

THE TAVERNIST

COCKTAIL ADVENTURES

The Tavernist 是一位探險家，憑藉流淌於血液中的冒險叛逆，帶領老饕們航向五大洋七大洲，涉水跋山前進未知異域。以淬鍊完成的美味際遇，結合台灣本土食材特性，不羈揮灑成令人魂牽夢縈的作品。

A fearless wandering gourmand and skilled mixologist, bringing back surprising delicacies from his travels to faraway places. A hunter for cooking secrets, rare ingredients, and unique cocktail recipes.

Mexico

450

Dill Vodka / Umami / Fino Sherry / Lime

Umami, Mineral, Herbal

以馬雅古城梅里達 (Merida) 傳統住民料理 - 石頭湯 (Caldo de Piedra - Stone Soup) 為靈感，使用含有礦物質的水、大量時蔬、肉或海鮮，一同熬煮，產生鮮味甜美湯頭。The Tavernist 將素材轉換，並透過分子調酒手法，重新分解與詮釋。

The Tavernist draws inspiration from the traditional indigenous cuisine of Merida, using molecular mixology techniques to reinterpret and transform the ingredients of the Stone Soup, a dish known for its mineral-rich water, seasonal vegetables, and meat or seafood, resulting in a flavorful broth.

THE TAVERNIST

Turkiye

450

Butcher's Gin / Apricot / Red Pepper / Anise
Meaty, Fruity, Spicy

土耳其廣為人知的肉類料理，其中的野味飲食，融入當地象徵款待的茴香酒，拆解架構後，再組合，使用分子調酒創造全新風味，迎接全新面貌。

Turkey's well-known meat cuisine incorporates anise-flavored liquor. By employing deconstruction and recombination techniques through molecular mixology, a completely new flavor is created, embracing a fresh new look.

Egypt

450

Hennessy VSOP / Creamy Oat Cranberry /
Hibiscus / Thyme / Beer
Earthy, Berries, Herbal

在古埃及時期，可謂「酒」的歷史起源，探索古時期酒類的創作，結合現代埃及飲食文化，一探過往與現今。

During the ancient Egyptian period, it can be considered the origin of the history of "alcohol." Explore the creation of alcoholic beverages in ancient times, combining it with modern Egyptian food culture to delve into the past and the present.

THE TAVERNIST

摩洛哥迷失幻境 LOST IN HEAVEN

A TALE TOLD BY A MOROCCAN WANDERER

「摩洛哥就像一棵大樹，根部深植在非洲土壤裡，枝葉卻呼吸著歐洲吹來的微風。」 - 摩洛哥先王哈珊二世
位處北非，地銜歐洲大陸，同時濱臨地中海與大西洋，細數一二，柏柏爾原住民、權傾一時的阿拉伯王朝以及法國與西班牙兩大列強割據，這些文化纍纍堆疊造就了摩洛哥異域風情的百變魅力。

Morocco is a captivating blend of diverse cultures, including Arab, Jewish, and European influences. Former king Hassan II described it as "a tree whose roots are in Africa and which breathes through its leaves in Europe." This metaphor beautifully illustrates Morocco's unique position, bridging cultural traditions and absorbing influences from various sources.

The Sky and Ocean

450

Gin Mare / Mint / Citrus / Thyme

Mediterranean Style, Herbal, Citrusy, Refreshing

舍夫沙萬 Chefchaouen 又稱為「藍珍珠」、「沙漠中的海洋」。也是這片天空藍的所在，早期人民隱身於此，開始將屋牆塗上藍色漆料，象徵上帝與天堂，帶有濃厚的信仰詩意。

Chefchaouen, known as the "Blue Pearl" or the "Ocean in the Desert," is where the sky merges with the blue. In the past, people sought refuge here, painting their walls blue as a symbol of divine connection and unwavering faith.

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In the Sand

450

Hennessy V.S.O.P / Almond / Roasted Cardamom
Earthy, Spicy, Nutty

「Chefchaouen 的根深埋在沙土裡，Chefchaouen 的靈魂和生命則在藍天之上，和天使同住。」

"The roots of Chefchaouen is in the sand, but its spirits and its life are in the sky, The sky is where angels live."
- Anonymous

Goodwill

450

Green Mint / Rose / Almond / Cream
Floral, Herbal, Creamy

摩洛哥薄荷茶 Atay 在當地由主人泡製給賓客，時常連奉三杯，代表「有情、款待、和睦相處」，也有句諺語：「愛情如蜜一樣甜，生活如薄荷一樣澀，死亡如荒漠一樣無情。」

In Morocco, the traditional mint tea, known as Atay, is prepared and served by the host to guests. It is often poured three times, symbolizing "affection, hospitality, and harmonious interaction." There is a proverb that says, "Love is as sweet as honey, life is as bitter as mint, and death is as merciless as the desert."

