

SAKE

SAWANOTSURU DELUXE SAKE. NADA-KU, KOBE filtered by bamboo charcoal for clean sake taste. SERVED HOT	180ml flk 32.0 1.8ltr btl 260.0
KIWAMI DAI GINJO HOMARE, FUKUSHIMA clean and ripe flavours of apple mango and pineapple with good depth and strength SERVED COLD	60ML 25.0 300ML BTL 65.0
TATSUMIGURA JUNMAI HOMARE GINJO, FUKUSHIMA Brewed at a low temperature to bring out the fruit and depth of flavour SERVED COLD	60ML 28.0 300ml btl 75.0
KAGATOBI JUNMAI GINJO FUKUMITSYA BR light and refreshing, junmai ginjoyoshu, well balanced for all food types SERVED COLD	60ML 20.0 720ml btl 135.0 1.8ltr btl 280.0
TOJI KOBAYASHI, JUNMAI GINJO NIIGATA This sake is on the dry side with a hint of green apple and a late wave of sweetness SERVED COLD	60ML 24.0 300ml btl 95.0 720ml btl 145.0
TOJI KOBAYASHI, JUNMAI DAI GINJO NIIGATA This supreme dry is very dry with a hint of green apple and a late wave of sweetness SERVED COLD	60ML 32.0 300ml btl 110.0 720ml btl 180.0
KOBE SAKURA MASAMUNE JUNMAI GINJO, HYOGO Brewed with seed malt and in a classic method called "kimoto". It bonds well with wagyu beef SERVED COLD	60ML 38.0 720ml btl 250.0
SATSUMANO DAICHI SHOCHU aromatic, rich & sweet shochu with a touch of smokiness & crispness SERVED COLD	60ml 26.0 720ml btl 145.0
KIKUSUI SHUZO JUNMAI GINJO (PULPY) a dry sake blended with tangerine pulp SERVED COLD	180ml btl 55.0
STRAWBERRY NIGORIZAKE HOMARE cloudy filter sake with natural strawberry juice SERVED COLD	60ML 18.0 300ML BTL 65.0
YAEGAKI YUZUSHU, HIMEJI Junmai sake and yuzu juice in a unique bottle. The citrus aroma is refreshing with a lovely sweet and sour taste. If you like smooth sake with a kick SERVED COLD	(on ice) 60ml 32.0 300ml btl 89.0 720ml btl 185.0 1.8ltr btl 380.0
UMESHU SAWANOTSURU HYOGO This award winning aged plum sake has sweet and sour plum flavour shines through its amber colour. SERVED COLD	(on ice) 60ml 26.0 720ml btl 140.0

KOBE COCKTAILS

TOKYO SLIPPER - midori, yuzushu and pineapple juice shaken and strained over a japanese citrus sorbet	29.0
SEXY IN OSAKA - vanilla vodka, sambucca, passoa and passionfruit syrup a pineapple juice, egg white and a dash of lime, served with fresh passionfruit	29.0
KYOTO DREAMING - kikushi shuzo tangerine sake, malibu, bacardi, shaken with coconut milk and pineapple juice served over ice	29.0
SHIROGANI BLUE – blue curacao, cherry liqueur, absolute vodka, vanilla syrup with a dash of lime juice serves with cherries and blue berries	29.0
HAKABA HEAVEN – grapefruit gin, triple sec, absolut and yuzu juice shaken and poured over yuzu sorbet	29.0
NAGANO BLISS – hoku vodka, sour monkey green apple, apple schnapps, splash of apple juice, a dash of lemon juice shaken and served martini style	29.0
HOKKAIDO HIGBALL - suntory toku, lemon juice, matcha green tea, shaken with mint leaves, served and lemon and a splash of soda	30.0
HANAFUBUKI “cherry blossom blizzard’ (Pitcher for 2) white tequila, elderflower liquor, peach schnapps, sakura flavoured tea served over ice	55.0
TERAK - apple schnapps, cassis, lychee liqueur and a dash of apple juice over crushed ice	29.0
THAI ME UP - (tell us how spicy you want it) absolut vodka and lychee liqueur, muddled with red chillies, coriander, lychee, lime and lemonade	29.0
KOBE JONES SUNSET - layers of strawberry liqueur, mango rum, pineapple juice, vodka and cranberry juice	29.0
LOST IN TRANSLATION - suntory toku, amaretto and yuzu and orange juice, before its topped with Yuzushu sake	30.0
SHOCHU MELON CITURS - Japanese shochu, midori and yuzu juice shaken and served over ice	29.0

