

# THE TAVERNIST

## COCKTAIL ADVENTURES

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.

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。

### SIGNATURE COCKTAILS

#### - TAIWAN ESSENCES -

Perilla / 紫蘇 400

Rum / Perilla / Plum / Green Apple / Grape

蘭姆酒 / 紫蘇 / 梅子 / 青蘋果 / 葡萄

Acidity ■■■ ABV ●●● Sweetness ▲▲▲

Makao / 馬告 400

Gin / Makao / Lactobacillus / Makgeolli

琴酒 / 馬告 / 乳酸菌 / 瑪格麗酒

Acidity ■□□ ABV ●○○ Sweetness ▲▲▲

Ailanthus / 刺蔥 400

Gin / Ailanthus Prickly Ash / Yuzu / Bitter / Tonic

琴酒 / 刺蔥 / 柚子 / 苦 / 通寧

Acidity □□□ ABV ●●○ Sweetness ▲▲▲

# THE TAVERNIST

## - FORMOSA TEA DELIGHTS -

Yakult with Green Tea / 多多綠 400

*Gin / Lactobacillus / Yakult / Green Tea*

琴酒 / 乳酸菌 / 養樂多 / 綠茶

Acidity ■□□ ABV ●●○ Sweetness ▲▲△

Healthy Tea / 健康茶 420

*Gin / Wolfberry / Vermouth / Osmanthus / Pu'er Tea*

琴酒 / 枸杞 / 苦艾草 / 桂花 / 普洱茶

Acidity □□□ ABV ●●● Sweetness ▲▲△

Bubble Milk Tea / 珍珠奶茶 450

*Whisky / Cream / brown Sugar / Red Oolong Tea*

威士忌 / 鮮乳 / 紅糖 / 紅烏龍茶

Acidity □□□ ABV ●○○ Sweetness ▲▲▲

Intellectuality / 知性 480

*Vodka / Marigold / Lychee / Plum / Grapefruit / Green Tea*

伏特加 / 萬壽菊 / 荔枝 / 梅子 / 葡萄柚 / 綠茶

Acidity ■□□ ABV ●●● Sweetness ▲▲△

Oriental Beauty / 東方美人 480

*Vodka / Rose / Bergamot / Apricot / Osmanthus / Red Oolong Tea*

伏特加 / 玫瑰 / 佛手柑 / 杏桃 / 桂花 / 紅烏龍茶

Acidity ■■□ ABV ●○○ Sweetness ▲▲△

# THE TAVERNIST

## - BLOOMS OF SPRING -

Honeysuckle / 金銀花 450

*White Wine / Honeysuckle / Red Dates / Osmanthus / Ginger Ale*  
白酒 / 金銀花 / 紅棗 / 桂花 / 薑汁汽水

Acidity ■■□ ABV ●○○ Sweetness ▲▲△

Mulberry / 桑椹 450

*Sherry / Mulberry / Bergamot / Lemon & Orange Tea*  
雪莉 / 桑椹 / 佛手柑 / 檸檬柳橙茶

Acidity ■■□ ABV ●●○ Sweetness ▲▲△

Fig / 無花果 500

*Gin / Fig / Peach / Pistacia / Spices*  
琴酒 / 無花果 / 水蜜桃 / 黃連木 / 綜合香料

Acidity ■□□ ABV ●●○ Sweetness ▲▲△

## - VIETNAM SOIRÉE -

Vietnam Egg Coffee (H) / 越南蛋咖啡 (熱) 400

*Dark Rum / Coffee / Chocolate / Hazelnut / Condensed Milk Yolk*  
陳年蘭姆酒 / 咖啡 / 巧克力 / 榛果 / 煉乳蛋蜜

