

EST | 2020

BAR

59

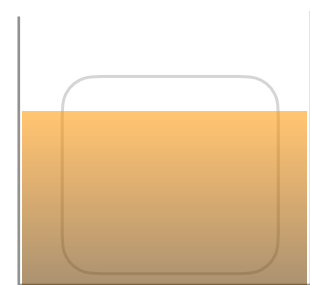
SERIES VIII

THE BANAHATTAN

24

This is a riff of classic Manhattan, the BanaHattan, a cocktail that masterfully blends tradition with exotic flair. Combining Blended Scotch Whisky, Spiced Bananas Rum Liquor, and Sweet Vermouth, it offers a hint of bananas alongside smooth, smoky whisky notes. This innovative twist on the classic Manhattan is perfect for those who appreciate both sophistication and bold new flavors

- Blended Malt Whisky
- Spiced Rum Liquor
- Green Bananas
- Sweet Vermouth
- Chocolate Bitters

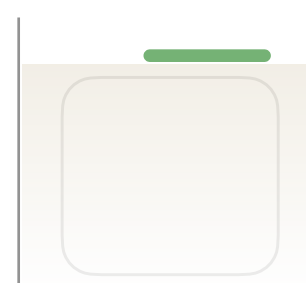


THE LIBAI

24

This is a Moutai (Baijiu) inspired cocktail, named after the greatest romantic poet “LiBai” in Tang Dynasty who love his drinks! A complex, robust and potent spirit with an acquired taste gives this drink its unique profile and umaminess taste. Those familiar with Baijiu can't imagine it in cocktail mix but definitely it's a tasty drink for many. Giving the palette an explosion of multiple layers.


- Tequila
- Moutai Prince
- Cointreau
- Agave
- Citrus
- Foam

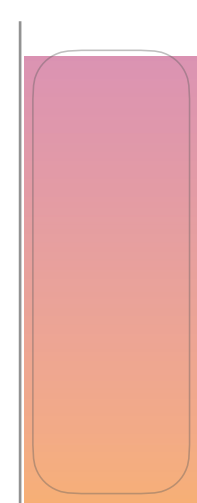


CLASS 59P

24

This is Class59P (Paloma) is our refreshing twist on a classic, blending the bold spirit of tequila with a hint of Aperol's subtle bitterness. Sweetened with agave and balanced by the bright zest of grapefruit juice, it's topped with soda for that perfect fizz. This drink brings together the best of the traditional Paloma with a modern and flavorful kick.

 Tequila
Aperol
Agave
Grape Fruit
Soda

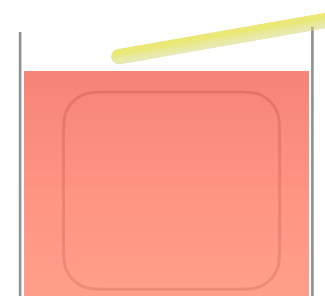


SUMMER INFERNO

24

A fiery and complex concoction that combines the smoky notes of mezcal with the smoothness of rum, elevated by the unique flavor of grenadine. The addition of homemade chili syrup adds a bold and spicy kick, while fresh pineapple juice lends a touch of sweetness and balances out the heat.

 Rum
Mezcal
Grenadine
Agave
Fire Tincture
Pineapple

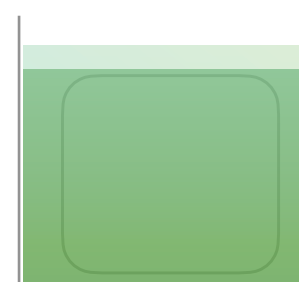


MATCHA SUPPAI 59

24

Matcha tea inspired cocktail using the traditional Matcha tea powder in this concoction. A refreshing and invigorating cocktail that combines the earthy flavor of matcha with the zesty tang of lemon, sweetened with agave syrup and given a kick of vodka. The matcha powder is carefully whisked into the mixture, adding an elegant green hue to the drink.

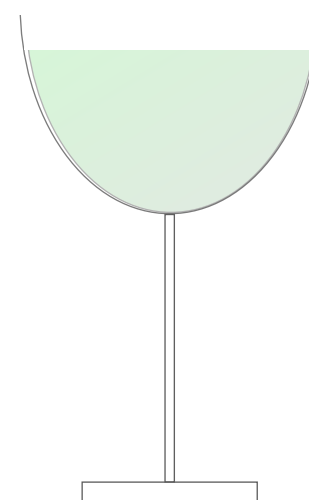
■ Vodka
Matcha Powder
Agave
Citrus
Foam



MATCHA SUPPAI 59 MILK PUNCH 24

This Matcha Suppai version in Milk Punch is a refreshing twist on a classic milk punch, infused with Japanese-inspired flavors. This cocktail showcases the rich, earthy notes of matcha powder, balanced with the bright tang of citrus and the subtle sweetness of sencha syrup. Vodka provides a clean and crisp backbone, while the milk adds a silky texture that smooths out the vibrant flavors.

