



Our Story

In a realm where dreams and reality intertwine, where the ethereal meets the tangible, there existed a land of awe-inspiring wonders. In this mystical place, a creature of unimaginable beauty and power emerged from the depths of imagination. Born from the dreams of a visionary soul, the Kuduowl soared through the celestial realms, a symbol of wisdom, protection, and spiritual connection.

Legend has it that when the moon was at its fullest and the stars aligned, the Kuduowl would descend upon those in need, guiding them through the labyrinth of life's uncertainties. Its majestic form, towering like a colossal ancient tree, boasted lustrous azure feathers that shimmered in the moonlight. Its eyes, ablaze with the intensity of the sun, pierced through the darkness, illuminating the path ahead.

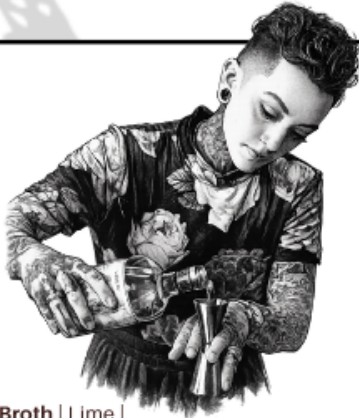
The Kuduowl's horns, reminiscent of the mighty Kudu, curved gracefully from its brow, symbolizing strength and resilience. They held within them the energy of the earth, grounding the Kuduowl's celestial essence to the mortal realm. It was believed that these magnificent horns possessed the power to channel divine wisdom, offering solace and enlightenment to those who sought it.

With the Kuduowl as our guide, we embark upon a journey of self-discovery, shedding the shackles of doubt and embracing the limitless potential that resides within. Today, the Kuduowl emerges from the realm of dreams to take its rightful place in the consciousness of the world. It stands as a testament to the indomitable human spirit, an emblem of wisdom, protection, and the unbreakable bond between mortal and mythical. Its presence ignites a spark of inspiration, reminding us that within the depths of our own dreams, we possess the power to create and manifest our own destiny.



KHARDWILL

SIGNATURE COLLECTION

ELEMENTS  COCKTAIL Las Cocineras Milagro Tequila Blanco Hibiscus Aguachile Broth Lime Cane Syrup Salt & MSG Solution Force Carbonated  THEORY The inspiration for this cocktail came from the women in our kitchen after they prepared a bay scallop aguachile with a broth so layered and unforgettable that I couldn't stop thinking about it. I wanted to capture that feeling in a glass. This cocktail is a reflection of their creativity and a dedication to the incredible women on our culinary team who inspired me. BAD BIRDY COLORS  	ELEMENTS  COCKTAIL Palomita Banhez Mango Mezcal Clarified Grapefruit Juice Grapefruit Oleo Saccharum Lime Acid Solution Force Carbonated  THEORY This cocktail became my pursuit of the perfect Paloma, shaped by years of technique, curiosity, and refinement behind the bar. Every detail was approached with intention, transforming a familiar classic into something deeply personal while honoring the idea of using the fruit in its entirety with nothing wasted. BAD BIRDY COLORS  
ELEMENTS  COCKTAIL* Meráki Dill & Peppercorn Gin Skinos Cucumber Lemon Plain Greek Yogurt Salt & MSG Solution Clarified  THEORY This cocktail is my tribute to the Greek community and the flavors that feel deeply tied to home, family, and gathering. Inspired by the cool, savory brightness of tzatziki. The name, Meráki, was given by Greek family members who explained it as doing something with soul, creativity, love, and putting the absolute essence of yourself into your work. BAD BIRDY COLORS  	ELEMENTS  COCKTAIL* Cucara Macara Havana Club Añejo Blanco Rum Falernum Lime Passionfruit Coconut Foam  THEORY A familiar escape within a menu built on exploration. This cocktail was created for the guest seeking comfort without sacrificing depth, bright, tropical, and effortlessly approachable. Inspired by the feeling of warm air, distant shores, and slowing down for a moment, it's designed to transport you somewhere far beyond the walls of the bar. BAD BIRDY COLORS  
ELEMENTS  COCKTAIL Dos Orillas Del Maguey Vida Mezcal Blanc Vermouth Guava Hoja Santa Lime  THEORY A tribute to my childhood. Guava reminds me of afternoons with my Cuban grandparents, sharing guava and fresh cheese wrapped in pink deli paper, while hoja santa honors the Mexican culture that has always felt like home. Two shores, one story. BAD BIRDY COLORS  	

We kindly request that you refrain from making substitutions as many ingredients have been incorporated into the spirits. Our intention is for our guests to experience these cocktails the way they have been imagined. Cheers!

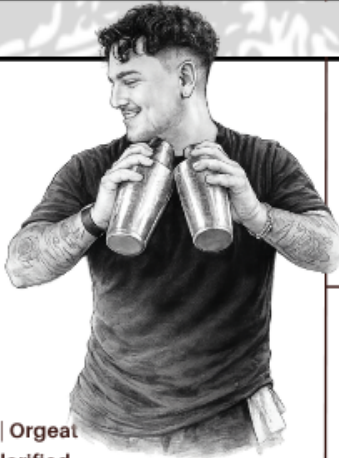
*Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts, and milk. Ask our staff for more information

Scan for full menu and glossary.



