



DEKOTORA

@xdekotorabarx

COCKTAILS

Cherry Blossom Negroni 21	Mezzi Calpico 20
Cherry Blossom Infused Gin + Campari + Sweet Vermouth + Punt e Mes	Mezcal + Fino Sherry + Calpico + Lemongrass + Grapefruit Soda
Red Bean Old Fashioned 20	Yuzu Spritz 21
Japanese Whisky + Old Forester Bourbon + Pathfinder Spirit+ Red Bean Demerara + Tobacco Bitters	Aperol + Yuzu Juice + Sparkling Wine
Yuzu Kosho Margarita 20	Lightyear Buzz 20
Arette Blanco + St George Basil Eau de Vie + Yuzu Kosho + Lime + Gochugaru Salt	Gin + Cucumber + Lime + Pineapple Oleo Saccharum
Radiant Drift 21	Electric Midnight 21
Oka Vodka + Chinola Passionfruit + Falernum + Toasted Rice + Lime	Flor de Caña Blanco + Flor de Caña 4yr + Tamarind + Coconut Water + Lime

WINE

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

BEER

Singha Lager	8
Gulf Stream IPA	8

NON ALCOHOLIC

Lola Menta	10
N/A Mezzi Calpico	12
Yuzu-Matcha Lemonade	10

FROM THE NIÑO GORDO KITCHEN

Hamachi * 28	Mushrooms 22
Orange Ponzu + Sweet Chili	Celery Root + Tofu + Black Garlic
Tuna Tataki * 24	Cauliflower Karaage 22
Egg Yolk + Wasabi + Shiso	Grapes + Cashews + Fresh Herbs

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