

GYENARI COCKTAILS

Featured by
Debbie Lee finalist on
The Next Food Network Star®

we have taken the perfect mix of fruit and spirits to meld the ideal cocktail for your drinking pleasure. our array of unique cocktails and martinis are an additional compliment to our new bar bites

martinis

- g-tini** \$9
pearl plum vodka, nigori sake, pineapple juice, floating orchid
- culver cosmo** \$8
smirnoff cranberry, triple sec
- lychee-tini** \$10
lychee juice and kai lychee vodka makes this twist on a martini fruity yet not too sweet
- citrus kiss** \$10
we mix veev acai, orange juice, lemon squeeze and a splash of soda
- fuji apple** \$9
crisp apple juice, nigori sake, splash of sour and a tad of pucker
- asian pear** \$9
fresh asian pear muddled with absolut pear, and a sour splash
- pomegranate pearl** \$11
veev acai, pearl plum vodka, pomegranate rice wine, cranberry splash

specialty cocktails

- organic rita** \$11
4 copas organic tequila, organic agave nectar, seasonal fruit, fresh lime
- mango mojito** \$10
cruzan estates white rum, fresh mango, mint, fresh lime juice
- raspberry acai** \$11
veev acai spirit, fresh raspberries, lemon juice, mint
- cucumber gingerita** \$9
a refreshing meld of cucumber, ginger, vodka, sour splash
- soju caipirihna** \$10
lots of fresh limes, raspberries, muddled lychee, soju, splash of soda
- st gyenari** \$11
we mix st germain, poochi poochi, and a soda splash
- watermelon soju spritzer** \$9
fresh watermelon, soju, sprite, and a salted rim
- korean malt** \$9
soju, scotch, coca-cola, lemon wedge - hefeweizen style
- maker's float** \$11
maker's mark, baileys, root beer, and a whipped cream dollop