Acidity □□□ ABV ●●○ Sweetness ▲▲△

Vietnam Coconut Coffee / 越南椰子咖啡 400

*Dark Rum / Coffee / Coconut Cream / Condensed Milk*  
陳年蘭姆酒 / 咖啡 / 椰子奶油 / 煉乳

Acidity ■■□ ABV ●●○ Sweetness ▲▲△

Canh (Mocktail) / 湯 (無酒精) 400

*Umami / Tomato / Basil / Spices / Nampa*  
鮮 / 番茄汁 / 九層塔 / 綜合香料 / 魚露

Acidity ■■□ ABV ○○○ Sweetness ▲▲△

# THE TAVERNIST

## - FRUITFUL TAVERN TALES -

Raspberry / 覆盆莓 420

*Dark Rum / Red Wine / Raspberry / Spices*

陳年蘭姆酒 / 紅酒 / 覆盆莓 / 綜合香料

Acidity ■□□ ABV ●●○ Sweetness ▲▲△

Mexico / 墨西哥 450

*Vodka / Tomato / Umami(Scallops) / Fino Sherry / Mineral / Dill*

伏特加 / 番茄 / 鮮(干貝) / 雪莉 / 礦物 / 蒔蘿

Acidity ■□□ ABV ●●○ Sweetness ▲▲△

Guava / 芭樂 450

*Gin / White Wine / Luxardo / Guava*

琴酒 / 白酒 / 甘草櫻桃 / 紅心芭樂

Acidity ■■□ ABV ●○○ Sweetness ▲▲△

Plum / 梅 480

*Gin / Perilla / Plum / Oolong Tea*

琴酒 / 紫蘇 / 梅 / 烏龍茶

Acidity ■■□ ABV ●○○ Sweetness ▲▲▲

Pomelo / 柚子 480

*Gin / Pomelo / English Breakfast Tea / Tonic*

琴酒 / 柚子 / 紅茶 / 通寧

Acidity ■■□ ABV ●○○ Sweetness ▲▲△

Tangerine / 柑橘 500

*Mezcal / Clove / Marmalade / Darjeeling Tea*

梅斯卡爾 / 丁香 / 柑橘醬 / 大吉嶺茶

Acidity ■■□ ABV ●●● Sweetness ▲▲△

# THE TAVERNIST

## SIGNATURE MOCKTAIL

Pineapple / 鳳梨 280

*Pineapple / Plum / Vinegar*

鳳梨 / 梅子 / 醋

Acidity ■■■□ Body ●●○ Sweetness ▲▲△

Peach / 水蜜桃 280

*Peach / Bergamot / Ginger Ale / Green Tea*

水蜜桃 / 佛手柑 / 薑汁汽水 / 綠茶

Acidity ■□□ Body ●○○ Sweetness ▲△△

Guava Plum Joy / 芭梅樂事 280

*Guava / Yakult / Plum / Oolong Tea*

芭樂 / 養樂多 / 梅子 / 烏龍茶

Acidity ■□□ Body ●●● Sweetness ▲▲△

Charming Aroma of Tea / 芝香茶韻 290

*Spices / Sesame / Creamy / Oolong Tea*

綜合香料 / 芝麻 / 奶蓋 / 烏龍茶

Acidity □□□ Body ●●○ Sweetness ▲▲△

The Tavernist Sangria / 探險家桑格莉雅 290

*Pineapple / Apple / Bergamot / Spices*

鳳梨 / 蘋果 / 佛手柑 / 綜合香料

Acidity ■■■■ Body ●○○ Sweetness ▲△△

## CLASSIC COCKTAILS

Ask the Bartender

400 - 500

# THE TAVERNIST

## BEER

Heineken	280
North Taiwan White Beer	300
BAO Taiwanese Oolong Tea Beer	350
Bux Beer Tripel	350
Brooklyn IPA (Draft)	380

## WATER

Acqua Panna (1L)	180
San Pellegrino (1L)	180

## FLAVORED COFFEE

Sicily Lemon Coffee (Iced)	220
Caramel Latte (Iced)	220
Cocoa (Hot / Iced)	220
Matcha Latte (Hot / Iced)	240
Citrus Latte (Hot)	240
Apple Cinnamon Latte (Hot)	240
Pistachio Vienna Latte (Iced)	250

## COFFEE

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

# THE TAVERNIST

## TEA

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

## JUICE

Orange Juice	120
Watermelon Juice	120
Apple Juice	120
Cranberry Juice	120

## SOFT DRINK

Coke	150
Coke Zero	150
Sprite	150
Soda Water	150
Tonic Water	180
Ginger Ale	180
Dr Pepper	180

# HOUSE WINE

3 GLASSES OF HOUSE WINE YOUR CHOICE 1,000

## HOUSE SELECTION SPARKLING

Monmousseau Brut Etoile N.V. 390 / 1,900  
*Turaine, France* *Chenin Blanc, Sauvignon Blanc, Chardonnay*

Acidity ■■■□ Body ●●○ Sweetness △△△  
*Green Apple, Honey, Bread*

## HOUSE SELECTION WHITE

Trinity Hill Sauvignon Blanc 390 / 1,900  
*Hawke's Bay, New Zealand* *Sauvignon Blanc*

