

# Hakkasan Miami

4441 Collins Ave · +17862761404 · Updated: Jan 14, 2026

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## SIGNATURE MENUS 4

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### Chrysanthemum

**\$108.00**

Appetizer: Vegetarian dim sum platter, Green salad with mango in plum dressing, Pan-fried vegetable dumplings. Soup: Sweet corn soup. Main: Stir-fry black pepper vegetarian chicken, Stir-fry wild mushroom with yam bean, Tofu clay pot in black bean sauce. Vegetable and Rice: Stir-fry french bean with preserved olive, Vegetable fried rice. Dessert: Chef's choice of dessert.

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### Lotus

**\$138.00**

Appetizer: Dim sum platter, Crispy duck salad, Crispy almond prawn. Main: Spicy prawn with curry sauce and almonds, Stir-fry Chilean sea bass with sanpei sauce, Stir-fried beef with shishito pepper, Roasted PiPa duck. Vegetable and Rice: Baby pak choi, Chicken fried rice with corn. Dessert: Chef's choice of dessert.

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### Shou

**\$168.00**

Small Eat: Dim sum platter, Green salad with truffle sauce in plum dressing, Pan-fried chicken dumpling with foie gras. Appetizer: Traditional roasted Peking duck. Main: Grilled honey Chilean sea bass, Wok-fry prawn with pineapple XO sauce, Black pepper beef tenderloin, Szechuan style sautéed diced chicken with dried chili. Vegetable and Rice: Stir-fry assorted mushroom with yam bean, Yeung Chow Fried Rice with shrimp & beef. Dessert: Chef's choice of dessert.

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### Dragon

**\$198.00**

Small Eat: Dim sum platter, Green salad with truffle sauce in plum dressing, Crispy almond prawn. Appetizer: Peking duck with Osetra caviar. Main: Grilled honey Chilean sea bass, Stir-fry prawn with shishito pepper in black bean sauce, Black pepper beef tenderloin, Spicy stir-fry scallop with edamame. Vegetable and Rice: Beef fried rice with black truffle, Sauteed asparagus with lotus root. Dessert: Chef's choice of dessert.

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## SUPREME 3

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### Traditional Roasted Peking duck with Osetra Caviar

**\$218.00**

Add duck consommé with mushrooms

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### Traditional Roasted Peking duck

**\$118.00**

Add duck consommé with mushrooms

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### Half Roasted Peking duck

**\$68.00**

Add duck consommé with mushrooms

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## SALAD 2

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### Crispy duck salad

**\$30.00**

With pomelo, pine nut

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### Green salad with mango

**\$24.00**

In plum dressing

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## SOUP 3

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<b>Hot and sour soup</b>	<b>\$15.00</b>
<b>Crab and sweet corn soup</b>	<b>\$19.00</b>
<b>Duck consommé</b>	<b>\$15.00</b>
With mushroom	

## **DIM SUM** 5

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<b>Dim sum platter</b>	<b>\$36.00</b>
Har gau, Scallop shumai, Chinese chive dumpling, Black pepper duck and pumpkin dumpling	
<b>Vegetarian dim sum platter</b>	<b>\$30.00</b>
Three style mushroom dumpling, Black rice vegetable dumpling, Crystal black truffle with edamame dumpling, Bean curd lotus roll	
<b>Sesame prawn toast</b>	<b>\$24.00</b>
<b>Pan-fried chicken dumpling with foie gras</b>	<b>\$26.00</b>
<b>Pan-fried vegetable dumpling</b>	<b>\$20.00</b>

## **SMALL EAT** 4

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<b>Duck roll</b>	<b>\$24.00</b>
<b>Salt and pepper squid</b>	<b>\$22.00</b>
<b>Smoked beef short ribs (boneless)</b>	<b>\$34.00</b>
With jasmine tea	
<b>Crispy almond prawn</b>	<b>\$36.00</b>

## **SEAFOOD** 7

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<b>Sweet &amp; sour prawn with pomegranate</b>	<b>\$40.00</b>
<b>Steamed Maine lobster with garlic</b>	<b>\$88.00</b>
<b>Spicy prawn with curry sauce and almonds</b>	<b>\$40.00</b>
<b>Wok-fry prawn with pineapple XO sauce</b>	<b>\$42.00</b>
<b>Spicy stir-fry scallop with edamame</b>	<b>\$48.00</b>
<b>Stir-fry scallop with morel mushroom</b>	<b>\$48.00</b>
<b>Singapore chili Maine lobster with sweet bun</b>	<b>\$88.00</b>

