



KING'S RANSOM

COCKTAIL MENU

HIGHBALLS \$12

\$10 HIGHBALLS EVERY DAY 5pm-6pm

Toki

toki japanese whiskey, highball bubbles, orange zest

Vodka

haku japanese vodka, highball bubbles, ago seaweed, lime

Gin

roku japanese gin, highball bubbles, shiso leaf

Ryeball

jim beam rye, highball bubbles, angostura bitters, lemon

Mezcal

del maguey vida mezcal infused w/ beets, highball bubbles, spiced apple bitters, lime

Americano

campari aperitivo, sweet vermouth blend, highball bubbles, lemon

SPIRIT FREE \$12

Pickled Tonic

seedlip garden 108, pickled rosewater, highball bubbles, cucumber

Buzz Free Bees Knees

seedlip grove 42, honey, lemon, egg white, bee pollen, rosemary

Add Sunmed Full Spectrum CBD Oil to Any Spirit Free Cocktail \$2

OLD FASHIONEDS \$14

Lapsang Boogie

old overholt bonded rye, cruzan single barrel rum, lapsang souchang syrup, jamaican bitters #1

Apples & Oranges

powers irish whiskey, kopper kettle apple whiskey, orange coffee stout syrup, pernod, angostura bitters

Smoked Pear

old fashioned woodford reserve bourbon, smoked pear syrup, ginger bitters

Gin & Saffron

plymouth gin, pineapple saffron syrup, liqueure stregga

Anejo Old Fashioned

altos tequila anejo, cinnamon brown sugar, aromatic bitters

Improved Mezcal Cocktail

del maguey vida mezcal, mint syrup, absinthe wash, peychaud's bitters

CITRUS/SOURS \$14

Lion's Tail

old overholt bonded rye, cardamom-sage syrup, lemon, tiki bitters, egg white, nutmeg

Lemon Ginger Sour

roku japanese gin, ginger green tea honey, lemon, orange bitters

Hemmingway's Getaway

macchu pisco, cinnamon luxardo, lime, grapefruit, sparkling wine

Oh My Cod, Becky!

smithworks vodka, spiced cranberry, lime, sparkling wine

Cherry Fire Margarita

altos tequila plata, cherry, chinese 5 spice, lime, thai chili pepper

Almost Famous

altos tequila reposado, yellow chartreuse, aperol, lemon

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KING'S RANSOM

COCKTAIL TASTING MENU

SESSION SIZED COCKTAILS - \$8

MANHATTANS

Black Manhattan

old overholt bonded rye, amaro blend, black walnut bitters

Storm the Gates

toki japanese whiskey, vermouth blend, dry curacao

Anejo Manhattan

herradura anejo tequila, anejo vermouth blend, anejo manhattan bitters

Bobby Burns

monkey shoulder scotch, perfect vermouth blend, benedictine

Bijou

monkey 47 gin, green chartreuse, sweet vermouth, orange bitters

Blackstrap Manhattan

cruzan blackstrap rum, cruzan single barrel rum, amaro blend, cherry bark- vanilla bitters

Bolivian White Widow

rujero singani, yellow chartreuse, laird's 86 applejack

MARTINIS

Dirty Martini #2

haku japanese vodka, cucumber wasabi brine

Reverse Vesper

cirrus vodka, monkey 47 gin, lillet rose', peppercorn tincture

Saketini

roku japanese gin, kaffir lime infused sake, dry vermouth blend

Curious George

monkey 47 gin, monkey shoulder scotch

50/50 Martini

catocin creek gin, vermouth blanco blend, orange bitters

Dirty Chai Martini

kopper kettle chai rum, espresso-infused vodka, amaro blend

Singani Martini

rujero singani infused with grapefruit, dry vermouth infused with cinnamon

NEGRONIS

Neon Negroni

plymouth gin, suze, dry vermouth, "neon" bitters

Rosita

altos tequila reposado, campari, perfect vermouth blend, aromatic bitters

Negroni Blanco

del maguey vida mezcal, salers gentiane apertif, vermouth blanco blend, hopped grapefruit bitters

Rum Negroni

house rum blend, sfumamto rarbarbaro, vermouth blend, plum bitters

Irish Negroni

power's irish whiskey, bitter amaro irish blend, orange bitters

Cold Brewlevardier

legent bourbon, cold brew campari, vermouth blend, chocolate orange bitters

Negroni Sbagliato

roku japanese gin, aperol apertivo, sparkling wine



KING'S RANSOM

BEVERAGE

MENU

NOTABLE WHISK(E)Y

JAPAN

- hatozaki small batch** \$17
(apricot, toffee, green tea, light peat)
- kaiyo mizunara oak** \$17
(vanilla, orange tea, cherry)
- kaiyo 7 year** \$15
(honey, coconut, vanilla)
- kaiyo cask strength** \$23
(sandalwood, marshmallow, banana)
- kaiyo peated** \$21
(peat, tea leaf, almond)
- nikka coffee grain** \$20
(caramel, chocolate, spearmint)
- nikka pure malt** \$20
(butterscotch, fig, citrus)
- toki** \$13
(green apple, grapefruit, pepper)
- yamazaki 12 year** \$30
(pineapple, baking spice, butter)
- yamazaki 18 year** \$100
(raisin, oak, chocolate)

TAIWAN

- kavalan** \$20
(honey, sherry, tropical fruit)

SCOTLAND

- aberlour 12 year** \$18
(sherry, butter toffee, baking spice)
- auchentoshen american oak** \$14
(tropical fruit, custard, coconut)
- laphroaig 10 year** \$15
(sherry, butter toffee, baking spice)
- monkey shoulder** \$12
(floral vanilla, orange zest, wood spice)

UNITED STATES

- angel's envy bourbon** \$15
(maple, vanilla, toasted nuts, oak spice)
- legent bourbon** \$12
(dried stone fruit, vanilla, pecan)
- jim beam bourbon** \$9
(caramel corn, vanilla, citrus zest)
- maker's mark bourbon** \$11
(brown sugar, toffee, butterscotch, banana)
- woodford reserve bourbon** \$12
(honey, vanilla buttercream, oak spice)
- angel's envy rye** \$22
(rum spice, candy corn, brown sugar)
- catoctin creek roundstone rye** \$15
(bread pudding, pink peppercorn, banana)
- old overholt bottled in bond rye** \$9
(caramel corn, taffy, rye spice)

SAKE BY THE GLASS

- mio sparkling sake (300 m btl)** \$18
(white grape, asian pear, off-dry)
- ty ku cucumber junmai** \$10
(crisp, vegetal, refreshing)
- ty ku coconut nigori** \$10
(coconut, vanilla, silky)
- ty ku black junmai ginjo** \$12
(peach, vanilla, rich)

WINE BY THE GLASS

- palazzone orvietto white blend '18** \$10
umbria, ita (citrus, floral, mineral)
- roku riesling '18** \$10
monterey, ca (pear, guava, off-dry)
- aragosta sparkling vermentino NV** \$10
sardinia, ita (apricot, peach, almond)
- j. de villebois pinot noir '18** \$10
sancerre, fra (cherry, rhubarb, silky)
- casa castillo monastrell '16** \$10
jumilla, esp (berry, tannic, tobacco)

BEER

- sapporo lager (draft)** \$5
sapporo, jpn (light, crisp, refreshing)

FROZEN COCKTAILS

- frose'** \$12
vinho verde rose', vodka, strawberry, lime

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