Acidity ■■■■ Body ●○○ Sweetness △△△  
*Minerals, Grass, Passion Fruit*

Trapiche Broquel Torrontes 390 / 1,900  
*Mendoza, Argentina* *Torrontes, Sauvignon Blanc*

Acidity ■■■■ Body ●○○ Sweetness △△△  
*Rose, Lychee, Peach*

Georg Müller Stiftung Riesling Kabinett Trocken 390 / 1,900  
*Rheingau, Germany* *Riesling*

Acidity ■■■■ Body ●●○ Sweetness △△△  
*Minerals, Green Apple, Honey*



# HOUSE WINE

## HOUSE SELECTION RED

La Danza Malbec 390 / 1,900  
*Mendoza, Argentina* *Malbec*

Acidity ■□□ Body ●○○ Tannins ▲▲△

*Strawberry, Red Cherry, Fresh Plum*

Trinity Hill Pinot Noir 390 / 1,900  
*Hawke's Bay, New Zealand* *Pinot Noir*

Acidity ■■□ Body ●●○ Tannins ▲▲△

*Red Plum, Red Raspberry, Forest*

Robert Mondavi Bourbon  
Barrel-aged Cabernet Sauvignon 390 / 1,900  
*Napa, USA* *Cabernet Sauvignon*

Acidity ■■□ Body ●●● Tannins ▲▲▲

*Blackberry, Black Currant, Chocolate*

# SPARKLING

## FRANCE

Claude Lafon Champagne Brut NV 3,800  
Champagne Chardonnay, Pinot Meunier, Pinot Noir

Acidity ■□□ Body ●○○ Sweetness △△△

Green Apple, Mineral, Bread Toasted

Delamotte Brut NV 4,000  
Champagne Chardonnay, Pinot Noir, Pinot Meunier

Acidity ■■■□ Body ●●○ Sweetness △△△

White Flowers, Lemon, Peach

## AUSRIA

Schloss Gobelsburg Brut Reserve NV 4,000  
Kamptal Grüner Veltliner, Riesling, Pinot Noir

