

SERVING FROM: 9:00-17:00

MORNING BOOST

Avocado Shake | *Silky, Smooth, Honeyed* 350

Rum, Avocado Soymilk, Honey

The Tavernist Mixology team uses the super fruit Avocado to create the beverage that energize you all day.

Campari Romano | *Roasted, Herbal, Fizzy* 320

Coffee Campari, Brown Sugar, Lemon Juice, Soda Water

Our new interpretation of the classic Coffee Romano, drink up and wake you up before you go go.

Kyoho Jahurto | *Fruity, Smooth, Fizzy* 380

Kyoho, Yoghurt, Lemon Juice, Soda Water

Inspired by the famous drink Yakult, this fruity, velvety drink will cheer you up all day long.

DRINK AS THE NATIVE

Sorghum Winter Melon Tea | *Fruity, Refreshing, Luscious* 480

Pineapple Sorghum, Rum, Winter Melon Brown Sugar, Plum Syrup, Lemon Juice

New interpretation of Taiwanese favorite beverage by using the pineapple infused Sorghum Wine and Winter Melon Tea to transfer the classic to the modern version.

Roselle Rhapsody | *Floral, Herbal, Fruity* 480

Talisker, Roselle Vermouth, Pimm's, Plum Syrup, Lemon Juice

Inspiration from the local beverage Roselle Tea, mixing with Whisky and Vermouth to create more complex and depth in flavor.

The Tavernist Soy Milk Tea | *Fragrant, Smooth, Luscious* 480

Oolong Tea Rum, Tiffin, Vanilla Liqueur, Soymilk, Black Tea Syrup

The Tavernist's new version of the classic combination in Taiwan. Infused Black Tea Rum and Vanilla Liqueur put in the new vibe of the classic.

Kindly notify one of our associates if you have any allergic intolerance.

如果您對任何食物有過敏反應，請告訴我們的服務人員。

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 Ilay 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 Magou Gose	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>Trepas, 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>
Delamotte Brut NV <i>Champagne, France</i>	4,200 <i>Chardonnay, Pinot Noir, Pinot Meunier</i>
Ayala Brut Majeur Brut NV <i>Champagne, France</i>	4,400 <i>Chardonnay, Pinot Noir, 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>
Alheit Vineyards Cartology <i>Cape Town, South Africa</i>	3,500 <i>Chenin Blanc, Semillon</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>
Benjamin Leroux Bourgogne Rouge <i>Burgundy, France</i>	3,300 <i>Pinot Noir</i>

DRINK WITH YOUR FOODS

Marques de Riscal Red Reserva 2015 <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 Cabernet Sauvignon, Merlot, Cabernet Franc</i>	3,200
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>
Domaine Giraud Les Sables d'Arene <i>Rhone Valley, France</i>	3,200 <i>Grenache</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

Trinity Hill Pinot Noir 390 / 1,800
Hawke's Bay, New Zealand *Pinot Noir*

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

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