MARTINIS

VODKA MARTINI – absolut, a touch extra dry vermouth shaken with olive	29.0
GIN MARTINI – tanqueray, extra dry vermouth shaken with lemon zest	29.0
ESPRESSO MARTINI – kahlua, frangellico, vodka, and cascabel tequila, espresso shot, shaken to a froth with coffee beans	32.0
DIRTY MARTINI – hendricks, olive brine, noilly pratt shaken with 3 olives	30.0
LYCHEE MARTINI – haku vodka, soho, extra dry vermouth shaken with lychee	29.0
FRENCH MARTINI - absolut, chambord, pineapple juice with blueberries	30.0
SAKITINI - dai ginjo sake, dragon leaf vodka, cucumber seeds over an ice ball	32.0

CLASSIC COCKTAILS WITH A KOBE JONES TOUCH

YUZU APEROL SPRITZ - aperol, yuzushu topped with prosecco, orange and lemon slices and dash of soda	28.0
PASSIONFRUIT CAPRIOSCA - passoa liquor, haku Japanese vodka, monin passionfruit, fresh lime shaken, over ice with passion fruit.	30.0
MARGARITTA - tequila blanco, Cointreau, agave syrup and lime juice shaken and served in a salt rimmed glass (Ask if you want it Spicy!)	30.0
OLD FASHIONED – wild turkey (rye whisky), sugar syrup, 2 dashed bitters, orange slice stirred with a cherry	29.0
WHISKY SOUR – makers mark, yuzu juice, sugar syrup, aquafaba, shaken to froth with a cherry	30.0
AMARETTO SOUR – disaronno, wild turkey, lemon juice, sugar syrup, dash of egg white, shaken to a froth with cherries and a lemon twist	30.0
RUSTY NAIL – johnny black, drambuie ,stirred, over ice with lemon twist	29.0
COSMPOLITAN - vodka, cranberry juice, cointreau, lime juice, shaken with lime zest	29.0
MANHATTAN – wild turkey, rosso vermouth, bitters, stirred with a cherry	29.0
NEGRONI - roku gin, campari, martini rosso and garnished with a charred orange zest	30.0
MOJITO - bacardi, mint leaves, fresh lime and sugar syrup, mashed with lime juice shaken and strained over ice finished with soda water	28.0
PEACH BELLINI – peach schnapps and peach sake with prosecco for a refreshing finish with a bitters sugar cube heart	28.0
BLOODY MARY - haku vodka, tomato juice worshtichire, yuzu juice, tagaroshi and tabasco, (Tell us how spicy you like it!)	32.0
LONG ISLAND ICED TEA – bacardi, absolut, tequila blanco, cointreau, tanqueray, built over ice and topped with coke	32.0

MOCKTAILS (NON ALCHOHLIC)

MANGALO - mango orange juice, pineapple juice and a dash of grenadine	18.0
OSAKA SPIDER - coconut milk, pineapple juice, pina colada syrup, lemon juice served over ice	18.0
DRIVERS MOJITO - sugar, mint, and lime muddled, with yuzu juice, sugar syrup and served with a splash of soda	18.0
THE NAD - strawberries, yuzu juice, pineapple juice a dash of lime blended	18.0
VIRGIN MARY - tomato juice with Lea and Perrins, yuzu juice, and tabasco, celery, lemon and cucumber (Tell us how spicy you like it!)	20.0

SHOTS

KAMAKAZI – Vodka, Cointreau, Lime Juice	25.0
TOKYO SLAMMER – Amaretto, Sloe Gin, Southern Comfort and O-Juice	25.0
WOO WOO – Vodka, Peach Schnapps, Cranberry Juice	25.0
NINJA – Malibu, Midori, Pineapple Juice	25.0

IMPORTED AND LOCAL BEER

CASACADE PREMIUM LIGHT	15.0
HIEBIKEN ZERO	15.0
5 SEED APPLE CIDER	15.0
ASAHI	16.0
KIRIN ICHIBAN	20.0
SAPPORO 650ML CAN	26.0
SAPPORO BLACK 650ML CAN	26.0
PERONI	15.0
STELLA ARTOIS	15.0
CORONA	18.0
JAMES BOAG	18.0
PURE BLONDE	18.0
CROWN LAGER	18.0
LORD NELSON 3 SHEETS PALE ALE	22.0
WHITE RABBIT DARK ALE	22.0

