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。

COCKTAIL PAIRING FOR YOUR TUNE - PAIR WITH YOUR 3 STYLES

為你的專屬節奏推薦的調酒搭配 – 3杯隨心配

1,380

WINE PAIRING FOR YOUR SOUL - CHOOSE YOUR OWN 3 GLASSES

給有想法的你的推薦葡萄酒搭配 – 3杯自選

1,080

10% Service Charge will be added to all food and beverage items. Also, please kindly notify our team if you have any food allergies.
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SIGNATURE COCKTAILS

- TAIWAN ESSENCES -

Perilla / 紫蘇 — **400**
Rum / Perilla / Plum / Green Apple
蘭姆酒 / 紫蘇 / 梅子 / 青蘋果
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
琴酒 / 刺蔥 / 柚子 / 苦
Acidity □□□
ABV ●●●
Sweetness ▲△△

Twilight Grove / 溪湖蔥嶼 — **450**
Vodka / Campari / Lime & Lemon / Scallion & Peanut / Umami Bitter
伏特加 / 金巴利 / 萊姆＆檸檬 / 青蔥＆花生 / 旨味苦精
Acidity ■□□
ABV ●○○
Sweetness ▲▲△

Spice Road / 回味 — **500**
London Dry Gin / Sweet Osmanthus Rum / Sichuan Peppercorn Gin / Cucumber / Lime / Umami Bitter
琴酒 / 桂花蘭姆酒 / 四川花椒琴酒 / 小黃瓜 / 旨味苦精
Acidity ■■□
ABV ●○○
Sweetness ▲△△

Blooming Garden / 霧峰萊園 — **500**
Coriander Craft Gin / St-Germain Elderflower Liqueur / Lime & Lemon / Darjeeling Tea
香菜琴酒 / 接骨木花 / 檸檬＆萊姆 / 大吉嶺紅茶
Acidity ■■□
ABV ●●○
Sweetness ▲▲△

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SIGNATURE COCKTAILS

- *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 ▲▲△

Amber Milk Tea / 琥珀奶茶 — **450**
Whisky / Cream / Brown Sugar / Red Oolong Tea
威士忌 / 鮮乳 / 紅糖 / 紅烏龍茶
Acidity □□□ ABV ●○○ Sweetness ▲▲▲

Legacy / 舊時光 — **420**
Apple Oolong Tea / Apple Whiskey / Green Apple
蘋果烏龍茶酒 / 蘋果威士忌 / 青蘋果
Acidity ■□□ ABV ●●○ Sweetness ▲△△

Jasmine / 茉莉花 — **450**
Gin / Jasmine / Green Apple / Pavan / Osmanthus
琴酒 / 茉莉花 / 青蘋果 / 葡萄 / 桂花
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 ▲▲△

- *FRUITFUL TAVERN TALES* -

Guava / 芭樂 — **400**
Rum / Lavender Syrup / Guava / Lime Juice / Egg White
蘭姆酒 / 薰衣草糖漿 / 芭樂果泥 / 萊姆 / 蛋白
Acidity ■□□ ABV ●○○ Sweetness ▲▲△

Plum / 梅 — **480**
Gin / Perilla / Plum / Oolong Tea
琴酒 / 紫蘇 / 梅 / 烏龍茶
Acidity ■■□ ABV ●○○ Sweetness ▲▲▲

Pineapple / 旺來 — **500**
Tequila / Rum / Peated / Pineapple Juice / Falernum
龍舌蘭 / 蘭姆酒 / 鳳梨汁 / 泥煤煙燻 / 黃金法勒香甜酒
Acidity ■■□ ABV ●○○ Sweetness ▲▲△

Tangerine / 柑橘 — **500**
Mezcal / Clove / Marmalade / Darjeeling Tea
梅斯卡爾龍舌蘭 / 丁香 / 柑橘醬 / 大吉嶺茶
Acidity ■■□ ABV ●●● Sweetness ▲▲△

