

# WARM COCKTAIL

Midnight Blossom 480

*Oolong tea, Whiskey, Kumquat, Marigold. Using Black tea infused Whiskey and local Oolong tea ball, with freshly squeezed Taiwanese Kumquat to add a unique zesty citrus aroma. Garnishing it with a blossom of delicate French Marigold.*

Red Hot our Pot 450

*Red Wine, Vodka, Sichuan Pepper, Star Anise  
Introducing the Taiwanese style of European winter treat.  
Adding Sichuan peppercorn, star anise, just like in your favorite hot pot spot.*

Bollywood Rumway 450

*Rum, Masala Chai, Ginger, Foam  
Traditional Chai latte infused with rum. Adding a gingerly Taiwanese touch for an ever-warmer experience with that last touch of milky foam to round the senses on your palette.*

Almond Connection 450

*VSOP Cognac, Almond, Soy, Chinese Fritters  
Combining Traditional breakfast Almond soy drink with Cognac. Sprinkled with Hawaiian volcanic salt giving it a smoky note. Dip your Chinese fritters in and have a bite of authentic Taiwan.*

# SIGNATURE

## SIGNATURE COCKTAILS

Jammy Dodger | *Fruity, Creamy, Sweet-Sour* 420

*Rum, Condensed Soy Milk, Raspberry, Passionfruit*

*Inspired by famous British Biscuit Jammy Dodger.*

*Sweet, velvety with refreshing acidity from raspberry.*

The Good Old Times | *Roasted, Creamy, Nutty* 420

*Whisky, Seasoned Millet Mush, Cream, Honey*

*The combination of Taiwanese nostalgic drink, seasoned millet mush and Whisky finish with a cube of rice pop on top.*

Danggui | *Herbal, Earthy, Sweet-Sour* 450

*Angelica infused Whisky, Brown Sugar, Goji Berry*

*Inspired by the Taiwanese famous wintery dish*

*Danggui Duck, instead of rice wine, we use whisky to*

*transform the tradition to The Tavernist style signature.*

Caffegroni | *Herbal, Roasted, Bitter-Sweet* 450

*Coffee infused Campari, Heering, Lemon Juice*

*The Combination of two famous Italian beverages, we create the The Tavernist version of Negroni with a touch of coffee aroma.*

## SIGNATURE COCKTAILS

Pineapple Highball | *Fruity, Yeasty, Refreshing* 450

*Whisky, Peach Liqueur, Red Yeast Wine,  
Pineapple Vinegar, Soda Water*

*Whisky can be more than neat or on the rock. Mix of  
Taiwan traditional Red yeast rice wine and Pineapple  
Vinegar, brings out the new flavor from the classic.*

Savory Sour | *Creamy, Umami, Sweet-Sour* 480

*Whisky, Whisky and Black Tea Foam, Black Tea Syrup*

*Our version of Whisky Sour/Boston Sour. Whisky foam  
with a hint of Earl Grey scent, sprinkled with The Tavernist  
scallop powder. Inspired by the combination of sweet  
and savory dishes in Taiwan.*

Heads Or Tails Kavalan | *Fruity, Zesty, Sweet-Sour* 480

*Whisky, Kumquat, Ginger, Black tea syrup*

*Inspired by the region where produce the Taiwanese  
most well-known Whisky. Kumquat, ginger, black tea and  
Kavalan transfer into a delightful cocktail.*

In the Pink | *Fruity, Refreshing, Sweet-Sour* 480

*White wine, Gin, Guava, Lemon*

*Variant from the famous Spanish punch Sangria.  
Grape, guava and white wine create an enjoyable and  
refreshing cocktail.*

## SIGNATURE COCKTAILS

Tou-Suainn-A | *Fruity, Smooth, Smoky* 480

*Islay Whisky, Mango, Salt*

*Tou-Suainn-A is a local name for mango in Taiwan. A combination of Islay Whisky, fresh local mango puree and salt, just like a sea breeze with the smell of mango.*

Bubble & Squeak

Guava or Strawberry | *Fruity, Fizzy, Refreshing* 520

*Rosé Cava, Guava or Strawberry Sorbet*

*Your choice of Taiwanese pink guava or British strawberry sorbet, topped with Rosé Cava & gold leaf.*

## SIGNATURE MOCKTAILS

Love Oolong Time | *Fruity, Fizzy, Refreshing* 280

*Taiwanese Oolong Tea, Lemon, Soda, Tea dust*

*We transfer the Taiwan iconic Oolong Tea into a delightful, refreshing mocktail.*