JUICE AND SOFT DRINKS COFFEE AND TEA

ORANGE, APPLE, PINEAPPLE, TOMATO, CRANBERRY	8.0
COKE, COKE ZERO, SPRITE, TONIC, DRY	7.5
AQUA PANNA (STILL) SAN PELLGRINO (SPARKLING) MINERAL WATER 500ML	9.0
LEMON LIME AND BITTERS	9.0
PINK LEMONADE	9.0
SANCHA GREEN TEA	8.0
TEAS AND COFFEE	7.0

WHITE WINES BY THE GLASS

WILSON WATERVALE RIESLING , CLARE VALLEY	27.0
YEALANDS SINGLE VINEYARD PINOT GRIS , MARLBOROUGH	28.0
LA VILLA PINOT GRIGIO VENETO ITALY	27.0
GUSTAVE LORENTZ, L'AMI DES CRUSTACES, PINOT BLANC , FRANCE	27.0
WILLAMEE FIANO HEATHCOTE, VIC 2024	34.0
BRIAR RIDGE EARLY HARVEST SEMILLON , HUNTER VALLEY 2023	27.0
BABY DOLL SAUVIGNON BLANC , MARLBOROUGH	27.0
FLAMETREE SEMILLON SAUVIGNON BLANC , MARGARET RIVER, WA	27.0
PORT PHILLIP ESTATE, CHARDONNAY MORNINGTON PENINSULA	38.0
NIELSON CHARDONNAY , SANTA BARBARA, CALIFORNIA	35.0

ROSE AND MOSCATO WINES BY THE GLASS

PUPPET MASTER MOSCATO , MARGARET RIVER NV	25.0
VINACEOUS SALOME ROSE , MARGARET RIVER 2022	25.0
PORT PHILLIP SALASSO ROSE , MORNINGTON PENINSULA 2023	26.0
BOUCHARD AINE ET FILS, CUVÉE ROSE , FRANCE NV	28.0
ULTIMATE PROVENCE ROSE , PROVENCE FRANCE 2021	30.0

SPARKLING WINES BY THE GLASS

SANTA MARGHERITA PROSECCO EXTRA DRY DOC Veneto, ITALY	24.0
NV THE DUCHESS CUVÉE Hunter Valley, NSW	22.0

DESSERT WINE BY THE GLASS

MIRABELL CHATEU JAUBERTIE, MONBAZILLAC, FRANCE 2022	28.0
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RED WINES BY THE GLASS

BABY DOLL PINOT NOIR , MARLBOROUGH	28.0
PARINGA PENINSULA PINOT NOIR , MORNINGTON	29.0
EVOLUTION PINOT NOIR , WILLAMETTE VALLEY, OREGON, USA	36.0
MARCHAND & BURCH BOURGOGNE PINOT NOIR , FRANCE	35.0
PRINTHIE MERLOT ORANGE, NSW	25.0
CA DI LANGE NEBBIOLO , NIEVE, ITALY	37.0
PETER LEHMANN HILL & VALLEY SHIRAZ , BAROSSA	26.0
MOUNT PLEASANT ROSEHILL SHIRAZ , HUNTER VALLEY	38.0
LINDEMANS LIMESTONE RIDGE SHIRAZ CABERNET , COONAWARRA	55.0
HOWARD PARK MIAMUP CABERNET , MARGARET RIVER	26.0
MAJELLA CABERNET SAUVIGNON , COONAWARRA, SA	32.0
VILLA ALBERGOTTI CHIANTI (DOC) , TOSCANA, ITALY	25.0
CHATEAU DU VALLIER, COTES DU BORDEAUX , FRANCE	38.0
LAVIGNONE BARBERA D'ASTI (DOC) , E GARANTITA, ITALY	35.0



