE	

NON ALCOHOLIC MOCKTAILS

JUICES ARE FRESH SQUEEZED AND EXTRACTED EVERY MORNING

<i>N/A POMEGRANATE MAI TAI</i>	\$10
POMEGRANATE, ORANGE AND LEMON JUICE, ORGEAT SYRUP, AND SODA	
<i>JASWAL</i>	\$8
CUCUMBER AND LYCHEE JUICE WITH FRESH LIME, TOPPED WITH GINGER BEER	
<i>HANJI</i>	\$8
MINT, LAVENDER AND FRESH LIME, WITH A TOUCH OF SPARKLING SWEETNESS	
<i>JUNOON SPECIALTIES</i>	\$6

SODAS

LIME
SAFFRON
GINGER ROSE

JUICES

CUCUMBER ORGEAT
ROAST PINEAPPLE
FRESH ORANGE OR GRAPEFRUIT

WINES BY THE GLASS

Champagne & Sparkling Wine

NV Roederer <i>Brut Premier</i> France	\$18
NV P. Gimonnet 1er Cru <i>Blanc de Blancs</i> Brut France	\$24
NV Prosecco Superiore <i>Extra Dry</i> Collalto Italy	\$12
NV Patagonia Extra Brut Saurus Famiglia Schroeder Argentina	\$10
2008 Cava <i>Rosé</i> Raventós i Blanc <i>L'Hereu de Nit</i> Spain	\$14

White Wine

2009 Godello Viña Godeval Valdeorras, Spain	\$10
2010 Sauvignon Blanc <i>Quincy</i> VV Mardon Loire Valley, France	\$15
2009 Txakoli Txomin Etxaniz Getaria, Spain	\$14
2009 Riesling Kabinett <i>Estate Selbach-Oster</i> Mosel, Germany	\$16
2008 Gewürztraminer Navarro Anderson Valley, California	\$16
2008 Chardonnay Clone 76 Kynsi Edna Valley, California	\$18
2010 Grüner Vetliner Stadt Krems Kremstal, Austria	\$13

Red Wine

2009 Tempranillo Montebuena Rioja, Spain	\$9
2007 Pinot Noir Tolosa Edna Ranch Edna Valley, California	\$17
2009 Pinot Noir Givry Chofflet-Valdenaire Burgundy, France	\$18
2009 Grenache Lirac <i>Cuvée Reservée</i> Château de Ségriès Rhône, France	\$16
2009 Douro Quinta Nova de Senhora do Carmo Portugal	\$14
2009 Cabernet Sauvignon <i>Antiguas Reservas</i> Cousiño Macul Maipo, Chile	\$16
2008 Corvina <i>Campofiorin Ripasso</i> Masi Rosso del Veronese, Italy	\$13

Rosé Wine

2010 Mas de Gourgonnier <i>Rosé</i> Les Baux de Provence, France	\$12
2010 Ciliegiole <i>Rosé Golfo di Tigullio</i> Bisson Liguria, Italy	\$15