

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.

Explorer's Original & Topsy Special Blend

400

探險家獨具匠心微醺特調

The Tavernist 探險家工藝調酒師呈現，以台灣傳統茶元素、精雕工藝的手法獨家推出屬於每位旅人獨一無二的微醺作品。

The Tavernist's crafty explorers of mixology artfully infuse the essence of Taiwanese traditional tea, showcasing their exceptional skills to create one-of-a-kind libations tailored to the individual preferences of each traveler.

THE TAVERNIST

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.

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.

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

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

THE TAVERNIST

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

Explorer's Whispering Puzzle Special 250
探險家心語解謎特調

Our crafty bartender is ready to create a personalized drink to match your tastebud.

由心思細膩的工藝調酒師為今天的你特調一杯屬於自己的風格特調。

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

THE TAVERNIST

BEER

Pilsner Urquell	280
Heineken	280
North Taiwan White Beer	300
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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

Galliano Moscato d'Asti	1,900
<i>Piemonte, Italy</i>	<i>Moscato</i>

Segura Viudas Lavit Rosado	2,000
<i>Penedes, Spain</i>	<i>Trepat, Monastrell, Garnacha</i>

La Spinetta Moscato d'Asti Biancospino	2,400
<i>Piemonte, Italy</i>	<i>Moscato</i>

Delamotte Brut NV	3,800
<i>Champagne, France</i>	<i>Chardonnay, Pinot Noir, Pinot Meunier</i>

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 Clareza	2,400
<i>Yamanashi, Japan</i>	<i>Koshu</i>

WHITE WINE

AROMATIC BOMB

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

WHITE WINE

STICK IN YOUR MOUTH, IT WON'T GO

Robert Mondavi Private Selection	450 / 2,000
<i>California, USA</i>	<i>Chardonnay</i>
Les Vignes de Paradis Quintessence	2,300
<i>Savoie, France</i>	<i>Chasselas</i>
Orin Swift Mannequin	3,400
<i>California, USA</i>	<i>Chardonnay</i>
Benjamin Leroux Bourgogne Blanc	3,400
<i>Burgundy, France</i>	<i>Chardonnay</i>
Alheit Vineyards Cartology	3,300
<i>Cape Town, South Africa</i>	<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	1,900
<i>McLaren Vale, Australia</i>	<i>Grenache</i>

Romagna Sangiovese Superiore Reseve Pergami DOC	2,800
<i>Emilia-Romagna, Italy</i>	<i>Sangiovese</i>

Dosio Barbera d'Alba	2,100
<i>Piemonte, Italy</i>	<i>Babera</i>

Benjamin Leroux Bourgogne Rouge	3,300
<i>Burgundy, France</i>	<i>Pinot Noir</i>

RED WINE

DRINK WITH YOUR FOODS

Masseria Altemura Sasseo Primitivo Salento	2,000
<i>Salento, Italy</i>	<i>Primitivo</i>

Marques de Riscal Red Reserva	2,100
<i>Rioja, Spain</i>	<i>Tempranillo, Graciano, Mazuelo</i>

Markovitis Winery Markovitis	2,800
<i>Naoussa, Greece</i>	<i>Xinomavro</i>

Bodegas Raul Perez Las Gundinas	3,200
<i>Bierzo, Spain</i>	<i>Mencia</i>

Louis M. Martini Napa Valley	3,600
<i>Napa, USA</i>	<i>Cabernet Sauvignon</i>

RED WINE

DON'T DRINK WITHOUT FOOD

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

Terrazas Reserva Malbec	2,200
<i>Mendoza, Argentina</i>	<i>Malbec</i>

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

Matetic Corralillo Syrah	2,400
<i>San Antonio Valley, Chile</i>	<i>Shiraz</i>

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
<i>Veneto, Italy</i>	<i>Glera</i>

HOUSE SELECTION WHITE

Trinity Hill Sauvignon Blanc	390 / 1,800
<i>Hawke's Bay, New Zealand</i>	<i>Sauvignon Blanc</i>

Cruchandeau Bourgogne Aligote	390 / 1,800
<i>Burgundy, France</i>	<i>Aligote</i>

Trapiche Broquel Torrontes	390 / 1,800
<i>Mendoza, Argentina</i>	<i>Torrontes, Sauvignon Blanc</i>

HOUSE SELECTION RED

Trinity Hill Pinot Noir	390 / 1,800
<i>Hawke's Bay, New Zealand</i>	<i>Pinot Noir</i>

Garofoli Piancarda	395 / 1,900
<i>Marche, Italy</i>	<i>Montepulciano</i>

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