WHITE WINES BY THE BOTTLE

WILSON WATERVALE RIESLING , CLARE VALLEY 2023	78.0
HOWARD PARK MOUNT BARKER RIESLING , GREAT SOUTHERN 2023	80.0
YEALANDS SINGLE VINEYARD PINOT GRIS , MARLBOROUGH 2021	82.0
LA VILLA PINOT GRIGIO , VENETO ITALY 2023	78.0
GUSTAVE LORENTZ, L'AMI DES CRUSTACES, PINOT BLANC , FRANCE 2022	95.0
WILLAMEE FIANO HEATHCOTE, VIC 2024	128.0
BRIAR RIDGE EARLY HARVEST SEMILLON , HUNTER VALLEY 2023	78.0
BABY DOLL SAUVIGNON BLANC , MARLBOROUGH NZ 2023	78.0
SCOTCHMANS HILL SAUVIGNON BLANC , GEELONG, VIC 2022	88.0
FLAMETREE SEMILLON SAUVIGNON BLANC , MARGARET RIVER, WA 2024	78.0
HOWARD PARK MIAMUP, CHARDONNAY , MARGARET RIVER, WA 2024	79.0
BOUCHARD AINE ET FILS, CHARDONNAY , BURGUNDY FRANCE 2022	83.0
CLOSERIE DES ALISIERES CHABLIS , FRANCE 2023	148.0
PORT PHILIP ESATE, CHARDONNAY , MORNINGTON PENINSULA 2021	98.0
NIELSON CHARDONNAY , SANTA BARBERA, CALIFORNIA, USA 2019	135.0

ROSE AND MOSCATO BY THE BOTTLE

PUPPET MASTER MOSCATO , MARGARET RIVER NV 2019	73.0
VINACEOUS SALOME ROSE , MARGARET RIVER 2021	75.0
PORT PHILLIP SALASSO ROSE , MORNINGTON PENINSULA 2023	79.0
BOUCHARD AINE ET FILS, CUVÉE ROSE , FRANCE NV	84.0
ULTIMATE PROVENCE ROSE , PROVENCE FRANCE 2021	98.0
VILLA AIX ROSE , COTEAUX D'AIX PROVENCE FRANCE MAGNUM 1.5LT 2020	145.0

RED WINES BY THE BOTTLE

INGRAM ROAD PINOT NOIR , YARRA VALLEY 2021	78.0
PARINGA PENINSULA PINOT NOIR , MORNINGTON, VIC 2023	110.0
BABY DOLL PINOT NOIR , MARLBOROUGH NZ 2022	85.0
EVOLUTION PINOT NOIR , WILLAMETTE VALLEY, OREGON, USA 2022	135.0
PRINTHIE MOUNTAIN RANGE MERLOT , ORANGE, NSW 2022	79.0
PAXTON AAA SHIRAZ GRENACHE, MCLAREN VALE, SA 2022	78.0
PETER LEHMANN HILL & VALLEY SHIRAZ , BAROSSA SA SA 2017	90.0
MOUNT PLEASANT ROSEHILL SHIRAZ , HUNTER VALLEY, NSW 2022	145.0
UPTOS SHIRAZ , BAROSSA VALLEY, SA 2021	245.0
HOWARD PARK MIAMUP CABERNET , MARGARET RIVER, WA 2022	88.0
LINDEMANS LIMESTONE RIDGE SHIRAZ CABERNET , COONAWARRA, 2021	255.0
LINDEMANS ST GEORGE CABERNET SAUVIGNON , COONAWARRA 2021	275.0
LINDEMANS ST PYRUS (<i>BORDEUX-STYLE</i>), COONAWARRA 2021	245.0
PETER LEHMANN MENTOR CABERNET , BAROSSA, SA 2021	125.0
CA DI LANGE NEBBIOLO , NIEVE, ITALY 2022	140.0
MARCHAND & BURCH BOURGOGNE PINOT NOIR , FRANCE 2022	125.0
CHATEAU DU VALLIER , COTES DU BORDEAUX , FRANCE 2018	135.0
PICCO MACCARIO, LAVIGNONE BARBERA , ASTI ,ITALY 2021	110.0
VILLA ALBERGOTTI CHIANTI (DOC) , TOSCANA, ITALY 2022	85.0
PULENTA LA FLOR ESATE MALBEC , MENDOZA , ARGENTINA 2022	120.0
RADIO BOKA TEMPRANILLO , VALENCIA, SPAIN 2022	75.0
MOUNT PLEASANT 1965 VINES, SHIRAZ , ROSEHILL, HUNTER VALLEY 2022	235.0
FANTINO ENDIZIONE CINQUE AUTOCTONI 23, PUGLIA & ABRUZIO ITALY	265.0
MAISON BEOU CHATEAUNEUF DE PAPP , FRANCE 2018	225.0
CA DI BRUNO , BAROLO DOCG , PIEDMONT, ITALY 2016	235.0

