



DEKOTORA

@xdekotorabarx

COCKTAILS

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

WINE

Sparkling Raventòs 'de Nuit' Rosé Xarello, Macabeo Catalonia, Spain NV	21 / 84	Sake Bartender's Choice Ask Your Server	18 / 72
White Laurent Vanidoso Chardonnay Valle Central, Chile 2024	15 / 60	Red Matías Riccitelli Malbec Mendoza, Argentina 2024	19 / 76
Pentecostés Albariño Rías Baixas, Spain 2024	20 / 80	Mary Taylor Touriga Nacional Dao, Portugal 2020	15 / 60

BEER

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

NON ALCOHOLIC

FROM THE NIÑO GORDO KITCHEN

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

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