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CLASSIC COCKTAILS

Amaretto Sour / 杏仁酸酒 400
Amaretto Disaronno / Lemon Juice
杏仁甜酒 / 檸檬汁

Daiquiri / 黛綺莉 450
Rum / Lime Juice
蘭姆酒 / 萊姆汁

Old Fashioned / 古典雞尾酒 450
Bourbon Whiskey / Angostura Bitters / Brown Suger
波本威士忌 / 苦精 / 紅糖

Margarita / 瑪格麗特 450
Tequila / Cointreau / Lime Juice
龍舌蘭 / 橙酒 / 萊姆汁

Aperol Spritz / 艾普羅 450
Aperol / Sparkling Wine / Soda
艾普羅 / 氣泡酒 / 蘇打水

Vesper / 薇絲朋 450
Gin / Vodka / Lillet Blanc
琴酒 / 伏特加 / 麗葉酒

Penicillin / 盤尼西林 450
Scotch Whisky / Islay Whisky / Honey / Ginger / Lemon Juice
蘇格蘭威士忌 / 艾雷島威士忌 / 蜂蜜 / 薑 / 檸檬汁

New York Sour / 紐約酸酒 450
Bourbon Whiskey / Lemon Juice / Red Wine
波本威士忌 / 檸檬汁 / 紅酒

Negroni / 內格羅尼 500
Gin / Campari / Rosso Vermouth
琴酒 / 金巴利 / 紅香艾酒

CRAFT IN DRAFT

Taihu Lager 300

BEER

Heineken 280

North Taiwan White Beer 300

Taiwan Head Tea Ale 350

Taiwan Pomelo Belgian Witbier 350

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SIGNATURE MOCKTAIL

Peach / 水蜜桃 — 280
Peach / Bergamot / Ginger Ale / Green Tea
水蜜桃 / 佛手柑 / 薑汁汽水 / 綠茶
Acidity ■□□
ABV ●○○
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 ■□□
ABV ●●●
Sweetness ▲▲△

Charming Aroma of Tea / 蜜香茶韻 — 280
Spices / Cream Honey / Oolong Tea
綜合香料 / 蜂蜜奶蓋 / 烏龍茶
Acidity □□□
ABV ●●○
Sweetness ▲▲△

SOFT DRINK

Coke	150	Tonic Water	150
Coke Zero	150	Ginger Ale	150
Soda Water	150	Sprite	150

COFFEE

Espresso	160	Flat White (Hot / Iced)	200
Double Espresso	180	Macchiato	200
Americano (Hot / Iced)	180	Sicily Lemon Coffee (Iced)	220
Café Latte (Hot / Iced)	200	Cocoa (Hot / Iced)	220
Cappuccino	200	Matcha Latte (Hot / Iced)	240

TEA

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

JUICE

Orange Juice	120	Cranberry Juice	120
Apple Juice	120		

WATER

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

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HOUSE WINE

3 GLASSES OF HOUSE WINE YOUR CHOICE **1,080**

HOUSE SELECTION SPARKLING

Monmousseau Brut Etoile N.V. — Acidity ■■□ — ABV ●●○ — Sweetness △△△ — **390 / 2,000**
Touraine, France
Chenin Blanc, Sauvignon Blanc, Chardonnay
Green Apple, Honey, Bread

HOUSE SELECTION WHITE

Trinity Hill Sauvignon Blanc — Acidity ■■■ — ABV ●○○ — Sweetness △△△ — **390 / 2,000**
Hawke's Bay, New Zealand
Sauvignon Blanc
Minerals, Grass, Passion Fruit

KWV Classic Chardonnay — Acidity ■■□ — ABV ●○○ — Sweetness △△△ — **390 / 2,000**
Western Cape, South Africa
Chardonnay
Citrus, Melon, Butter Vanilla

Georg Müller Stiftung Riesling Kabinett Trocken — Acidity ■■■ — ABV ●●○ — Sweetness △△△ — **390 / 2,000**
Rheingau, Germany
Riesling
Minerals, Green Apple, Honey

HOUSE SELECTION RED

Baron de Lestac Singature — Acidity ■■■ — ABV ●●● — Sweetness ▲▲▲ — **390 / 2,000**
Bordeaux, France
Merlot, Cabernet Sauvignon
Blackcurrants, Spices, Coconut