CHAMPAGNE, SPARKLING BY THE BOTTLE

THE DUCHESS CUVÉE Hunter Valley, NSW	85.0
SANTA MARGHERITA PROSECCO EXTRA DRY DOC Veneto, ITALY	95.0
MOËT AND CHANDON CHAMPAGNE, Epernay, FRANCE	190.0
VEUVE CLICQUOT PONSARDIN CHAMPAGNE, REIMS FRANCE	225.0
BOLLINGER SPECIAL CUVÉE CHAMPAGNE, CHAMPAGNE, FRANCE	235.0
DOM PÉRIGNON BRUT CHAMPAGNE, CHAMPAGNE, FRANCE 2015	750.0
LOUIS ROEDERER CRYSTAL CHAMPAGNE, REIMS, FRANCE	890.0

DESSERT WINE BY THE BOTTLE

MIRABELL CHATEAU JAUBERTIE, MONBAZILLAC, FRANCE 2022	78.0
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COGNAC, BRANDY AND PORT

30ML **60ML**

CHATELLE NAPOLEON - served warm or on ice	18.0	35.0
MARTELL VSOP - served warm or on ice	30.0	55.0
HENNESSY VSOP - served warm or on ice	35.0	65.0
REMY MARTIN XO - served warm or on ice	75.0	135.0
GALWAY PIPE 12YO		25.0
MR PICKWICKS		35.0
GRAND FATHER 15YO		45.0

JAPANESE WHISKY (30ml with any mixer)

YAMAZAKI DISTILLERS RESERVE - dried berries, light oak & white peach	40.0
YAMAZAKI 12YO - smooth, soft, good sweetness, winter spice & citrus fruit	85.0
YAMAZAKI 18YO - bittersweet with heather, cigar, honey & toffee apples	195.0
HIBIKI HARMONY - melted butter, caramelised dates &, sandalwood spice	40.0
HIBIKI 12YO - crushed almonds, stewed fruit, cloved oranges & sherry malt	90.0
HIBIKI 17YO - sweet and rich, mixed peels, raisins, custard with oakey zest	240.0
HIBIKI 21YO - sweet, light fruits, vanilla and citrus notes	325.0
HAKUSHU DISTILLERS RESERVE- very peaty, mint with sweeter citrus zest	35.0
HAKUSHU 12YO - very peaty, fruit, rich, herbaceous & grassy, with smoke	85.0
HAKUSHU 18YO - very peaty, sweet, baked scent with honied smokiness.	350.0
NIKKA PURE MALT – blended malt, yuzu custard, malt, sultanas and oak	35.0
NIKKA FROM THE BARREL - pure malt, punchy with spice and toffee & fruit	30.0
NIKKA GOLD SAMURAI – blended malt, fruity, floral, caramel, brown sugar	70.0
NIKKA 12YO – blended malt, buttery oak, with a touch of smokey leather	65.0
NIKKA 17YO - blended malt, spicy, with vanilla, blood orange & chocolate.	140.0

SINGLE MALTS (30ml with any mixer)

LAPHROAIG 10YO - very peaty, with vanilla and spice	20.0
GLENLIVET 12YO - buttery with vanilla and bright fruit	20.0
GLENFIDDICH 12YO - light, floral, spices. Very smooth	20.0
GLENMORANGIE 10YO - vanilla, creamy, tiramisu, toffee	22.0
GLENGOYNE 12YO - honied, hints of vanilla, coconut, and spice	22.0
HIGHLAND PARK 12YO - smoky flavours	20.0
TAMDHU 15YO apple, raspberry with lemon and almond hints	25.0
OBAN 14YO - toasty oak and spice	32.0
LAGAVULIN 16YO – peated with sherry tones with fruity sweetness	32.0
MCCULLANS 12YO - creamy, honeyed with marmalade & cinnamon	38.0
GLENFARCLAS 30YO - creamy sherry, buttery, spicy, malt loaf. Herbal	110.0
GLEN MORAY 30YO - melon, apricot jam, soft spice, orange, honey & Herbs	110.0