## **FISH** 4

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<b>Stir-fry Chilean sea bass with sanpei sauce</b>	<b>\$54.00</b>
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<b>Braised snapper with homemade chili bean sauce</b>	<b>\$44.00</b>
<b>Grilled honey Chilean sea bass</b>	<b>\$58.00</b>
<b>Steamed Chilean sea bass with garlic</b>	<b>\$58.00</b>

## **POULTRY** 4

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<b>Sanpei chicken claypot</b>	<b>\$32.00</b>
<small>With sweet basil, chili and spring onion</small>	
<b>Mandarin style chicken</b>	<b>\$32.00</b>
<b>Szechuan style sautéed diced chicken</b>	<b>\$32.00</b>
<small>With dried chili</small>	
<b>Crispy orange chicken</b>	<b>\$34.00</b>

## **MEAT** 4

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<b>Black pepper beef tenderloin</b>	<b>\$56.00</b>
<b>Clay pot beef tenderloin with garlic</b>	<b>\$56.00</b>
<b>Wok-fry beef with mushroom and shacha sauce</b>	<b>\$46.00</b>
<b>Stir-fried beef with shishito pepper</b>	<b>\$46.00</b>

## **TOFU AND VEGETABLE** 7

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<b>Tofu clay pot in black bean sauce</b>	<b>\$28.00</b>
<b>Stir-fried assorted mushroom with yam bean</b>	<b>\$38.00</b>
<b>Four style vegetables in sweet Szechuan sauce</b>	<b>\$20.00</b>
<b>Stir-fried French bean with preserved olive</b>	<b>\$18.00</b>
<b>Black pepper vegetarian chicken</b>	<b>\$28.00</b>
<b>Sauteed asparagus with lotus root</b>	<b>\$22.00</b>
<b>Baby pak choi</b>	<b>\$18.00</b>

## **NOODLE AND RICE** 10

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<b>Yeung Chow Fried Rice with XO sauce</b>	<b>\$28.00</b>
<small>(shrimp &amp; beef)</small>	
<b>Shrimp fried rice</b>	<b>\$22.00</b>
<b>Beef fried rice with black truffle</b>	<b>\$24.00</b>

<b>Vegetable fried rice</b>	<b>\$18.00</b>
<b>Chicken fried rice with corn</b>	<b>\$22.00</b>
<b>Spring onion egg fried rice</b>	<b>\$16.00</b>
<b>Jasmine rice</b>	<b>\$12.00</b>
<b>Hakka noodles with mushroom and chives</b>	<b>\$22.00</b>
<b>Rice vermicelli with shredded chicken</b>	<b>\$24.00</b>
<b>Udon noodles with duck in black pepper sauce</b>	<b>\$28.00</b>

## CHARACTER 4

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<b>The Hakka</b>	<b>\$21.00</b>
Grey Goose vodka, sake, coconut, passion fruit, lychee	
<b>The Chinese Mule</b>	<b>\$21.00</b>
Belvedere vodka, sake, lime, ginger beer, cilantro, ginger	
<b>Lychee Martini</b>	<b>\$21.00</b>
Ketel One vodka, lychee liqueur, lychee, orange bitters	
<b>Smoky Negroni</b>	<b>\$21.00</b>
Bombay Sapphire gin, Antica Formula vermouth, Campari with Grand Marnier smoke infusion	

## STRENGTH AND GRACE 8

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<b>Enchanted</b>	<b>\$21.00</b>
Codigo Reposado tequila, Aperol, grapefruit, Fever-tree lemon	
<b>Forbidden Fruit</b>	<b>\$21.00</b>
Grey Goose vodka, calvados, apple juice, clove vanilla, lemon juice	
<b>Frescor</b>	<b>\$21.00</b>
Botanist gin, lemon, fresh ginger, mint	
<b>Basil Heaven</b>	<b>\$21.00</b>
Woodford Reserve bourbon, St Germain, passion fruit, basil, orange bitters	
<b>Jade</b>	<b>\$21.00</b>
Mijenta blanco tequila, Domain De Canton, lime, pineapple, cucumber, ginger beer	
<b>Bodhi</b>	<b>\$21.00</b>
Hangar One vodka, Giffard banana, pineapple puree, honey, ginger, lemon	
<b>Saketini</b>	<b>\$21.00</b>
Tito's vodka, Hendricks gin, sake, lime, cucumber	

