

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 Stolli 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