Acidity ■■■□ Body ●●○ Sweetness △△△

Lemon, Nuts, Bread

## SPAIN

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

Acidity ■■■■ Body ●○○ Sweetness △△△

Strawberry, Cranberry, Red Cherry

# WHITE WINE

## FRANCE

Famille Hugel Gentil

2,000

Alsace

*Pinot Blanc, Riesling, Pinot Gris*

Acidity ■■■□ Body ●●○ Sweetness △△△

*Grapefruit, Pear, Mineral*

Ostertag Riesling Vignoble d'E AOC

2,500

Alsace

*Riesling*

Acidity ■■■■ Body ●●○ Sweetness △△△

*Rose, Lychee, Ginger*

Benjamin Leroux Bourgogne Blanc

3,800

Burgundy

*Chardonnay*

Acidity ■■■□ Body ●●○ Sweetness △△△

*Lime, Pear, Almond*

Trimbach Reserve Gewurztraminer

4,000

Alsace

*Riesling*

Acidity ■□□□ Body ●●○ Sweetness △△△

*Lychee, Chamomile, A Hint of Smokiness*

# WHITE WINE

## ITALY

Le Morette Lugana Mandolara 2,500  
Veneto *Turbiana*

Acidity ■■■□ Body ●●○ Sweetness △△△  
*Apple, Peach, Almond*

## AUSTRIA

Domaene Gobelsburg Grüner Veltliner 2,000  
Kamptal *Grüner Veltliner*

Acidity ■■■□ Body ●○○ Sweetness △△△  
*Chestnut, Almond, White Bread*

## AUSTRALIA

The Hermit Crab Viognier Marsanne 2,000  
McLaren Vale *Viognier, Marsanne*

Acidity ■□□□ Body ●●○ Sweetness △△△  
*Ginger, Nectarine, Olive Branch*

Yalumba Eden Valley Viognier 2,500  
Eden Valley *Viognier*

Acidity ■□□□ Body ●●○ Sweetness △△△  
*Pear, Apricot, Orange*

# WHITE WINE

## U.S.A

Robert Mondavi Private Selection 2,300  
*California* *Chardonnay*

Acidity ■□□ Body ●●○ Sweetness △△△

*Baked Apple, Pineapple, Oak*

Orin Swift Mannequin 3,800  
*California* *Chardonnay*

Acidity ■■□ Body ●●● Sweetness △△△

*Stewed Pear, Toasted Bread, Roasted Almond*

## POTUGAL

Abadim Vinho Verde 1,600  
*Vinho Verde* *Loureiro, Arinto, Trajadura*

Acidity ■■■ Body ●○○ Sweetness △△△

*Rose, Green Apple, White Peach*

# WHITE WINE

## NEW ZEALAND

Kim Crawford Pinot Grigio 2,500  
Waikato Pinot Grigio, Gewurztraminer

Acidity ■■■□ Body ●●○ Sweetness △△△  
Pear, Rose, Papaya

Nautilus Estate Sauvignon Blanc 2,500  
Marlborough Sauvignon Blanc

Acidity ■■■■ Body ●○○ Sweetness △△△  
Guava, Rosemary, Passion Fruit

Cloudy Bay Sauvignon Blanc 3,500  
Marlborough Sauvignon Blanc

Acidity ■■■■ Body ●●○ Sweetness △△△  
Lime, Grass, Passion Fruit

## SOUTH AFRICA

Alheit Vineyards Cartology 3,800  
Cape Town Chenin Blanc, Semillon

Acidity ■■■■ Body ●●○ Sweetness △△△  
Honeysuckle, White Passion Fruit, Lemongrass

# RED WINE

## FRANCE

Chateau Bois Noir 2,800  
*Bordeaux Malbec, Merlot, Cabernet Sauvignon, Cabernet*

Acidity ■■■■ Body ●●● Tannins ▲▲▲

*Blackberry, Black Currant, Black Licorice*

L'Esquisse de La Tour Figeac Saint-Émilion Grand Cru 3,800  
*Bordeaux Merlot, Cabernet Franc*

Acidity ■■■■ Body ●●● Tannins ▲▲▲

*Blackberry, Ripe Cherry, Smoky*

Didier Fornerol Bourgogne Rouge 3,800  
*Burgundy Pinot Noir*

Acidity ■■■■ Body ●○○ Tannins ▲△△

*Cherry, Red Currant, Raspberry*

# RED WINE

## ITALY

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

Acidity ■■■□ Body ●●● Tannins ▲▲△

*Red Cherry, Raspberry, Toasted Bread*

Dosio Barbera d'Alba 2,500  
*Piemonte* *Babera*

Acidity ■■■■ Body ●●● Tannins ▲△△

*Red Cherry, Redberry, Bellpepper*

Romagna Sangiovese Superiore Reseve Pergami DOC 2,800  
*Emilia-Romagna* *Sangiovese*