KHANOBI

SIGNATURE COLLECTION

ELEMENTS  COCKTAIL* Penny Sundae Remy Martin VSOP Biscotti Lemon Vanilla Custard Egg Whites Salt & MSG Solution	 THEORY Inspired by the Baltimore Snowball, this cocktail pays tribute to the classic shaved ice treat topped with sweet syrup. Originally sold for a penny during the Great Depression, they earned the nickname “Penny Sundaes.” Egg Custard Snowballs with marshmallow became a Baltimore summertime staple and was always a family favorite. MIKE YEAGER COLORS  
ELEMENTS  COCKTAIL* Maribou Milagro Tequila Blanco Beefeater Gin St George Basil Rosemary Lime Salt Solution Cucumber Foam	 THEORY A bright, garden-driven cocktail with layered herbal complexity. The rosemary and basil bring fresh, savory aromatics, while cucumber adds a cool, crisp backbone. Gin contributes botanical depth and floral notes, and tequila adds earthy agave character and a subtle peppery finish. LOUIE ESPINOZA COLORS  
ELEMENTS  COCKTAIL Corazón de Melón Uncle Val’s Gin St. George Basil Yellow Chartreuse Cane Syrup Lime Acid Solution Watermelon Cilantro	 THEORY It opens like a summer crush and finishes like a love that changes you. Bright fruit and fresh herbs mirror the excitement of new connection, while the deep botanical warmth underneath speaks to intimacy, trust, and the beauty of discovering complexity in another person. LUIS CARBAJAL COLORS  
ELEMENTS  COCKTAIL* Peaches n Cream Bourbon & Rye Blend Peach Pistachio Oolong Falernum Cinnamon Brown Sugar Lemon Salt & MSG Solution Clarified Add Vanilla Ice Cream Scoop \$2	 THEORY Reminiscent of long days in summer heat spent playing outside of grandmas house. Her remedy for those sun drunken afternoons, always, a fresh batch of peach sweet tea. SKYLAR MYERS COLORS  
ELEMENTS  COCKTAIL* Joy Ride Planterey Coconut Rum Creme de Cacao Lime Orgeat Chocolate Bitters Salt & MSG Solution Milk Clarified	 THEORY We begin in nostalgia and finish somewhere far more unexpected. Beneath the sweetness of Coconut and Chocolate lies subtle depth and tension from Rum and Almonds. a gentle reminder that even playful memories can evolve into something elegant with time, sit back and enjoy the ride. RICHIE SALAZAR COLORS  

Signature

2025 Menu

TRUFFLE MARTINI

22

Beefeater Gin | Martini & Rossi Bianco **Vermouth** | **Black Truffle** | Olive Brine | **Saline & MSG Solution** | Caviar Service +80

Flavor Profile: Provacative & Sultry

HYPNOTIZE

19

Beefeater Gin | **Yuzu** | **Shiitake Mushroom** | Cinnamon | Pineapple

Flavor Profile: Earthy + Adventurous

KUDOWL NEGRONI

19

Beefeater Gin | **Campari** | **Vermouth Blend** | Fig | Coffee Bean | **Balsam Fir** | **Salt & MSG Solution**

Flavor Profile: Bittersweet + Luscious

RECESS

20

Strawberry Thief | Evan Williams Bourbon | Skrewball Peanut Butter Whiskey | Raspberry | Coco Puffs | Lemon | **Salt & MSG Solution** | **Milk Clarification**

Flavor Profile: After School Bliss

Created by Luis Carbajal

LIMPIA

19

Remy Martin VSOP Cognac | **Skinos Mastiha** | **Palo Santo** | Sage | **Maraschino Cherry** | Lemon

Flavor Profile: Forest + Spiritual

Memoirs

2025 Menu

RANSOM NOTE

18

Ransom Gin Old Tom | Giffard Grapefruit | Honey | Lime | **Saline & MSG Solution**

Flavor Profile: Vibrant + Tangy

DOG CATCHER

18

Rittenhouse Rye Whiskey | **Cynar** | **Luxardo Maraschino** | Lemon

Flavor Profile: Bitter + Brisk

ENCHANTED ROSE

18

Rittenhouse Rye | Del Maguey Vida Mezcal | **Cardamaro** | Port | Angostura **Bitters** | **Saline & MSG Solution** | **Cherry Wood Smoke**

Flavor Profile: Sophisticated + Robust

JACK HORNER

18

Buffalo Trace Bourbon | **Cynar** | **Cocchi Rose** | Kuduowl Plum **Bitters** | **Saline & MSG Solution**

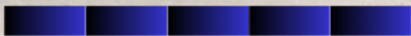
Flavor Profile: Bold + Warm

MATEO

18

Capurro Acholado Pisco | Pear Infused Dolin Dry **Vermouth** | Madagascar Vanilla Bean | **Kuduowl Jasmine Essence** | **Saline & MSG Solution**

