

BONDST

COCKTAILS

Smoked Mule 20

Herradura Blanco Tequila, Doce Mezcal, Cold-Pressed Fuji Apples, Ginger Puree, Cucumber, Fresh Lime, Angostura Bitters

Crème Rosette 18

Rose Tea Infused Stoli Elit, Japanese Basil Yogurt, White Peach Puree, Fresh Lime, Moroccan Rose Water Mist

Lychee Martini 22

Mandarin Infused Haku Vodka, Lychee Puree, Tahitian Vanilla, Fresh Lavender

Yamamomo Framboise 18

Telmont Champagne, St Germain, Japanese Mountain Peach Puree, Raspberry Jam, Fresh Lemongrass

Sesame Dark and Stormy 18

Pyrat XO Rum 15 Years, Roasted Sesame, Nutmeg, Tahitian Vanilla, Fresh Lime, Ginger Puree, Black Sesame Powder

Shiso Cucumber 18

6 O'clock Gin, Muddled Shiso & Cucumber, Fresh Lemon

Dry Saketini 18

Haku Vodka, Kira Sake, Cucumber

Shishito Jalapeno Margarita 20

Herradura Blanco Tequila, Jalapeno, Agave, Fresh Lime, Charred Shishito Pepper

Toasted Barley Old Fashioned 18

Mugicha-Infused Suntory Toki, Agave, Walnut Bitters, Angostura Bitters, Orange Peel

Espresso Martini 20

Haku Vodka, BONDST Exclusive Sake, Mr. Black, Vanilla Simple Syrup

Sweet Saketini 16

Absolut Citron, Plum Sake, Lime, Red Grapefruit, Cranberry

NON-ALCOHOLIC

Fresh Ginger Ale 12

House-made Ginger Syrup

BONDST Iced Tea 12

Jasmine-Infused Green Tea, Japanese White Peach

BEER

Asahi Super Dry	14	Sapporo 22oz	22
Kirin Ichiban	14	Suntory Draft	15
Kirin Lite	14		
Rydeen IPA	17	O'Douls N/A	10