**Misunderstood** **\$21.00**  
Bacardi Ocho, lime, vanilla, orange bitters, Tropical Red bull

**ONLY AT FONTAINEBLEAU** 9

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**French Romance** **\$21.00**  
Hendricks gin, pamplemousse, prosecco, passion fruit, lemon

**Trinity** **\$21.00**  
Monkey 47 gin, strawberry puree, lemon, cinnamon, egg white, orange bitters

**Mayan Sunrise** **\$21.00**  
Thai chili infused Ilegal mezcal, dry curacao, lemon, grapefruit, agave, hawaiian black sea salt

**The Main Avenue** **\$21.00**  
Macallan 12 yrs, Aperol, Lillet Blanc, Carpano Antica, Luxardo Maraschino

**Yellow Lotus** **\$21.00**  
Patron reposado tequila, passion fruit, pineapple, ginger, lemon

**Serpent's Tongue** **\$21.00**  
Angel's Envy bourbon, honey, lemon, ginger

**Caliber 54** **\$21.00**  
Chivas 12 yrs or Bacardi 10 yrs, Borghetti coffee, cacao bitters, sesame

**Tanjiro** **\$21.00**  
Casamigos blanco tequila, Apricot liqueur, passion fruit, yuzu, lemon

**Bedford Drive** **\$21.00**  
Forbidden rice infused Meili vodka, Ilegal mezcal, sake, lemon

**FRUIT BLENDS** 4

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**Kowloon Cooler** **\$10.00**  
Strawberry, raspberry, blackberry, lychee, apple juice cranberry juice, lemon-lime soda

**Fall in Chateaux** **\$10.00**  
Green apple, passion fruit, spiced syrup, cinnamon, Fever-Tree club soda

**Pompelmo** **\$10.00**  
Grapefruit juice, vanilla, lemon juice, Fever-Tree club soda

**Virgin Hakka** **\$10.00**  
Passion fruit, coconut, lime, lychee juice

**BELLINIS** 3

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**Tokyo Sunset** **\$18.00**  
Yuzu, passion fruit, prosecco

<b>Caribbean Breeze</b>	<b>\$18.00</b>
Pineapple, banana, prosecco	
<b>Midnight Blues</b>	<b>\$18.00</b>
Blackberry, Velvet-Falernum, prosecco	

## BEER 7

<b>Coedo, Shiro</b>	<b>\$14.00</b>
Hefeweizen	
<b>Asahi 'Super Dry'</b>	<b>\$10.00</b>
Rice Lager	
<b>Sapporo</b>	<b>\$10.00</b>
Lager	
<b>Kirin Light</b>	<b>\$10.00</b>
Lager	
<b>Heineken</b>	<b>\$9.00</b>
Pilsner	
<b>La Tropical Nativo</b>	<b>\$9.00</b>
IPA	
<b>Fontainebleau Lager</b>	<b>\$9.00</b>

## HOUSE SPIRITS 7

<b>Bacardi Superior Rum</b>	<b>\$18.00</b>
<b>New Amsterdam Gin</b>	<b>\$18.00</b>
<b>Jose Cuervo Tradicional Tequila</b>	<b>\$18.00</b>
<b>Dewars White Label Scotch</b>	<b>\$18.00</b>
<b>Jack Daniel's Whiskey</b>	<b>\$18.00</b>
<b>Hennessy VSOP Cognac</b>	<b>\$24.00</b>
<b>Three Olives Vodka</b>	<b>\$18.00</b>

## FRESH JUICES 4

<b>Hand pressed orange</b>	<b>\$8.00</b>
<b>Hand pressed grapefruit</b>	<b>\$8.00</b>
<b>Hand pressed apple</b>	<b>\$8.00</b>

**Hand pressed pineapple** **\$8.00**

**SOFT DRINKS** 3

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**Pepsi** **\$5.00**

**Diet Pepsi** **\$5.00**

**Starry** **\$5.00**

**ARTESIAN SODA** 4

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**Fever-Tree Ginger Ale** **\$8.00**

**Fever-Tree Ginger Beer** **\$8.00**

**Fever-Tree Soda Water** **\$8.00**

**Fever-Tree Tonic Water** **\$8.00**

**ARTESIAN WATER** 2

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**Pellegrino sparkling** **\$10.00**