Flavor Profile: Perfume + Silk



KUDU'S KOVE



Scan To Purchase Mug



Cocktail \$36 | Tiki Mug \$50

Dos Maderas Rum, Plantation Original Dark, Flor de Cana 4yr, Doctor Bird Pineapple Rum, Ancho Reyes Verde, Passionfruit, Pineapple, Mint , Palm Sugar

Glossary

Aguachile:

a Mexican dish features raw shrimp lime juice, and then marinated in a vibrant, spicy broth typically made with chilies, cilantro

Atomized:

We use an oil atomizer to convert (a substance) into very fine particles or droplets, creating a mist

Balsam Fir:

Balsam fir is native to the far northern parts of the United States and into Canada. This evergreen tree has flat, dark green needles with a strong balsam scent

Biscotti Liqueur:

Italian liqueur from the Trentino region designed to taste exactly like liquid biscotti cookies

Bitters:

Bitters are flavor extracts made by infusing barks, flowers, roots, berries, citrus peels, and other botanical bits and bobs into a neutral distilled spirit

Black Truffle:

Edible spores that grow on an underground fungus in the family Tuberaceae

Brine:

Brining is the process of infusing proteins with salt, sugar and other flavorings via the process of osmosis

Campari:

An Italian liqueur obtained from the infusion of herbs and fruit (including chinotto and cascarilla

Cane Syrup:

Is a liquid sweetener made by dissolving sugar in water

Cardamaro:

A wine-based aperitif, infused with cardoon and blessed thistle (two artichoke relatives), then aged in oak

Clarified Juice:

Fresh juice that has had its pulp, solids, and sediment removed through techniques such as centrifugation. The result is a cleaner, more transparent juice with a smoother texture, brighter presentation, and a longer shelf life while preserving the core flavor of the fruit.

Crème de Cacao:

a sweet, chocolate-flavored liqueur, derived from cacao beans and often vanilla, with a velvety, syrupy texture.

Custard Syrup:

is a silky, thin, and pourable dessert sauce made from egg yolks, sugar, and milk or cream, usually scented with vanilla

Cynar:

An Italian bitter aperitif of the amaro variety. It is made from 13 herbs and plants, predominant among which is the artichoke, from which the drink derives its name

Falernum:

is a sweet, spiced syrup or low-proof liqueur originating from Barbados, heavily used in tropical and tiki cocktails

Force Carbonated:

Used to infuse or “force” carbon dioxide into our cocktails

Grapefruit Oleo Saccharum:

A rich citrus oil syrup made by extracting the essential oils from grapefruit peels using sugar. The process captures the fruit’s aromatic oils without the bitterness of the juice, resulting in an intensely fragrant ingredient used to add depth, texture, and concentrated grapefruit character to cocktails.

Guava:

A vibrant tropical fruit native to Mexico, Central America, and South America. Often compared to a cross between a pear and a strawberry.

Hoja Santa:

translating to "sacred leaf" in Spanish with a complex flavor, which features notes of licorice, sassafras, eucalyptus, and black pepper

Infused:

Infusing a technique where you put an ingredient with the flavor you want (fruit, spices, herbs) into a liquid that you want to taste like that flavor (typically spirits or liquors.)

Lime Acid Solution:

non-alcoholic cocktail mixer designed to replace fresh lemon or lime juice. It is shelf-stable liquid combining acids like citric, malic, and tartaric with water

Maraschino Cherry:

The original classic cocktail cherry. The Luxardo family cultivates over 30,000 proprietary Marasca cherries in the Veneto region of Italy

Milk Clarification:

Or milk punch where the milk is curdled with citrus and strained to make a clear drink with a silky mouthfeel

MSG Solution:

A mixture of MSG and water at a pre-determined low percentage we use in our cocktails. This provides an umami note and provides mouthfeel to the cocktail

Nixta:

Is a Mexican corn liquor grown below the Nevado de Toluca volcano in the state of Mexico

Oolong:

Meaning "black dragon" is a traditional Chinese and Taiwanese tea made from the Camellia sinensis plant

Orgeat:

Is a sweet syrup made from almonds and sugar with a little rose water and/or orange flower water

Palo Santo:

Is a wild tree native from the Yucatán Peninsula to Peru and Venezuela. It has a subtle, woody fragrance with hints of citrus and mint.

Passionfruit:

The flavor is highly aromatic and tropical, often described as a blend of citrus, pineapple, and mango

Pepper-berry:

Is a shrub native to woodlands and cool temperate rainforest of south-eastern Australia

Saline Solution:

A mixture of Maldon salt and water at a pre-determined low percentage we use to salt our cocktails. Salt helps balance out flavors and highlight others like salting your food

Shiitake Mushrooms:

Is a type of edible fungus. It's native to Japan and China

Skinos Mastiha:

A Greek liqueur made using the resin from the mastiha tree on the Greek island of Chios. It is Lightly sweet with an almost minty pine cleansing freshness

Vermouth:

Is an aromatized fortified wine, flavored with various botanicals and sometimes colored

Yellow Chartreuse:

French herbal liqueur produced by Carthusian monks since 1840. It features flavors of citrus, anise, saffron, and thyme