THE TAVERNIST

SIGNATURE COCKTAILS

Makao / Litsea 馬告 400

Makao infused Gin, Lactobacillus Drink, Makgeolli

馬告琴酒、乳酸菌飲料、馬格利

Fragrancy, Refreshing, Citrus Notes

芳香、清新、柑橘調

Raspberry / Rubus Idaeus 覆盆莓 420

Red Wine, Raspberry, Assorted Spices

紅酒、覆盆莓、綜合香料

Sweet and Sour, Fruity, Spiced

酸甜、果香、香料感

Guava / Psidium 芭樂 450

Gin, White Wine, Luxardo, Guava, Grape

琴酒、白酒、櫻桃利口酒、紅心芭樂、葡萄

Herbaceous, Fruity, Juicy

草本、果香、多汁

Dill / Anethum 蒔蘿 480

The Botanist Gin, Dill, White Wine

植物學家琴酒、蒔蘿、白酒

Herbaceous, Sweet and Sour, Refreshing

草本、酸甜、清新

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SIGNATURE COCKTAILS

Pomelo / Citrus Maxima 柚子 480

Tanqueray No.10 Gin, Pomelo, English Breakfast Tea

坦奎瑞 10 號琴酒、柚子、英式早餐茶

Citrus Notes, Fruity, Fizzy

柑橘調、果香、氣泡感

Plum / Prunus 梅 480

Tanqueray No.10 Gin, Shiso, Plum, Oolong Tea

坦奎瑞 10 號琴酒、紫蘇、梅、烏龍茶

Fruity, Creamy, Sweet and Sour

果香、滑順、酸甜感

Tangerine / Citrus Tangerina 柳橙 500

Clove Mezcal, Homemade Marmalade, Darjeeling Syrup

丁香梅斯卡爾酒、自製香橙果醬、大吉嶺茶糖

Smoky, Fruity, Sweet-Sour

煙燻、果香、酸甜感

Elderflower / Sambucus 接骨木 500

ROKU Gin, St Germain, Elderflower Syrup

六角琴酒、聖杰曼利口酒、接骨木糖漿

Fragrancy, Round, Sweet and Sour

芳香、圓潤、酸甜感

THE TAVERNIST

SIGNATURE MOCKTAILS

Lassi / Lachhi 拉西 280

Yogurt, Homemade Nut Milk, Seasonal Fruit

優格、自製綜合堅果奶、季節水果

Fragrant and Sweet, Creamy, Nutty

香甜、滑順、堅果香

Apple / Malus 蘋果 280

Green Apple, Homemade Caramel, Cold Brewed Oolong

青蘋果泥、自製焦糖、冷泡烏龍茶

Fruity, Round, Refreshing

果香、圓潤、清新

Pineapple / Ananas 鳳梨 280

Homemade Pineapple Vinegar, Homemade Plum Syrup

自製鳳梨醋、自製梅子糖

Fruity, Refreshing, Sweet and Sour

果香、清新、酸甜感

THE TAVERNIST

CLASSIC COCKTAILS

Cosmopolitan	400
Whisky Sour	400
Old Fashioned	400
Dry Martini (Olive or Lemon twist)	400
Negroni	400
Pisco Sour	420
Clover Club	450
Manhattan	450
Dark 'n' Stormy	450
Mai Tai	450

BEER

Pilsner Urquell	280
Heineken	280
North Taiwan White Beer	300
Bux Beer Tripel	350

DRAFT BEER

Brooklyn IPA	380
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THE TAVERNIST

WATER

VALS Sparkling Mineral Water (330ml)	160
Acqua Panna (1L) / San Pellegrino (1L)	180

COFFEE

Espresso	160
Double Espresso	180
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

THE TAVERNIST

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
Dr Pepper	180

WINE SELECTION

FIZZY WITH ENJOY

Galliano Moscato d'Asti 1,900
Piemonte, Italy Moscato

Segura Viudas Lavit Rosado 2,000
Penedes, Spain Trepat, Monastrell, Garnacha

La Spinetta Moscato d'Asti Biancospino 2,400
Piemonte, Italy Moscato

Delamotte Brut NV 3,800
Champagne, France Chardonnay, Pinot Noir, Pinot Meunier

WHITE WINE

OPEN YOUR PALATES

Abadim Vinho Verde	1,600
<i>Vinho Verde, Portugal</i>	<i>Loureiro, Arinto, Trajadura</i>
Hugel Gentil	2,000
<i>Alsace, France</i>	<i>Pinot Blanc, Riesling, Pinot Gris</i>
Domaene Gobelsburg Grüner Veltliner	2,000
<i>Kamptal, Austria</i>	<i>Grüner Veltliner</i>
Le Morette Lugana Mandolara	2,200
<i>Veneto, Italy</i>	<i>Turbiana</i>
Franz Haas Pinot Grigio	2,300
<i>Alto Adige, Italy</i>	<i>Pinot Grigio</i>
Katsunuma Jyozo Clarea	2,400
<i>Yamanashi, Japan</i>	<i>Koshu</i>