Trinity Hill Pinot Noir — Acidity ■■□ — ABV ●●○ — Sweetness ▲▲△ — **390 / 2,000**
Hawke's Bay, New Zealand
Pinot Noir
Red Plum, Red Raspberry, Forest

Montecampo - Valpolicella Superiore Ripasso DOC — Acidity ■□□ — ABV ●●○ — Sweetness ▲▲△ — **390 / 2,000**
Delle Venezie, Italy
Corvina, Rondinella
Oak, Licorice, Cherry

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SPARKLING

ITALY

Montecampo Prosecco DOC — **2,100**
Prosecco
Glera
Acidity ■□□
ABV ●●○
Sweetness △△△
Green Apple, Citrus, Toast

FRANCE

Louise Morette Champagne Brut NV — **3,600**
Champagne
Chardonnay,Pinot Meunier, Pinot Noir
Acidity ■□□
ABV ●○○
Sweetness △△△
Apricot, Lime, Brioche

Delamotte Brut NV — **4,500**
Champagne
Chardonnay, Pinot Noir, Pinot
Acidity ■■□
ABV ●●○
Sweetness △△△
White Flowers, Lemon, Peach

AUSTRIA

Schloss Gobelsburg Brut Reserve NV — **4,200**
Kamptal
Grüner Veltliner, Riesling, Pinot Noir
Acidity ■□□
ABV ●●○
Sweetness △△△
Lemon, Nuts, Bread

SPAIN

Segura Viudas Lavit Rosado — **2,100**
Penedes
Trepat, Monastrell, Garnacha
Acidity ■■■
ABV ●○○
Sweetness △△△
Strawberry, Cranberry, Red Cherry

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WHITE WINE

FRANCE

Famille Hugel Gentil — **2,600**
Alsace
Pinot Blanc, Riesling, Pinot Gris
Acidity ■■□ ABV ●●○ Sweetness △△△
Grapefruit, Pear, Mineral

Domaine Chanson Bourgogne Aligoté — **2,800**
Burgundy
Aligoté
Acidity ■□□ ABV ●●○ Sweetness ▲△△
Green Apple, Citrus, A Hint of Oak

Ostertag Riesling Vignoble d'E AOC — **2,900**
Alsace
Riesling
Acidity ■■■ ABV ●●○ Sweetness △△△
Rose, Lychee, Ginger

Benjamin Leroux Bourgogne Blanc — **3,800**
Burgundy
Chardonnay
Acidity ■■□ ABV ●●○ Sweetness △△△
Lime, Pear, Almond

Trimbach Reserve Gewurztraminer — **3,800**
Alsace
Riesling
Acidity ■□□ ABV ●●○ Sweetness △△△
Lychee, Chamomile, A Hint of Smokiness

ITALY

Montecampo Pinot Grigio — **1,900**
Delle Venezie
Pinot Grigio
Acidity ■■□ ABV ●○○ Sweetness △△△
Citrus, Pear, Mineral

Le Morette Lugana Mandolara — **2,600**
Veneto
Turbiana
Acidity ■■□ ABV ●●○ Sweetness △△△
Apple, Peach, Almond

AUSTRIA

Domaene Gobelsburg Grüner Veltliner — **2,800**
Kamptal
Grüner Veltliner
Acidity ■■□ ABV ●○○ Sweetness △△△
Chestnut, Almond, White Bread

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WHITE WINE

AUSTRALIA

Yalumba Eden Valley Viognier — **2,800**
Eden Valley
Viognier
Acidity ■□□
ABV ●●○
Sweetness △△△
Pear, Apricot, Orange

U.S.A

Robert Mondavi Private Selection — **2,600**
California
Chardonnay
Acidity ■□□
ABV ●●○
Sweetness △△△
Baked Apple, Pineapple, Oak

Orin Swift Mannequin — **3,900**
California
Chardonnay
Acidity ■■□
ABV ●●●
Sweetness △△△
Stewed Pear, Toasted Bread, Roasted Almond