It's All Gone Pear-Shaped | *Floral, Fruity, Fizzy* 280

*Pear, Osmanthus, Ginger, Lime, Soda*

*A combination of Eastern and Western elements, create this juicy, lovely mocktail.*

Up The Duff | *Zingy, Velvety, Refreshing* 280

*Pineapple Vinegar, Salted Plum, Tailored Lemon Twist*

*We use the symbol fruit of The Tavernist, to present this zingy, velvety mocktail.*

# CLASSIC COCKTAIL

Cosmopolitan	400
Moscow Mule	400
Dry Martini	400
Negroni	400
Mojito	400
Old Fashioned	400
Whisky Sour	400
Manhattan	450
Mai Tai	450
Pina Colada	450
Long Island Iced Tea	500

# BEER

Pilsner Urquell	280
Heineken	280
Sunmai Honey Lager	300
Taiwan Winter Melon Ale	300

## **DRAFT BEER**

London Pride	380
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# NON-ALCOHOL

## COFFEE

Espresso	160
Americano (Hot / Iced)	180
Cappuccino	200
Café Latte (Hot / Iced)	200
Cocoa (Hot / Iced)	240

## TEA

Iced Tea	180
English Breakfast	180
Earl Grey	180
Chamomile	180
Lemon & Orange	180
Taiwan Black Tea	180
Taiwan Green Tea	180
Taiwan Oolong Tea	180
Pu'er	180

## **JUICE**

Seasonal Fresh Juice	240
Cranberry Juice	120
Apple Juice	120
Orange Juice	120

## **SOFT DRINKS**

Coke	150
Coke Zero	150
Sprite	150
Soda Water	150
Tonic Water	180
Ginger Beer	180
A&W Root Beer	180
Dr Pepper	180



# WINE SELECTION

## FIZZY WITH ENJOY

Segura Viudas Lavit Rosado <i>Penedes, Spain</i>	2,000 <i>Trepat, Monastrell, Garnacha</i>
Veuve Ambal Blanc de Blanc Brut Méthod Traditionnelle <i>Burgundy, France</i>	2,000 <i>Airen, Ugni Blanc</i>
Pio Cesare Moscato d' Asti <i>Piemonte, Italy</i>	2,600 <i>Moscato</i>
Ayala Brut Majeur Brut NV <i>Champagne, France</i>	4,400 <i>Chardonnay, Pinot Noir, Pinot Meunier</i>
Louis Roederer Brut Premier NV <i>Champagne, France</i>	4,600 <i>Pinot Noir, Chardonnay, Pinot Meunier</i>
Weightstone Gris de Noir Rose Extra Brut 2015 <i>Puli, Taiwan</i>	4,800 <i>Black Queen, Musann Blanc</i>
Bollinger La Grande Annee 2007 <i>Champagne, France</i>	9,800 <i>Pinot Noir, Chardonnay</i>

# WHITE WINE

## OPEN YOUR PALATES

Hugel Gentil <i>Alsace, France</i>	2,000 <i>Pinot Blanc, Riesling, Pinot Gris</i>
Le Morette Lugana Mandolara 2017 <i>Veneto, Italy</i>	2,100 <i>Turbiana</i>
Franz Haas Pinot Grigio 2017 <i>Alto Adige, Italy</i>	2,200 <i>Pinot Grigio</i>
Suavia Monte Carbonare Soave Classico 2016 <i>Veneto, Italy</i>	2,800 <i>Garganega</i>

## AROMATIC BOMB

Kim Crawford Sauvignon Blanc 2018 <i>Marlborough, New Zealand</i>	2,400 <i>Sauvignon Blanc</i>
Greystone Barrel Ferment Sauvignon Blanc <i>Waipara Valley, New Zealand</i>	2,500 <i>Sauvignon Blanc</i>
Yalumba Eden Valley Viognier <i>Eden Valley, Australia</i>	2,600 <i>Viognier</i>
Trimbach Gewurztraminer Reserve 2013 <i>Alsace, France</i>	3,800 <i>Gewurztraminer</i>

## **STICK IN YOUR MOUTH, IT WON'T GO**

Torbreck Woodcutter's Semillon 2017 <i>Barossa Valley, Australia</i>	2,600 <i>Semillon</i>
Benjamin Leroux Bourgogne Blanc 2016 <i>Burgundy, France</i>	3,400 <i>Chardonnay</i>
Mer Soleil Reserve Chardonnay 2015 <i>California, USA</i>	4,500 <i>Chardonnay</i>
Damijan Podversic Ribolla Gialla 2013 <i>Friuli-Venezia-Giulia, Italy</i>	4,800 <i>Ribolla Gialla</i>