**Fiji still** **\$10.00**

**NON-ALCOHOLIC BEVERAGES** 4

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**Fresh lemonade** **\$8.00**

**Peach-Ginger ice tea (decaf)** **\$8.00**

**Hibiscus ice tea** **\$8.00**

**Darjeeling ice tea** **\$8.00**

**ENERGY DRINKS** 4

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**Red Bull** **\$6.00**

**Red Bull Sugarfree** **\$6.00**

**Red Bull Tropical** **\$6.00**

**Red Bull Watermelon** **\$6.00**

**SINGLE MALT SPEYSIDE** 20

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**Aberlour 12 yrs** **\$25.00**

**Balvenie 12 yrs Double Wood** **\$18.00**

<b>Balvenie 14 yrs Caribbean Cask</b>	<b>\$20.00</b>
<b>Balvenie 15 yrs Single Barrel</b>	<b>\$45.00</b>
<b>Balvenie 21 yrs Port Wood</b>	<b>\$70.00</b>
<b>Balvenie 25 yrs Single Malt</b>	<b>\$180.00</b>
<b>Glenfiddich 12 yrs</b>	<b>\$18.00</b>
<b>Glenfiddich 15 yrs</b>	<b>\$22.00</b>
<b>Glenfiddich 18 yrs</b>	<b>\$30.00</b>
<b>Glenfiddich 21 yrs</b>	<b>\$50.00</b>
<b>Glenlivet Founders Reserve</b>	<b>\$16.00</b>
<b>Glenlivet 12 yrs</b>	<b>\$18.00</b>
<b>Glenlivet 15 yrs</b>	<b>\$25.00</b>
<b>Glenlivet 18 yrs</b>	<b>\$30.00</b>
<b>Glenlivet Archive 21 yrs</b>	<b>\$55.00</b>
<b>Macallan 12 yrs</b>	<b>\$25.00</b>
<b>Macallan 15 yrs</b>	<b>\$40.00</b>
<b>Macallan 18 yrs</b>	<b>\$75.00</b>
<b>Macallan 25 yrs</b>	<b>\$370.00</b>
<b>Macallan Rare Cask</b>	<b>\$95.00</b>

## **SINGLE MALT VINTAGE <sup>2</sup>**

<b>Macallan Fine &amp; Rare 1960</b>	<b>\$1,422.00</b>
<b>Macallan Fine &amp; Rare 1970</b>	<b>\$948.00</b>

## **HIGHLAND <sup>7</sup>**

<b>Dalmore 12 yrs</b>	<b>\$21.00</b>
<b>Dalmore Cigar Malt</b>	<b>\$35.00</b>
<b>Dalwhinnie 15 yrs</b>	<b>\$25.00</b>
<b>Glenmorangie 10 yrs</b>	<b>\$18.00</b>
<b>Glenmorangie Nectar D'or</b>	<b>\$26.00</b>
<b>Glenmorangie Quinta Ruban</b>	<b>\$21.00</b>

**Oban 14 yrs** **\$19.00**

**IRELAND** 3

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**Green Spot** **\$20.00**

**Redbreast 12 yrs** **\$28.00**

**Redbreast 15 yrs** **\$40.00**

**ISLAND** 4

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**Highland Park 12 yrs** **\$19.00**

**Highland Park 15 yrs** **\$25.00**

**Highland Park 18 yrs** **\$35.00**

**Highland Park 25 yrs** **\$150.00**

**ISLAY** 2

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**Laphroaig 10 yrs** **\$19.00**

**Lagavulin 16 yrs** **\$22.00**

**SCOTCH BLENDED** 11

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**Chivas Regal 12 yrs** **\$18.00**

**Chivas Regal 18 yrs** **\$21.00**

**Chivas Regal 25 yrs** **\$75.00**

**Chivas Royal Salute Miami Edition** **\$70.00**

**Dewar's 12 yrs** **\$18.00**

**Dewar's 18 yrs** **\$21.00**

**Dewar's Signature** **\$30.00**

**Johnnie Walker Black Label 12 yrs** **\$17.00**

**Johnnie Walker Green Label 15 yrs** **\$19.00**

**Johnnie Walker Gold Label** **\$21.00**

**Johnnie Walker Blue Label** **\$47.00**

**TAIWAN** 8

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<b>Akashi White Oak</b>	<b>\$23.00</b>
<b>Kaiyō 7 yrs</b>	<b>\$21.00</b>
<b>Kaiyō Cask Strength</b>	<b>\$30.00</b>
<b>Suntory Toki</b>	<b>\$20.00</b>
<b>Teitessa 15 yrs</b>	<b>\$55.00</b>
<b>Teitessa 25 yrs</b>	<b>\$65.00</b>
<b>Teitessa 30 yrs</b>	<b>\$85.00</b>
<b>Kavalan King Car Conductor</b>	<b>\$34.00</b>

