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## COCKTAILS \$14

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### OSAKATINI

AO RICE VODKA, DASSAI 50 DAIGINJO

### TIMELESSNESS

HIBIKI, POMEGRANATE MOLASSES, SHERRY,  
YELLOW CHARTREUSE, LAPHROAIG MIST

### SITTING DOWN FOR DINNER

DUCK FAT-WASHED GEORGE DICKEL, LEMON,  
EGG WHITE, RED WINE

### DRY SUMMER

HENDRICK'S GIN, TITO'S VODKA, NOILLY PRAT & MARTINI  
BIANCO VERMOUTHS, ORANGE OIL

### ¡EL LUCHADOR!

CABEZA TEQUILA, SOREL, GRAPEFRUIT, LIME, GINGER

### SMOKE N SPICE

THAI CHILI-INFUSED SOMBRA MEZCAL, PINEAPPLE,  
APEROL, SRIRACHA BITTERS, LIME

### LUCKY 8

LAIRD'S APPLEJACK, D'USSE, HONEY, LEMON, APPLE

### I'M A PEPPER, TOO

GREY GOOSE LA POIRE, LEMON, GINGER,  
MUDDLED BLACK PEPPERCORN

### AIN'T THAT A PEACH

TIN CUP WHISKEY, PEACH SHRUB, MELETTI, AVERNA,  
LEMON, PEACH BITTERS

### DOS ALAS

BACARDI SUPERIOR RUM, LIME, CHIPOTLE, COCONUT WATER

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## FROM OUR AGING BARRELS \$15

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### AGED MANHATTAN

OLD OVERHOLDT RYE, CARPANO ANTICA

### AGED NEGRONI

BULLDOG GIN, CAMPARI, CARPANO ANTICA

### TRIPLE LUCK \$42

...A ROUND OF 3 SPECIALTY SOCHU COCKTAILS

1

*Sochu, Grey Goose L'Orange, guava puree, lime, Cherry Heering*

2

*Sochu, Starr Rum, pineapple, lime, rhubarb, cinnamon*

3

*Sochu, Bulldog Gin, jasmine peach tea, agave, yuzu*

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## BAR SNACKS

SERVED FROM 6:00 PM TILL 1:45 AM EVERYDAY

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Decoy Chips, Black Garlic Dip	8
Assorted Pickles & Cold Veggie Bites	12
Kumamoto Oysters, Yuzu Ice (4)	15
Foie Gras & Strawberry Tarts (2)	16
Katz's Pastrami Triangles	12
Grilled Duck & Litchi (4)	16
Shrimp Stuffed Shishito Peppers (4)	14
Duck and Kimchee Flatbread Sandwich	16
Oxtail Dumplings	14
Crunchy Vegetable & Peanut Dumplings	12
Shrimp & Snow Pea Leaf Dumplings	14
Wagyu Short Rib Skewers	16

CHEF PARTNER: JOE NG

OPERATING PARTNER: ED SCHOENFELD