ARGENTINA

Tripache Broquel Torrentes — **2,100**
Mendoza
Torrentes, Sauvignon Blanc
Acidity ■□□
ABV ●●○
Sweetness △△△
Pear, Citrus, Lychee

NEW ZEALAND

Kim Crawford Pinot Grigio — **2,500**
Waikato
Pinot Grigio, Gewurztraminer
Acidity ■■□
ABV ●●○
Sweetness △△△
Pear, Rose , Papaya

Nautilus Estate Sauvignon Blanc — **2,500**
Marlborough
Sauvignon Blanc
Acidity ■■■
ABV ●○○
Sweetness △△△
Guava, Rosemary, Passion Fruit

Cloudy Bay Sauvignon Blanc — **3,500**
Marlborough
Sauvignon Blanc
Acidity ■■■
ABV ●●○
Sweetness △△△
Lime, Grass, Passion Fruit

SOUTH AFRICA

Alheit Vineyards Cartology — **3,800**
Cape Town
Chenin Blanc, Semillon
Acidity ■■■
ABV ●●○
Sweetness △△△
Honeysuckle, White Passion Fruit, Lemongrass

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RED WINE

FRANCE

Labruyere Bourgogne Gamay Vieilles Vignes — **2,800**
Domaine Labruyere Bourgogne
Gamay
Acidity ■■□ ABV ●○○ Sweetness ▲△△
Mushrooms, Raspberry, Blackcurrants

Clarendelle Bordeaux Rouge AOC — **3,200**
Bordeaux
Merlot, Cabernet Sauvignon, Cabernet Franc
Acidity ■■□ ABV ●●○ Sweetness ▲▲△
Plum, Cedar, Tobacco

Les Légendes R Pauillac — **4,000**
Bordeaux
Cabernet Sauvignon, Merlot
Acidity ■■■ ABV ●●● Sweetness ▲▲▲
Black Berry, Cedar, Leather

Benjamin Leroux Bourgogne Rouge — **4,200**
Burgundy
Pinot Noir
Acidity ■■□ ABV ●○○ Sweetness ▲△△
Cherry, Mineral, Oak

ITALY

Masseria Altemura Sasseo Primitivo Salento — **2,200**
Salento
Primitivo
Acidity ■■□ ABV ●●● Sweetness ▲▲△
Red Cherry, Raspberry, Toasted Bread

Romagna Sangiovese Superiore Reseve Pergami DOC — **2,800**
Emilia-Romagna
Sangiovese
Acidity ■■□ ABV ●●○ Sweetness ▲▲△
Red Plum, Red Cherry, Roasted Pepper

La Spinetta Langhe Nebbiolo DOC — **3,200**
Langhe
Nebbiolo
Acidity ■■■ ABV ●●○ Sweetness ▲▲△
Candied Fruit, Rose, Rosemary

Pio Cesare Barbera d'Alba DOC — **3,800**
Barolo
Barbera
Acidity ■■■ ABV ●●● Sweetness ▲△△
Rasberry, Spices, Chocolate

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RED WINE

AUSTRALIA

Rockbare McLaren Vale Grenache — Acidity ■■□ — **2,100**
McLaren Vale — ABV ●●○
Grenache — Sweetness ▲▲△
Blueberry, Black Plum, Walnut

U.S.A

Robert Mondavi Bourbon Barrel-aged Cabernet — Acidity ■■□ — **2,900**
Napa — ABV ●●●
Cabernet Sauvignon — Sweetness ▲▲△
Ripe Cherry, Black Currant, Tobacco

Louis M. Martini Napa Valley — Acidity ■■■ — **3,900**
Napa — ABV ●●●
Cabernet Sauvignon — Sweetness ▲▲△
Ripe Cherry, Black Currant, Tobacco

SPAIN

Marques de Riscal Red Reserva — Acidity ■■■ — **2,800**
Rioja — ABV ●●●
Tempranillo, Graciano, Mazuelo — Sweetness ▲▲▲
Blackberry, Toasted Bread, Oak Barrel