Acidity ■■■□ Body ●●○ Tannins ▲▲△

*Red Plum, Red Cherry, Roasted Pepper*

## AUSTRALIA

Rockbare McLaren Vale Grenache 1,900  
*McLaren Vale* *Grenache*

Acidity ■■■□ Body ●●○ Tannins ▲▲△

*Blueberry, Black Plum, Walnut*



# RED WINE

## U.S.A

Louis M. Martini Napa Valley 3,800  
*Napa* *Cabernet Sauvignon*

Acidity ■■■■ Body ●●● Tannins ▲▲▲

*Ripe Cherry, Black Currant, Tobacco*

## SPAIN

Marques de Riscal Red Reserva 2,500  
*Rioja* *Tempranillo, Graciano, Mazuelo*

Acidity ■■■■ Body ●●● Tannins ▲▲▲

*Blackberry, Toasted Bread, Oak Barrel*

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

Acidity ■■■■ Body ●●● Tannins ▲▲△

*Sun-dried Tomatoes, Tobacco, Black Pepper*

# RED WINE

## CHILE

Errazuriz Estate Reserva Shiraz 1,800  
*Vina Errazuriz* Shiraz

Acidity ■■□ Body ●●● Tannins ▲▲▲

*Blackberry, Black Plum, Lavender*

Matetic Corralillo Syrah 2,500  
*San Antonio Valley* Shiraz

Acidity ■■□ Body ●●● Tannins ▲▲▲

*Blackberry, Black Currant, Black Pepper*

## GREECE

Markovitis Winery Markovitis 2,800  
*Naoussa* Xinomavro

Acidity ■■■ Body ●●○ Tannins ▲▲▲

*Dried Fig, Red Currant, Tomato*

## ARGENTINA

Terrazas Reserva Malbec 2,500  
*Mendoza* Malbec

Acidity ■■□ Body ●●○ Tannins ▲▲▲

*Blackberry, Violet, Light Smoky Dried Grass*

# ROSÉ WINE

## ITALY

Cantina Colomba Bianca Vitese Rosé

1,900

*Sicily*

*Nerello Mascalese*

Acidity ■■■□ Body ●●○ Sweetness △△△

*White Peach, Elderflower, Passion Fruit*

## GREECE

Thymiopoulos Rose de Xinomavro

2,600

*Naoussa*

*Xinomavro*

Acidity ■■■■ Body ●●○ Sweetness △△△

*Cranberry, Pomegranate, Strawberry*

# DESSERT

## ITALY

Galliano Piemonte Brachetto 1,900  
*Piemonte* *Brachetto*

Acidity ■■■□ Body ●●○ Sweetness ▲△△

*Rose, Strawberry, Red Currant*

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

Acidity ■□□□ Body ●○○ Sweetness ▲△△

*Acacia Flower, Violet, Honey*

La Spinetta Moscato d'Asti Biancospino 2,500  
*Piemonte* *Moscato*

Acidity ■■■□ Body ●●○ Sweetness ▲▲△

*Peach, Sage, Honey*

## GERMANY

Selbach Oster Zeltinger Sonnenuhr Riesling Kabinett 3,600  
*Mosel* *Riesling*

Acidity ■■■■ Body ●●○ Sweetness ▲▲△

*Honey, Green Apple, Apricot*

# ASIA WHISKEY

## TAIWAN

Omar Bourbon Cask	300
Omar Sherry Cask	300
Kavalan Classic	500

## JAPAN

Hibiki	1,000
Yamazaki	1,000

# U.S.A WHISKEY

## BOURBON

Maker's Mark	250
Wild Turkey 81	250
Wild Turkey 101 8 Years	300
Woodford Reserve Bourbon Whisky	350
Maker's Mark 46	400

## RYE

Ezra Brooks Straight Rye Whiskey	300
Wild Turkey Rye	350
Woodford Reserve Rye Whiskey	350

# SCOTISH WHISKEY

## SPEYSIDE

Chivas Regal 12Y	250
Monkey Shoulder	250
Glenfiddich 15Y	350
Aberlour 12Y	350
Balvenie Doublewood 12Y	450
Mortlach 12Y	450
Aberlour A'Bunadh	500
Mortlach 16Y	750
Macallan Sherry Oak 12Y	800
Mortlach 18Y	1,000
GLENLIVET 21Y	1,500

# SCOTISH WHISKEY

## HIGHLAND

Dalmore 12yr 450

## ISLAY

Bowmore Islay 12Y 300

Laphroaig 10Y 350

Caol Ila 12Y 450

Ardbeg 10Y 450

Bruichladdich Islay Barley 50% 500

Ardbeg Uigeadail 600

Lagavulin 16Y 700

## ISLE OF SKY

Talisker 10Y 350

## BLENDED WHISKEY

Johnnie Walker Black Label 250

Johnnie Walker Blue Label 1,000



# GIN

Bombay Sapphire	250
Hendrick's	300
Tanqueray London Dry Gin	300
Bulldog	350
Gin Mare	350
Roku	350
Nordes Gin	350
Generos Purple	350
Generos Green	350
Generos Blue	350
The Botanist	400
Tanqueray NO. 10	400
Butcher's Gin	450
Monkey 47	450

# RUM

Havana Club 3Y	250
Havana Club Anejo 7Y	250
Plantation 3 Stars Rum	250
Plantation OD Overproof 69%	250
Plantation Pineapple Rum	300
Bacardi 8 Aged	300
Bacardi Gold Rum	300
Bacardi Premium Black	300
Ron Abuelo 12 Y	400

# VODKA

Gustav Dill	250
Tito's Handmade	250
Belvedere	300
Ketel One	350

# TEQUILA

Mezcal Derrumbes Durango	400
Casamigos Blanco	400
Casamigos Reposado	450
Casamigos Anejo	500
Don Julio Blanco	500
Don Julio Reposado	550
Don Julio Anejo	600

# BRANDY

Pisco Porton	350
Martell Noblige	500
Remy Martin V.S.O.P	500
Hennessy V.S.O.P	500
Hennessy X.O	1,500
Martell X.O Supreme Cognac	2,000