



# 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.*



# Signature

An enigmatic and exotic experience that transcends the boundaries of traditional cocktails.  
Surrender & Indulge.

## TRUFFLE MARTINI 22

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

Flavor Profile: Provocative & Sultry

## NIÑA FRESA 19

Strawberry Infused Absolut Vodka | **Tarragon** | Lime | **Pepper-berry**

Flavor Profile: Bright + Fruity

## 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

## THE JULIUS 19

Havana Club Añejo Blanco Rum | **Cointreau** | **Dry Curacao** | **Madagascar Vanilla Bean** | OJ | Lemon | **Milk Clarification**

Flavor Profile: Silky + Nostalgic

## 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

## DOS BANDERAS 19

**Coconut Washed** La Luna Mezcal | **Nixta** | Red Bell Pepper Basil | Lemon

Flavor Profile: Subtle Spice + Invigorating

## ONE NIGHT IN BANGKOK 20

Flor de Cana 7 YR | Nankai **Shochu** | Coconut Milk | Mango | Rice Paper

Flavor Profile: Sunkissed + Pillowly

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!

Please visit the Glossary for words that are in bold.

**LA CHIQUITA ROSA \*** **20**

**Peanut\* Infused** Milagro Reposado | **Benedictine** | Madagascar Vanilla Bean | Chocolate **Bitters** | **Salt & MSG Solution** \***ALLERGY WARNING\***

Flavor Profile: Mazapán + Buttery

**24 CARROTS** **20**

Jameson | **Licor 43** | Carrot | Ginger | Cinnamon | Lemon | **Salt & MSG Solution** | **Milk Clarification**

Flavor Profile: Autumn + Candle Glow

**LIMPIA** **19**

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

Flavor Profile: Forest + Spiritual

**LAS COCINERAS** **20**

Milagro Tequila Blanco | Hibiscus **Aguachile** Broth | Lime | **Cane Syrup** | **Salt & MSG Solution** | **Force Carbonated**

Flavor Profile: Electric + Coastal

**S.S. CRUNCH** **20**

Butter **Washed** Angel's Envy Rye | Cap'n Crunch Cereal | Orange Juice | Lemon | Egg Whites

Flavor Profile: Brunchy + Milk Mustache

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



# KUDU'S KOVE



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**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*

# Memoirs

This collection embodies the essence of our journey. Each libation within this section highlights our humble beginnings. Join us as we raise a glass to the moments that shaped us, may they leave an indelible mark on your soul.

## **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

## **MS. GREY** 18

Flor De Caña Rum | Beefeater Gin | Guava | Lime | **Cane Syrup** | Egg Whites | Peychauds **Bitters** | Rose Water  
Seasonally Available

Flavor Profile: Full Bodied + Exotic

## **MATEO** 18

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

Flavor Profile: Perfume + Silk

## **SNAKES & SPARKLERS** 18

Vida Mezcal | **Skinos Mastiha** | **Ancho Reyes** | Lemon | Cane Syrup | Pepper Tincture

Flavor Profile: Scorched + Tingly

## **LAST CALL** 18

Beefeater Gin | **Fernet** | Lime | Grapefruit | Blood Orange | Mint | Angostura **Bitters** | Soda Water

Flavor Profile: Tart + Earth

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# Refined Classics

Our collection of classic cocktails is a testament to the artistry and craftsmanship of the bartender who have paved the way for the cocktail culture we know today. Each classic cocktail has been meticulously crafted to be the perfect selection of spirits.

## 19TH CENTURY 21

Rowan's Creek Bourbon | Tempus Fugit Crème de Cacao | **Lillet Rouge** | Lemon

Flavor Profile: Indulgent + Sinful

## ARMY & NAVY 18

Botanist Gin | Pistachio **Orgeat** | Lemon | Angostura **Bitters**

Flavor Profile: Herbal + Nutty

## AVIATION 20

Monkey 47 Gin | **Luxardo Maraschino** | Crème De Violette Lemon

Flavor Profile: Floral + Perfume

## BEE'S KNEES 17

Barr Hill Gin | Honey | Lemon | Lavender

Flavor Profile: Floral + Delightful

## BOBBY BURNS 28

Oban 14 Year | **Benedictine** | Cocchi Torino Sweet **Vermouth** | Angostura **Bitters**

Flavor Profile: Decadent + Velvety

## GIMLET 17

St George Botanivore | Kuduowl **Lime Acid Cordial**

Flavor Profile: Citrusy + Aromatic

## HEMINGWAY DAIQUIRI 17

Flor de Caña | **Luxardo Maraschino** | Pink Grapefruit | Lime

Flavor Profile: Juicy + Zesty

## LAST WORD 17

Uncle Val's Botanical Gin | **Green Chartreuse** | **Luxardo Maraschino** | Lime | **Grande Absinthe Flame**