## **AMERICAN WHISKEY BOURBON** 18

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<b>Angel's Envy Fontainebleau Private Barrel</b>	<b>\$35.00</b>
<b>Angel's Envy</b>	<b>\$21.00</b>
<b>Baker's</b>	<b>\$17.00</b>
<b>Basil Hayden's</b>	<b>\$20.00</b>
<b>Blanton's</b>	<b>\$38.00</b>
<b>Buffalo Trace</b>	<b>\$18.00</b>
<b>Bulleit</b>	<b>\$21.00</b>
<b>Hudson</b>	<b>\$24.00</b>
<b>Jameson Black Barrel</b>	<b>\$18.00</b>
<b>Jefferson Straight</b>	<b>\$15.00</b>
<b>Jefferson Ocean</b>	<b>\$21.00</b>
<b>Knob Creek</b>	<b>\$20.00</b>
<b>Mitcher's 10 yrs</b>	<b>\$40.00</b>
<b>Maker's Mark Fontainebleau Private Selection</b>	<b>\$30.00</b>
<b>Maker's Mark</b>	<b>\$18.00</b>
<b>Rabbit Hole Fontainebleau Private Barrel</b>	<b>\$26.00</b>
<b>Woodford Reserve</b>	<b>\$20.00</b>
<b>Woodford Reserve Double Oak</b>	<b>\$24.00</b>

## **CANADA** 2

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<b>Crown Royal</b>	<b>\$19.00</b>
<b>Crown Royal Reserve</b>	<b>\$20.00</b>
<b>RYE 6</b>	
<b>Angel's Envy</b>	<b>\$21.00</b>
<b>Bulleit</b>	<b>\$21.00</b>
<b>Knob Creek</b>	<b>\$20.00</b>
<b>Mitcher's 10yrs</b>	<b>\$40.00</b>
<b>Woodford Reserve</b>	<b>\$20.00</b>
<b>Whistlepig 10 yrs</b>	<b>\$30.00</b>
<b>TENNESSEE 3</b>	
<b>Jack Daniel's Gentleman Jack</b>	<b>\$18.00</b>
<b>Jack Daniel's Single Barrel</b>	<b>\$20.00</b>
<b>Jack Daniel's Sinatra Selection</b>	<b>\$30.00</b>
<b>RUM 1</b>	
<b>Pyrat Rum XO Reserve</b>	<b>\$17.00</b>
<b>GUYANA 2</b>	
<b>Mount Gay Eclipse</b>	<b>\$18.00</b>
<b>Mount Gay Eclipse Extra Old</b>	<b>\$21.00</b>
<b>BERMUDA 1</b>	
<b>Gosling's Black Seal</b>	<b>\$19.00</b>
<b>DOMINICAN REPUBLIC 2</b>	
<b>Brugal 1888</b>	<b>\$20.00</b>
<b>Brugal Visionaria</b>	<b>\$35.00</b>
<b>GUATEMALA 2</b>	
<b>Ron Zacapa Centenario</b>	<b>\$19.00</b>
<b>Ron Zacapa XO</b>	<b>\$28.00</b>

## HAITI 1

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**Barbancourt 15 yrs** **\$17.00**

1.5oz 43% abv

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## JAMAICA 2

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**Appleton Estate 21** **\$35.00**

1.5oz 43% abv

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**Captain Morgan Spiced** **\$20.00**

1.5oz 43% abv

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## NICARAGUA 1

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**Flor de Caña** **\$45.00**

1.5oz 40% abv

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## VENEZUELA 2

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**Diplomático Reserva Exclusiva** **\$21.00**

1.5oz 40% abv

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**Santa Teresa 1796** **\$20.00**

1.5oz 40% abv

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## CACHAÇA BRAZIL 2

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**Avuá Amburana** **\$19.00**