# RED WINE

## CAN DRINK BY ITSELF

Christophe Pacalet Beaujolais 2017 <i>Beaujolais, France</i>	2,200 <i>Gamay</i>
Kim Crawford Pinot Noir 2018 <i>Marlborough, New Zealand</i>	2,600 <i>Pinot Noir</i>
Pio Cesare Barbera d'Alba 2017 <i>Piemonte, Italy</i>	2,800 <i>Barbera</i>
Maison Champy Bourgogne Rouge 2015 <i>Burgundy, France</i>	3,200 <i>Pinot Noir</i>

## DRINK WITH YOUR FOODS

Marques de Riscal Red Reserva 2014 <i>Rioja, Spain</i>	2,100 <i>Tempranillo, Graciano, Mazuelo</i>
Vina Errazuriz Carmenere Max Reserva 2015 <i>Aconcagua, Chile</i>	2,400 <i>Carmenere</i>
Tornesi Rosso di Montalcino 2014 <i>Toscana, Italy</i>	3,000 <i>Sangiovese</i>
Bodegas Raul Perez Las Gundinas 2013 <i>Bierzo, Spain</i>	3,200 <i>Mencia</i>
Chateau Goudy La Cardonne 1998 <i>Bordeaux, France</i>	3,200 <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>
Mollydooker Winery The Scooter Merlot 2015 <i>McLaren Vale, Australia</i>	3,800 <i>Merlot</i>

## **DON'T DRINK WITHOUT FOOD**

Torbreck Vintners Old Vines GSM <i>Barossa Valley, Australia</i>	2,400 <i>Grenache, Mataro, Shiraz</i>
Susana Balbo Malbec 2016 <i>Mendoza, Argentina</i>	2,800 <i>Malbec</i>
Bruno Giacosa Nebbiolo d' Alba 2015 <i>Piemonte, Italy</i>	3,600 <i>Nebbiolo</i>
Le Petit Calon by Calon Segur 2017 <i>Bordeaux, France</i>	4,200 <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>
d'Arenberg Dead Arm Shiraz 2014 <i>McLaren Vale, Australia</i>	5,100 <i>Shiraz</i>
Bottega Il Vino Amarone 2014 <i>Veneto, Italy</i>	5,300 <i>Corvina, Rondinella, Molinara</i>
Gaja Ca'Marcanda "Promis" 2016 <i>Toscana, Italy</i>	5,500 <i>Merlot, Cabernet Franc, Cabernet Sauvignon</i>

# DESSERT

## THERE IS ALWAYS SOME SPACE FOR SWEETS

St. Urbans Hof Urban Riesling <i>Mosel, Germany</i>	2,000 <i>Riesling</i>
Selbach Oster Zeltinger Sonnenuhr Riesling Kabinett 2016 <i>Mosel, Germany</i>	2,800 <i>Riesling</i>
Dow's Late Bottle Vintage <i>Porto, Portugal</i>	330 / 3,300 <i>Tinta Barroca, Tinta Roriz, Touriga Nacional</i>

# HOUSE WINE

## HOUSE SELECTION SPARKLING

Bisol Belstar NV 390 / 1,800  
*Veneto, Italy* *Glera*

## HOUSE SELECTION WHITE

Domaene Gobelsburg Gruner Veltliner 390 / 1,800  
*Kamptal, Austria* *Gruner Veltliner*

Thistle Ridge Sauvignon Blanc 395 / 1,900  
*Waipara Valley, New Zealand* *Sauvignon Blanc*

Argiolas Is Argiolas 395 / 1,900  
*Sardinia, Italy* *Vermentino*

## HOUSE SELECTION RED

Casa Rojo Musso 390 / 1,800  
*Castilla, Spain* *Tempranillo*

Monsanto Monrosso Chianti 390 / 1,800  
*Toscana, Italy* *Sangiovese*

Robert Mondavi Bournon Barrel-aged  
Carbenet Sauvignon 395 / 1,900  
*Napa, USA* *Carbenet Sauvignon*

# FINE & RARE

## EXTRAORDINARY WHITE

Y de Chateau d' Yquem 2016 <i>Bordeaux, France</i>	10,000 <i>Sauvignon Blanc, Semillon</i>
Olivier Leflaive Batard Montrachet 2013 <i>Burgundy, France</i>	26,000 <i>Chardonnay</i>

