



# DEKOTORA

@xdekotorabarx

## COCKTAILS

<b>NG Carajillo</b> Cognac + Mr Black Coffee Liqueur + Licor 43 + Espresso	<b>21</b>	<b>Mezzi Calpico</b> Mezcal + Fino Sherry + Calpico + Lemongrass + Grapefruit Soda	<b>20</b>
<b>Red Bean Old Fashioned</b> Japanese Whisky + Old Forester Bourbon + Averna + Red Bean Demerara + Tobacco Bitters	<b>20</b>	<b>Yuzu Spritz</b> Aperol + Yuzu Juice + Sparkling Wine	<b>21</b>
<b>Yuzu Kosho Margarita</b> JC Tradicional Blanco + St George Basil Eau de Vie + Yuzu Kosho + Lime + Gochugaru Salt	<b>20</b>	<b>Lightyear Buzz</b> Gin + Cucumber + Lime + Pineapple Oleo Saccharum	<b>20</b>
<b>Radiant Drift</b> Oka Japanese Vodka + Chinola Mango + Falernum + Toasted Rice + Lime	<b>21</b>	<b>Electric Midnight</b> Flor de Caña Blanco + Flor de Caña 4yr + Tamarind + Coconut Water + Lime	<b>21</b>

## WINE

<b>Sparkling</b> Raventòs 'de Nuit' Rosé Xarello, Macabeo Catalonia, Spain NV	<b>21 / 84</b>	<b>Sake</b> Bartender's Choice Ask Your Server	<b>18 / 72</b>
<b>White</b> Laurent Vanidoso Chardonnay Valle Central, Chile 2024	<b>15 / 60</b>	<b>Red</b> Sindicat La Figuera Grenache Catalonia, Spain 2022	<b>16 / 64</b>
La Val Arantei Albariño Rías Baixas, Spain 2023	<b>16 / 64</b>	Mary Taylor Touriga Nacional Dao, Portugal 2020	<b>15 / 60</b>

## BEER

Singha Lager	<b>8</b>	Lola Menta	<b>10</b>
Gulf Stream IPA	<b>8</b>	Toasted Rice Horchata	<b>12</b>
		N/A Mezzi Calpico	<b>10</b>

## NON ALCOHOLIC

## FROM THE NIÑO GORDO KITCHEN

<b>Hamachi *</b> Pecorino + Truffle + Cucumber + Nori	<b>24</b>	<b>Mushrooms</b> Celery Root + Tofu + Black Garlic	<b>22</b>
<b>Tuna Tataki *</b> Egg Yolk + Wasabi + Shiso	<b>24</b>	<b>Cauliflower Karaage</b> Grapes + Cashews + Fresh Herbs	<b>22</b>

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.