1.5oz 40% abv

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**Avuá Prata** **\$15.00**

1.5oz 42% abv

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## PERU 1

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**La Caravedo** **\$15.00**

1.5oz 40% abv

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## TEQUILA HIGHLAND 24

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**Avion Cristalino** **\$65.00**

1.5oz 40% abv

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**Avion Reserva 44** **\$42.00**

1.5oz 40% abv

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**Casamigos Blanco** **\$24.00**

1.5oz 40% abv

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<b>Casamigos Reposado</b>	<b>\$26.00</b>
1.5oz 40% abv	
<b>Casamigos Añejo</b>	<b>\$27.00</b>
1.5oz 40% abv	
<b>Corzo Silver</b>	<b>\$17.00</b>
1.5oz 40% abv	
<b>Corzo Reposado</b>	<b>\$19.00</b>
1.5oz 40% abv	
<b>Corzo Añejo</b>	<b>\$19.00</b>
1.5oz 40% abv	
<b>Clase Azul Plata</b>	<b>\$38.00</b>
1.5oz 40% abv	
<b>Clase Azul Reposado</b>	<b>\$82.00</b>
1.5oz 40% abv	
<b>Clase Azul Gold</b>	<b>\$98.00</b>
1.5oz 40% abv	
<b>Clase Azul Añejo</b>	<b>\$165.00</b>
1.5oz 40% abv	
<b>Clase Azul Ultra Extra Añejo</b>	<b>\$350.00</b>
1.5oz 40% abv	
<b>Don Julio Blanco</b>	<b>\$21.00</b>
1.5oz 40% abv	
<b>Don Julio Reposado</b>	<b>\$22.00</b>
1.5oz 40% abv	
<b>Don Julio Añejo</b>	<b>\$24.00</b>
1.5oz 40% abv	
<b>Don Julio Real</b>	<b>\$71.00</b>
1.5oz 40% abv	
<b>Ocho Single Estate Reposado</b>	<b>\$20.00</b>
1.5oz 40% abv	
<b>Rey Sol Extra Añejo</b>	<b>\$72.00</b>
1.5oz 40% abv	
<b>Patron El Alto</b>	<b>\$65.00</b>
1.5oz 40% abv	
<b>Patron El Cielo</b>	<b>\$50.00</b>
1.5oz 40% abv	

<b>Patrón Silver</b>	<b>\$19.00</b>
1.5oz 40% abv	
<b>Patrón Reposado</b>	<b>\$22.00</b>
1.5oz 40% abv	
<b>Patrón Añejo</b>	<b>\$24.00</b>
1.5oz 40% abv	
<b>LOWLAND</b> 21	
<b>Patrón Grand Platinum</b>	<b>\$45.00</b>
1.5oz 40% abv	
<b>Gran Patrón Burdeos</b>	<b>\$105.00</b>
1.5oz 40% abv	
<b>Mijenta Blanco</b>	<b>\$25.00</b>
1.5oz 40%abv	
<b>Mijenta Reposado</b>	<b>\$35.00</b>
1.5oz 40% abv	
<b>Mijento Anejo</b>	<b>\$52.00</b>
1.5oz 40% abv	
<b>Codigo Blanco</b>	<b>\$18.00</b>
1.5oz 40% abv	
<b>Codigo Rosa</b>	<b>\$20.00</b>
1.5oz 40% abv	
<b>Codigo Reposado</b>	<b>\$22.00</b>
1.5oz 40% abv	
<b>Codigo Anejo</b>	<b>\$45.00</b>
1.5oz 40% abv	
<b>Codigo Extra Añejo</b>	<b>\$90.00</b>
1.5oz 40% abv	
<b>Casa Dragones Blanco</b>	<b>\$22.00</b>
1.5oz 40% abv	
<b>Casa Dragones Joven</b>	<b>\$75.00</b>
1.5oz 40% abv	
<b>Cincoro Blanco</b>	<b>\$28.00</b>
1.5oz 40% abv	
<b>Cincoro Reposado</b>	<b>\$31.00</b>
1.5oz 40% abv	