Flavor Profile: Herbaceous + Invigorating

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<b>MAI TAI</b>	<b>17</b>
Diplomatico Rum Reserva Exclusiva   Pierre Ferrand <b>Dry Curacao</b>   Pistachio <b>Orgeat</b>   Lime	
Flavor Profile: Dynamic + Nutty	
<b>MANHATTAN</b>	<b>17</b>
High West Rye Whiskey Rendezvous   Carpano Antica Sweet <b>Vermouth</b>   Angostura <b>Bitters</b>   Orange <b>Bitters</b>   Orange Oils	
Flavor Profile: Rich + Powerful	
<b>PENICILLIN</b>	<b>20</b>
Ardbeg 10 Year Scotch   Ginger   Honey   Lemon   <b>Atomized</b> Lagavulin	
Flavor Profile: Peat + Zesty	
<b>PROFESSIONAL</b>	<b>19</b>
Angel's Envy Bourbon   Rum Bar Jamaican White Overproof Rum   <b>Campari</b>   Orange Oils	
Flavor Profile: Assertive + Intense	
<b>SAZERAC</b>	<b>21</b>
Remy Martin 1738   Whistle Pig 10 Year Rye Whiskey   Cane Syrup   Peychauds <b>Bitters</b>   <b>Grande Absinthe Flame</b>   Lemon Oils	
Flavor Profile: Smoke + Earth	
<b>VESPER</b>	<b>17</b>
Bombay Sapphire Gin   Ketel One Vodka   <b>Cocchi Americano</b> Lemon Oils	
Flavor Profile: Velvety + Crisp	
<b>VIEUX CARRE</b>	<b>18</b>
Rittenhouse Rye Whiskey   Remy Martin VSOP   Carpano Antica Formula Sweet <b>Vermouth</b>   Benedictine   Angostura <b>Bitters</b>   Orange Oils   <b>Barrel-Aged</b>	
Flavor Profile: Stone Fruits + Bold	

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# Glossary

**Aguachile:**

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

**Ancho Reyes::**

Mexican chili liqueur made with sun-dried ancho chiles

**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

**Barrel-Aged:**

The process of aging spirits in a wooden barrel

**Benedictine:**

Benedictine is a rich, aromatic, floral and herbaceous French liqueur that has notes of baking spices, honey and a whisper of orange peel

**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

**Brucato Amaro:**

Brucato Chaparral's dominant ingredients are Yerba Santa (a California native herb with a distinct bittersweet flavor, highly revered by apothecaries for its medicinal properties), spearmint, and cardamom

**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

**Cherry Wood Smoke:**

cherry wood produces a mild, slightly sweeter smoke

**Cocchi Americano:**

Is a quinine-flavored aperitif wine produced in the Asti province of Italy. The aperitif wine is made with fortified white wine that is macerated with herbs, spices, and botanicals

**Cocchi Rose:**

Using Italian red wine as a base and a blend of herbs and botanicals including gentian, dried rose petals, vanilla pods and ginger, Cocchi Rosa is an all-natural aperitif

**Cointreau:**

A brand of orange-flavored triple sec liqueur produced in Saint-Barthélemy-d'Anjou, France

**Cotija:**

An aged Mexican cheese made from cow's milk and named after the town of Cotija

**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

**Dry Curacao:**

A blend of bitter Curaçao orange peels and Ferrand Cognac, this is a triple-sec alternative that features much more fresh orange flavor

**Essence:**

A lightweight perfume we create from various oils and essences.

**Fenugreek:**

Is an annual plant in the family Fabaceae imparts a sweet, slightly nutty, maple-syrup-like flavor reminiscent of burnt sugar

**Fernet:**

Italian amaro made with a blend of herbs, spices, and roots

**Force Carbonated:**

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

**Galliano:**

Is a brand of sweet herbal liqueur produced in Italy with notes of vanilla and anise

**Grand Absinthe Flame:**

Made exclusively with the highest quality spirits and select botanicals. We use an atomizer to mist the glass while torching the high proof liquid for a an aromatic experience

**Green Chartreuse:**

A naturally green liqueur made from 130 herbs and other plants macerated in alcohol and steeped for about eight hours

**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.)

**Licor 43:**

Spanish liqueur made with a secret recipe of 43 natural ingredients, including vanilla, citrus fruits, and aromatic herbs and spices..

**Lillet Rouge:**

Lillet is a blend of selected wines and fruit macerations.

**Lime Acid Cordial:**

A sweetened and concentrated blend of lime acids and sugar

**Luxardo Maraschino:**

A clear cherry liqueur made from Sour Marasca cherries which are cultivated exclusively by the Luxardo family in the orchards of the Euganean Hills in Veneto

**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

**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.

**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

**Shochu:**

Japanese distilled spirit distilled from many different local ingredients, the most popular being sweet potato, barley, rice, and kokuto sugar

**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

**Tarragon:**

A leafy green herb that is highly aromatic with a subtle licorice flavor

**Tepache:**

Is a fermented, sparkling beverage that is most commonly made from the peel and rind of pineapples

**Vermouth:**

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

**Washed (Fat Washed):**

Fat washing is an old perfumer's technique of infusing something oily into alcohol, then freezing the liquid so that the fat separates and rises to the surface so it can be scraped off. The flavor of the fatty substance remains in the liquid.

**Yuzu:**

Is a citrus fruit valued for its aromatic and flavorful juice and zest