BLENDED WHISKY (30ml with any mixer)

CHIVAS REGAL 12YO	20.0
CHIVAS REGAL 18YO	35.0
CHIVAS REGAL 25YO	65.0
JOHNNIE WALKER BLACK	18.0
JOHNNIE WALKER BLUE	55.0

BOURBONS, RYE & CORN WHISKY (30ml with any mixer)

JIM BEAM (American Kentucky corn mash bourbon)	18.0
SOUTHERN COMFORT (American New Orleans whisky liqueur)	18.0
JACK DANIELS (American Tennessee corn mash bourbon)	18.0
JAMESON (Irish , blended malted and unmalted barley whiskey)	20.0
CANADIAN CLUB (Canadian blended rye corn whisky)	20.0
GENTLEMEN JACK (American Tennessee premium corn mash bourbon)	22.0
MAKERS MARK (American Kentucky straight corn mash bourbon)	22.0
WOODFORD RESERVE (American Tennessee corn mash bourbon)	22.0
WOODFORD RESERVE DOUBLE OAK (American Tennessee bourbon)	36.0
WILD TURKEY (American Kentucky rye whisky)	22.0

GIN (30ml with any mixer)

TANQUERAY (London , dry gin with piney juniper, lemon zest, liquorice)	18.0
HENDRICKS (Scottish , with infusions of cucumber & rose)	20.0
BOMBAY SAPPHIRE (English , 10 botanicals, citrus, juniper and light spice)	20.0
HAYMANS SLOE (London , dry gin with fruity notes from the wild berries)	22.0
MALFY (Sicilian , pink grapefruits, Italian lemons, 4 botanicals and juniper)	22.0
POOR TOM (Australian , with hints of strawberry)	22.0
SUNTORY ROKU (Japanese , with 8 traditional botanicals)	24.0
GIN MARE (Spanish , with the scent of rosemary, basil, and thyme)	24.0
J ROSE (Italian , dry gin with refined scent from 8 botanicals)	24.0

VODKA (30ml with any mixer)

ABSOLUT	18.0
ABSOLUT VANILLA	18.0
BELVEDERE	20.0
GREY GOOSE	20.0
HOKU VODKA	22.0
ROYAL DRAGON GOLD LEAF	32.0

RUM (30ml with any mixer)

BACARDI	18.0
HAVANA CLUB	18.0
BUNDABERG UP	18.0
KRAKEN (SPICED RUM)	18.0
CORUBA	20.0
PLANTATION 5YO	20.0
BACARDI 151 (75 proof)	35.0

TEQUILA (30ml with any mixer)

JOSE CUERVO BLANCO	18.0
JOSE CUERVO REPOSADO	18.0
MEZCAL	30.0
CAZCABEL COFFEE TEQUILA BLANCO	30.0
PATRON SILVER	30.0
CASE AZUL	65.0
CAFÉ PATRON XO	55.0

LIQUEURS, APERITIFS and SHOTS

CAMPARI – 60ML	Served over ice with a mixer of choice	25.0
APEROL – 60ML	Served over ice with a mixer of choice	25.0
PIMM'S – 60ML	Served over ice with a mixer of choice	25.0
BAILEYS – 60ML	Served over ice with a mixer of choice	25.0
KAHLUA - 60ml	Served over ice with a mixer of choice	25.0
SAMBUCA – 60ml	Served as a shot	25.0
BLACK SAMBUCA – 60ml	Served as a shot	25.0
GRAND MARNIER – 60ml	Served as requested	32.0
ABSINTHE (GREEN FAIRY) - 60ml	Flamed and poured over sugar	45.0
DISARONNO - 30ml	Served over ice with a mixer of choice	16.0
FRANGELICO - 30ml	Served over ice with a mixer of choice	16.0
ST GERMAINE - 30ml	Served over ice with a mixer of choice	22.0
MALIBU - 30ml	Served over ice with a mixer of choice	16.0
MIDORI - 30ml	Served over ice with a mixer of choice	16.0
CHAMBORD - 30ml	Served over ice with a mixer of choice	18.0
DRAMBUIE - 30ml	Served as a shot	20.0
SLIVOVIC - 30ml	Served as a shot	18.0
COINTREAU 30ml	Served over ice with a mixer of choice	18.0
PERNOD 30ml	Served over ice with a mixer of choice	18.0