<b>Cincoro Añejo</b>	<b>\$49.00</b>
1.5oz 40% abv	
<b>Cincoro Extra Añejo</b>	<b>\$295.00</b>
1.5oz 40% abv	
<b>Herradura Silver</b>	<b>\$17.00</b>
1.5oz 40% abv	
<b>Herradura Reposado</b>	<b>\$19.00</b>
1.5oz 40% abv	
<b>Herradura Añejo</b>	<b>\$24.00</b>
1.5oz 40% abv	
<b>Herradura Seleccion Suprema</b>	<b>\$90.00</b>
1.5oz 40% abv	
<b>Jose Cuervo Reserva de la Familia</b>	<b>\$60.00</b>
1.5oz 40% abv	
<b>MEZCAL</b> 15	
<b>Komos Reposado Rosa</b>	<b>\$24.00</b>
1.5oz 40% abv	
<b>Komos Cristalino</b>	<b>\$32.00</b>
1.5oz 40% abv	
<b>Komos Extra Añejo</b>	<b>\$90.00</b>
1.5oz 40% abv	
<b>Amaras Cupreata</b>	<b>\$18.00</b>
1.5oz 43% abv	
<b>Casamigos Joven</b>	<b>\$26.00</b>
1.5oz 40% abv	
<b>Claze Azul Mezcal Durango</b>	<b>\$150.00</b>
1.5oz 40% abv	
<b>Claze Azul Mezcal Guerrero</b>	<b>\$135.00</b>
1.5oz 42% abv	
<b>Del Maguey Vida</b>	<b>\$15.00</b>
1.5oz 42% abv	
<b>Del Maguey Chichicapa</b>	<b>\$21.00</b>
1.5oz 46% abv	
<b>Del Maguey Pechuga</b>	<b>\$48.00</b>
1.5oz 49% abv	

<b>Dos Hombres Joven</b>	<b>\$19.00</b>
1.5oz 40% abv	
<b>Dos Hombres Tobala</b>	<b>\$90.00</b>
1.5oz 40% abv	
<b>Illegal Joven</b>	<b>\$18.00</b>
1.5oz 43% abv	
<b>Illegal Reposado</b>	<b>\$22.00</b>
1.5oz 40% abv	
<b>Tres Tribus 'Cuishe' Artisanal</b>	<b>\$40.00</b>
1.5oz 40% abv	
<b>GIN</b> 14	
<b>Atian Rose</b>	<b>\$17.00</b>
1.5oz 43% abv	
<b>Beefeater</b>	<b>\$19.00</b>
1.5oz 47% abv	
<b>Bols Genever</b>	<b>\$20.00</b>
1.5oz 42% abv	
<b>Bombay</b>	<b>\$19.00</b>
1.5oz 43% abv	
<b>Bombay Sapphire</b>	<b>\$20.00</b>
1.5oz 47% abv	
<b>Hendrick's</b>	<b>\$18.00</b>
1.5oz 44% abv	
<b>Martin Miller's</b>	<b>\$17.00</b>
1.5oz 40% abv	
<b>Monkey 47</b>	<b>\$22.00</b>
1.5oz 47% abv	
<b>Nolet's Silver</b>	<b>\$18.00</b>
1.5oz 47.6% abv	
<b>Nolet's Reserve</b>	<b>\$120.00</b>
1.5oz 52.3% abv	
<b>Oxley</b>	<b>\$19.00</b>
1.5oz 47% abv	
<b>Plymouth</b>	<b>\$17.00</b>
1.5oz 41.2% abv	

<b>Plymouth Navy Strength</b>	<b>\$19.00</b>
1.5oz 57% abv	
<b>Roku</b>	<b>\$20.00</b>
1.5oz 43% abv	

## VODKA FRANCE 6

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<b>Cîroc</b>	<b>\$20.00</b>
1.5oz 40% abv	
<b>Grey Goose</b>	<b>\$21.00</b>
1.5oz 40% abv	
<b>Grey Goose Le Citron</b>	<b>\$21.00</b>
1.5oz 40% abv	
<b>Grey Goose L'Orange</b>	<b>\$21.00</b>
1.5oz 40% abv	
<b>Grey Goose La Poire</b>	<b>\$21.00</b>
1.5oz 40% abv	
<b>Grey Goose VX</b>	<b>\$25.00</b>
1.5oz 40% abv	

## HOLLAND 1

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<b>Ketel One</b>	<b>\$21.00</b>
1.5oz 40% abv	

## KENTUCKY, USA 1

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<b>Buffalo Trace Harlen D Wheatley's 'CLIX' Vodka</b>	<b>AVAILABLE OPTIONS</b>
40% abv	2oz: \$55.00
	3oz: \$75.00