WHITE WINE

AROMATIC BOMB

The Hermit Crab Viognier Marsanne <i>McLaren Vale, Australia</i>	2,000 <i>Viognier, Marsanne</i>
Ostertag Riesling Vignoble d'E AOC <i>Alsace, France</i>	2,300 <i>Riesling</i>
Greystone Barrel Ferment Sauvignon Blanc <i>Waipara Valley, New Zealand</i>	2,400 <i>Sauvignon Blanc</i>
Yalumba Eden Valley Viognier <i>Eden Valley, Australia</i>	2,600 <i>Viognier</i>
Cloudy Bay Sauvignon Blanc <i>Marlborough, New Zealand</i>	2,600 <i>Sauvignon Blanc</i>
Trimbach Gewurztraminer Reserve <i>Alsace, France</i>	3,800 <i>Gewurztraminer</i>

WHITE WINE

STICK IN YOUR MOUTH, IT WON'T GO

Robert Mondavi Private Selection <i>California, USA</i>	450 / 2,000 <i>Chardonnay</i>
Les Vignes de Paradis Quintessence <i>Savoie, France</i>	2,300 <i>Chasselas</i>
Orin Swift Mannequin <i>California, USA</i>	3,400 <i>Chardonnay</i>
Benjamin Leroux Bourgogne Blanc <i>Burgundy, France</i>	3,400 <i>Chardonnay</i>
Alheit Vineyards Cartology <i>Cape Town, South Africa</i>	3,300 <i>Chenin Blanc, Semillon</i>

ROSÉ WINE

LA VIE EN ROSE

Cantina Colomba Bianca Vitesse Rosé	2,000
<i>Sicily, Italy</i>	<i>Nerello Mascalese</i>
Thymiopoulos Rose de Xinomavro	2,600
<i>Naoussa, Greece</i>	<i>Xinomavro</i>

RED WINE

CAN DRINK BY ITSELF

Rockbare McLaren Vale Grenache <i>McLaren Vale, Australia</i>	1,900 <i>Grenache</i>
Romagna Sangiovese Superiore Reseve Pergami DOC <i>Emilia-Romagna, Italy</i>	2,800 <i>Sangiovese</i>
Dosio Barbera d'Alba <i>Piemonte, Italy</i>	2,100 <i>Babera</i>
Benjamin Leroux Bourgogne Rouge <i>Burgundy, France</i>	3,300 <i>Pinot Noir</i>

RED WINE

DRINK WITH YOUR FOODS

Masseria Altemura Sasseo Primitivo Salento 2,000
Salento, Italy *Primitivo*

Marques de Riscal Red Reserva 2,100
Rioja, Spain *Tempranillo, Graciano, Mazuelo*

Markovitis Winery Markovitis 2,800
Naoussa, Greece *Xinomavro*

Bodegas Raul Perez Las Gundinas 3,200
Bierzo, Spain *Mencia*

Louis M. Martini Napa Valley 3,600
Napa, USA *Cabernet Sauvignon*

RED WINE

DON'T DRINK WITHOUT FOOD

Errazuriz Estate Reserva Shiraz 450 / 2,000
Vina Errazuriz, Chile Chasselas

Terrazas Reserva Malbec 2,200
Mendoza, Argentina Malbec

Domaine Cebene Belle Lurette 2,200
Faugeres Rouge
Languedoc-Roussillon, France Carignan, Mourvedre, Grenache

Matetic Corralillo Syrah 2,400
San Antonio Valley, Chile Shiraz

DESSERT

THERE IS ALWAYS SOME SPACE FOR SWEETS

Galliano Piemonte Brachetto	1,900
<i>Piemonte, Italy</i>	<i>Brachetto</i>

Selbach Oster Zeltinger Sonnenuhr Riesling Kabinett	2,800
<i>Mosel, Germany</i>	<i>Riesling</i>

HOUSE WINE

HOUSE SELECTION SPARKLING

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

HOUSE SELECTION WHITE

Trinity Hill Sauvignon Blanc 390 / 1,800
Hawke's Bay, New Zealand *Sauvignon Blanc*

Cruchandeu Bourgogne Aligote 390 / 1,800
Burgundy, France *Aligote*

Trapiche Broquel Torrontes 390 / 1,800
Mendoza, Argentina *Torrontes, Sauvignon Blanc*

HOUSE SELECTION RED

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

Garofoli Piancarda 395 / 1,900
Marche, Italy *Montepulciano*

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