## LUXURY RED

Chateau Calon Segur 2006 <i>Bordeaux, France</i>	9,800 <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>
Chateau Cos d' Estournel 2012 <i>Bordeaux, France</i>	11,000 <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>
Jean Grivot Clos De Vougeot Grand Cru 2014 <i>Burgundy, France</i>	14,000 <i>Pinot Noir</i>
Opus One 2012 <i>Napa, USA</i>	26,000 <i>Cabernet Sauvignon, Cabernet Franc, Merlot</i>
Chateau Cheval Blanc 2012 <i>Bordeaux, France</i>	30,500 <i>Merlot, Cabernet Franc, Cabernet Sauvignon</i>
Chateau Haut Brion 2006 <i>Bordeaux, France</i>	31,500 <i>Cabernet Sauvignon, Cabernet Franc, Merlot</i>
Chateau Margaux 2012 <i>Bordeaux, France</i>	33,000 <i>Cabernet Sauvignon, Cabernet Franc, Merlot</i>



# AFTER MEAL

## COGNAC

Hennessy V.S.O.P <i>Cognac, France</i>	400 / 5,000 <i>Ugni Blanc</i>
Martell V.S.O.P <i>Cognac, France</i>	480 / 5,500 <i>Ugni Blanc</i>
Martell X.O <i>Cognac, France</i>	1,180 / 13,000 <i>Ugni Blanc</i>
Hennessy X.O <i>Cognac, France</i>	1,280 / 14,500 <i>Ugni Blanc</i>

## WHISKY

### Scotch -

Johnnie Walker Black Label <i>Scotland</i>	180 / 2,000 <i>Blended Malt</i>
Bowmore 12yr <i>Islay, Scotland</i>	280 / 3,000 <i>Single Malt</i>
Laphroaig 10yr <i>Islay, Scotland</i>	350 / 3,500 <i>Single Malt</i>
Dalmore 12yr <i>Highland, Scotland</i>	350 / 3,500 <i>Single Malt</i>
Mortlach 12yr <i>Speyside, Scotland</i>	380 / 4,000 <i>Single Malt</i>

Lagavulin 16yr <i>Islay, Scotland</i>	450 / 4,500 <i>Single Malt</i>
Macallan Sherry Oak 12yr <i>Speyside, Scotland</i>	450 / 4,500 <i>Single Malt</i>
Ardberg Uigeadail <i>Islay, Scotland</i>	580 / 5,800 <i>Single Malt</i>
Johnnie Walker Blue Label <i>Scotland</i>	700 / 8,500 <i>Blended Malt</i>
Glenmorangie Signet <i>Highland, Scotland</i>	1,600 / 16,000 <i>Single Malt</i>

#### ***Bourbon -***

Maker' s Mark <i>Kentucky, USA</i>	200 / 2,500 <i>Red winter wheat, Corn</i>
Woodford Reserve Rye Whiskey <i>Kentucky, USA</i>	380 / 4,000 <i>Rye, Corn, Malt</i>

#### ***Asian -***

Omar Bourbon Cask <i>Nantou, Taiwan</i>	280 / 3,000 <i>Single Malt</i>
Kavalan Classic <i>Yilan, Taiwan</i>	500 / 5,500 <i>Single Malt</i>
Suntory Hakushu <i>Yamanashi, Japan</i>	650 / 7,500 <i>Single Malt</i>

## GIN

Beefeater <i>London, England</i>	180 / 2,000 <i>Lemon peel, Almond, Juniper</i>
Tanqueray <i>Scotland, England</i>	200 / 2,500 <i>Coriander, Angelica root, Juniper</i>
Tanqueray NO. 10 <i>Scotland, England</i>	350 / 3,500 <i>Citrus, Chamomile, Juniper</i>
Hendrick's <i>Ayrshire, Scotland</i>	300 / 3,500 <i>Rose, Cucumber, Juniper</i>
Monkey 47 <i>Schwarzwald, Germany</i>	350 / 4,000 <i>Honeysuckle, Lavender, Juniper</i>
Plymouth <i>Plymouth, England</i>	400 / 5,000 <i>Cardamom, Angelica root, Juniper</i>

## VODKA

Absolut <i>Åhus, Sweden</i>	200 / 3,000 <i>Wheat</i>
Ketel One <i>Schiedam, Nederland</i>	350 / 4,000 <i>Wheat</i>
Absolut Elyx <i>Åhus, Sweden</i>	400 / 5,000 <i>Wheat</i>