## AUSTRIA 1

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<b>Truman</b>	<b>\$20.00</b>
1.5oz 40% abv	

## POLAND 3

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<b>Belvedere</b>	<b>\$21.00</b>
1.5oz 40% abv	
<b>Belvedere 10</b>	<b>\$40.00</b>
1.5oz 40% abv	

**Chopin** **\$18.00**  
1.5oz 40% abv

**MONTENEGRO** 3

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**Zu Bison Grass** **\$18.00**  
1.5oz 40% abv

**Beluga Noble** **\$18.00**  
1.5oz 40% abv

**Beluga Gold** **\$35.00**  
1.5oz 40% abv

**RUSSIA** 3

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**Russian Standard Platinum** **\$20.00**  
1.5oz 40% abv

**Russian Standard Gold** **\$18.00**  
1.5oz 40% abv

**Stolichnaya Elit** **\$22.00**  
1.5oz 40% abv

**SWEDEN** 2

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**Absolut** **\$18.00**  
1.5oz 40% abv

**Absolut Elyx** **\$20.00**  
1.5oz 42% abv

**DIGESTIF** 11

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**Amaro Montenegro** **\$20.00**  
1.5oz 40% abv

**Grand Marnier** **\$18.00**  
1.5oz 40% abv

**Drambuie** **\$18.00**  
1.5oz 40% abv

**Pallini Limoncello** **\$15.00**  
1.5oz 46% abv

**Jägermeister** **\$18.00**  
1.5oz 35% abv

<b>Fernet-Branca</b>	<b>\$17.00</b>
1.5oz 45% abv	
<b>Amaro Averna</b>	<b>\$20.00</b>
1.5oz 29% abv	
<b>Molinari Sambuca</b>	<b>\$15.00</b>
1.5oz 42% abv	
<b>Romana Black Sambuca</b>	<b>\$18.00</b>
1.5oz 38% abv	
<b>Cointreau</b>	<b>\$18.00</b>
1.5oz 40% abv	
<b>Patrón XO Cafe</b>	<b>\$18.00</b>
1.5oz 35% abv	
<b>GRAPPA</b> 5	
<b>Gaia Dramji</b>	<b>\$40.00</b>
1.5oz 50% abv	
<b>Nonino lo Chardonnay</b>	<b>\$22.00</b>
1.5oz 41% abv	
<b>Amaro Nonino</b>	<b>\$22.00</b>
1.5oz 41% abv	
<b>Poli Moscato</b>	<b>\$32.00</b>
1.5oz 41% abv	
<b>Antinori Grappa Tignanello</b>	<b>\$30.00</b>
1.5oz 42% abv	
<b>COGNAC</b> 12	
<b>Courvoisier VSOP</b>	<b>\$20.00</b>
1.5oz 40% abv	
<b>Hennessy VSOP</b>	<b>\$24.00</b>
1.5oz 40% abv	
<b>Hennessy XO</b>	<b>\$50.00</b>
1.5oz 40% abv	
<b>Hennessy Paradis</b>	<b>\$180.00</b>
1.5oz 40% abv	
<b>Hennessy Richard</b>	<b>\$650.00</b>
1.5oz 40% abv	

<b>Martell L'or</b>	<b>\$525.00</b>
1.5oz 40% abv	
<b>Rémy Martin VSOP</b>	<b>\$20.00</b>
1.5oz 40% abv	
<b>Rémy Martin XO</b>	<b>\$33.00</b>
1.5oz 40% abv	
<b>Rémy Martin 1738</b>	<b>\$18.00</b>
1.5oz 40% abv	
<b>D'Ussé VSOP</b>	<b>\$17.00</b>
1.5oz 40% abv	
<b>D'Ussé XO</b>	<b>\$75.00</b>
1.5oz 40% abv	
<b>Louis XIII</b>	<b>AVAILABLE OPTIONS</b>
40% abv	0.5 oz: \$125.00
	1 oz: \$250.00
	1.5 oz: \$375.00

## ARMAGNAC <sup>2</sup>

<b>Larressingle VSOP</b>	<b>\$19.00</b>
1.5oz 40% abv	
<b>Larressingle XO</b>	<b>\$27.00</b>
1.5oz 43% abv	

## CALVADOS <sup>1</sup>

<b>Boulard Pays D'Auge VSOP</b>	<b>\$17.00</b>
1.5oz 40% abv	