Raul Perez Las Gundinas — Acidity ■■■ — **3,500**
Bierzo — ABV ●●●
Mencia — Sweetness ▲▲△
Blackberry, Toasted Bread, Oak Barrel

CHILE

Matetic Corralillo Syrah — Acidity ■□□ — **2,600**
San Antonio Valley — ABV ●●●
Shiraz — Sweetness ▲▲△
Blackberry, Black Currant, Black Pepper

Errazuriz Estate Reserva Shiraz — Acidity ■■□ — **2,900**
Vina Errazuriz — ABV ●●●
Shiraz — Sweetness ▲▲△
Blackberry, Black Plum, Lavender

GREECE

Markovitis Winery Markovitis — Acidity ■■■ — **2,800**
Naoussa — ABV ●●○
Xinomavro — Sweetness ▲▲▲
Dried Fig, Red Currant, Tomato

ARGENTINA

Terrazas Reserva Malbec — Acidity ■■□ — **2,500**
Mendoza — ABV ●●○
Malbec — Sweetness ▲▲△
Blackberry, Violet, Light Smoky Dried Grass

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ROSÉ WINE

ITALY

Cantina Colomba Bianca Vitese Rosé — **2,100**
Sicily
Nerello Mascalese
Acidity ■■□
ABV ●●○
Sweetness △△△
White Peach, Elderflower, Passion Fruit

GREECE

Thymiopoulos Rose de Xinomavro — **2,600**
Naoussa
Xinomavro
Acidity ■■■
ABV ●●○
Sweetness △△△
Cranberry, Pomegranate, Strawberry

DESSERT

ITALY

Galliano Piemonte Brachetto — **2,000**
Piemonte
Brachetto
Acidity ■■□
ABV ●●○
Sweetness ▲△△
Rose, Strawberry, Red Currant

Galliano Moscato d'Asti — **2,000**
Piemonte
Moscato
Acidity ■□□
ABV ●○○
Sweetness ▲△△
Acacia Flower, Violet, Honey

La Spinetta Moscato d'Asti Biancospino — **2,500**
Piemonte
Moscato
Acidity ■■□
ABV ●●○
Sweetness ▲▲△
Peach, Sage, Honey

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SCOTCH WHISKY

SPEYSIDE

Chivas Regal 12Y	300
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

HIGHLAND

Dalmore 12yr	450

ISLAY

Bowmore Islay 12Y	300
Laphroaig 10Y	350
Caol Ila 12Y	450
Ardbeg 10Y	450
Bruichladdich Islay The Classic Laddie	500
Ardbeg Uigeadail	600
Lagavulin 16Y	700

ISLE OF SKYE

Talisker 10Y	350

BLENDED WHISKY

Johnnie Walker Black Label	250
Johnnie Walker Blue Label	1,000

ASIA WHISKY

TAIWAN

Omar Bourbon Cask	300
Omar Sherry Cask	300
Kavalan Classic	500
Kavalan King Car Conductor	700
Kavalan Wine Oak	700

JAPAN

Hibiki Japanese Harmony	1,000
Hakushu Distiller's Reserve	1,000
Yamazaki Distiller's Reserve	1,000

U.S.A WHISKEY

BOURBON

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

RYE

Wild Turkey Rye	350
Woodford Reserve Rye Whiskey	350

10% Service Charge will be added to all food and beverage items. Also, please kindly notify our team if you have any food allergies.
所有價格均需另加10% 服務費。如果您對任何食物有過敏反應，請告訴我們的服務人員。

THE TAVERNIST

GIN

Bombay Sapphire	250
Hendrick's	350
Craft Taiwan Makuay	350
Craft Coriander	350
Bulldog	350
Gin Mare	350
Roku	350
Nordés	350
No. 3 London Dry	400
The Botanist	400
Tanqueray NO. 10	400
Butcher's	450
Monkey 47	450
Sakurao	450
Four Pillars Chardonnay Barrel	500
Four Pillars Spiced Negroni	500

RUM

Ron Abuelo Anejo	250
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 Premium Black	300
Ron Abuelo 12 Y	400
Zacapa No.23	500

VODKA

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

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