

CLASSICS

2 oz

MANHATTAN

18

lot 40 rye, carpano antica vermouth, angostura bitters.

OLD FASHIONED

18

bulleit bourbon, grand marnier-infused demerara syrup, angostura bitters.

NEGRONI

18

tanqueray gin, sweet vermouth, campari.

DARK AND STORMY

17

house blend rum, lime, ginger beer.

ESPRESSO MARTINI

20

vodka, licor 43, kahlúa, espresso.

PISCO SOUR

18

pisco capel, lime, simple syrup, egg white, angostura bitters.

sub peruvian pisco +\$3

CHOYA COCKTAILS

RAYU ROYAL • *Tangy and Spicy*

16

madre mezcal, crown royal whiskey, choya green tea umeshu, choya 23 ume liqueur, lemon cordial, lime juice, japanese rayu chili oil, chili threads.

LITTLE BIRD • *Tart and Tropical*

18

yuzu choya sake, pisco, passionfruit, lem-marrakech bitters.

NORTHERN SHISO • *Herbaceous and Crisp*

21

shiso-infused carpano bianco vermouth, tanqueray no.10 gin, akvavit, choya 23 ume liqueur, shiso syrup, lime, soda.

BEER

ON TAP

MAIN STREET • Pilsner Vancouver, BC.	16 oz	5%	11
ASAHI • Super Dry Japan.	16 oz	5%	12

BY THE BOTTLE

PERONI Italy.		5%	9
SAPPORO Japan.		5%	9
BECKS NA		0%	8

MOCKTAILS

FLOR DE FRESA strawberry hibiscus syrup, lemon, 7up.	12
PASSIONFRUIT FIZZ passionfruit juice, yuzu, lemon, soda.	12
LAVENDER SPRITZ chamomile lavender tea, ube fig syrup, lemon, elderflower soda, soda.	13
PEACH SUNSET grilled peach-infused barley tea, guava juice, toasted sushi rice syrup, orange blossom syrup, lemon, soda, fuzzy peach.	14

SEASONAL COCKTAILS

2 oz

HAKU HONEYDEW • *Fruity and Bright* 19

japanese haku vodka, honeydew cucumber-infused capel pisco, bols melon, toasted sushi rice syrup, lime, ms. pineapple bitters.

MADRE ZEN • *Smoky and Bold* 23

el mayor reposado, madre mezcal, miso-washed crown royal whiskey, lemon, malagasy chocolate bitters.

HIBISCUS BLOOM • *Floral and Elegant* 23

maestro dobel tequila, arbutus crème de lavande, tanqueray no.10 gin, st-germain, hibiscus honey tea, rose petal syrup, lemon, orange and juniper bitters.

PALOMA SHERRY • *Smoky and Citrusy* 22

grapefruit essence-infused madre mezcal & el tequileno blanco tequila, lustau solera sherry, aperol, lime, soda, dehydrated grapefruit salt rim.

NASHI VERDE • *Tangy and Spicy* 20

el tequileno blanco tequila, ancho reyes poblano, asian pear & pineapple shrub, lime.

SEASAME INK • *Tangy and Nutty* 23

black sesame-infused japanese minoki rum, choya green tea umeshu, toasted black sesame syrup, toasted sushi rice syrup, lime, black walnut bitters, squid ink sesame crisp.

SEASONAL COCKTAILS

2 oz

GOLDEN HOUR • *Light and Refreshing* 20

japanese nikka whisky from the barrel, amaro montenegro, serena prosecco, asian pear tea syrup, lemon, clingstone peach bitters, edible golden flakes.

PASSION PARADISE • *Tropical and Creamy* 18

capel pisco, licor 43, egg white, passion fruit juice, strawberry kiwi syrup, lime, peychaud's bitters.

ELDER MORI • *Earthy and Fresh* 16

żubrówka vodka, boulard calvados, starlino elderflower, chamomile tea, lemon.

FURU-KAWA • *Fruity and Bold* 22

lot 40 rye, shanky's whip, pimm's, fig syrup, peychaud's bitters.

LYCHEE BLOSSOM • *Fruity and Citrusy* 20

japanese nikka vodka, soho lychee, rose aperitivo, grapefruit, lime, lychee syrup.

WATERMELON SUGAR • *Refreshing and Light* 17

watermelon-infused vodka, rosé prosecco, watermelon syrup, lemon, basil & mint oil.

GUAVA INFERNO • *Tropical and Spicy* 22

ghost pepper tequila, el tequileno blanco tequila, guava, pineapple, lime, agave.