■ Vodka
Matcha Power
Milk
Sencha Syrup
Citrus

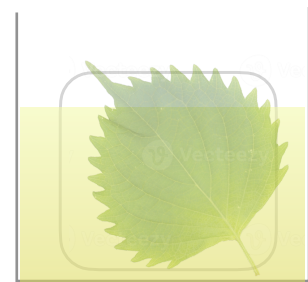


KOMBU ALASKA

24

A modern twist on a classic, this elegant cocktail combines kombu-infused gin, yellow chartreuse, vodka, and a dash of shiso bitters. Smooth, herbaceous, and subtly savory—it's where timeless sophistication meets a bold, umami-rich adventure.

- Kombu-infused Gin
- Yellow Chartreuse
- Vodka
- Shiso

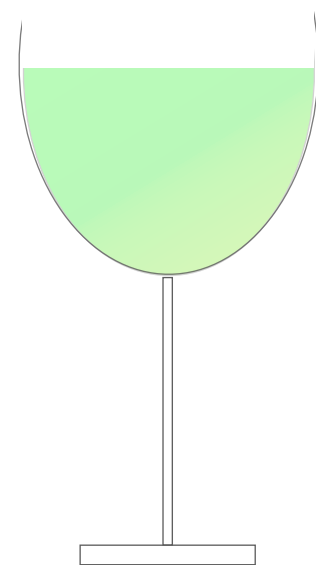


THE GREENIE

24

Greenie, your new zesty sidekick! This playful concoction shakes up the bold flavors of gin with a punch of Brass Lion Sour Plum Calamansi, while Midori brings that unmistakable green hue and a touch of sweetness. It's fresh, it's vibrant, and it's the perfect balance of tart and tangy with a citrus twist that'll make you want to sip and smile

- Gin
- Midori
- Sour Plum Calamansi Liquor
- Citrus
- Foamme

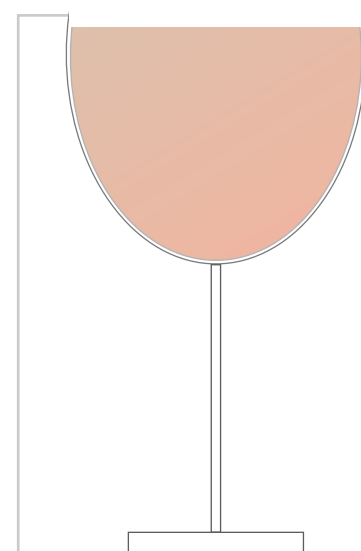


APRICOT BOSSOM

24

Apricot Gin Blossom is a sophisticated and aromatic cocktail that brings a floral and fruity twist to a classic martini-style drink. The base of gin offers a crisp and botanical foundation, perfectly balanced by the dry vermouth's herbal elegance. A touch of apricot brandy introduces a luscious, fruity sweetness, while a dash of bitters adds complexity and depth.


 Gin or  Whisky
Osmanthus-infused Vermouth
Apricot Brandy
Bitters

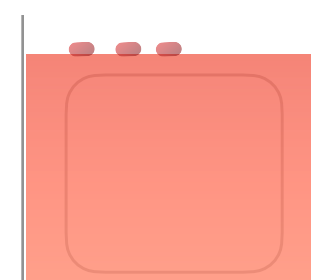


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CAO NEGRONI

Cao Negroni, a sophisticated twist on a classic favorite. This unique cocktail features cacao-infused Campari and pandan-infused sweet vermouth, creating a harmonious blend of rich chocolate and aromatic pandan flavors. Perfect for those who appreciate innovative takes on timeless cocktails, the Cao Negroni offers a luxurious and unforgettable tasting experience.

 Gin
Cacao infused Campari
Panda infused Sweet Vermouth
Chocolate Bitters & Toasted Cacao



SOME CLASSICS?

24

Classic Old Fashion

Bourbon, Brown Sugar, Angostura Bitters, Cherry wood

Whisky Sour

Whisky, Cointreau, Pandan Syrup, Angostura Bitters, Lemon, Egg White

The Manhattan

Scotch, Vermouth, Angostura Bitters, Orange Bitters

Sling 59.

Gin, Cherry Heering, Benedictine, Cointreau, Maraschino Liquor, Grenadine, Pineapple, Lime, Angostura Bitters

Negroni 59

Gin, Campari, Vermouth

Vesper 59

Gin, Vodka, Lillet, Yuzu Bitters

You Tell me

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