



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

Created by Luis Carbajal

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

Created by Louis Espinoza

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

Created by Mike Yeager

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.

***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



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

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

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.

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.

BOBBY BURNS 28

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

Flavor Profile: Decadent + Velvety

HEMINGWAY DAIQUIRI 17

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

Flavor Profile: Juicy + Zesty

MAI TAI 17

Diplomatico Rum Reserva Exclusiva | Pierre Ferrand **Dry Curacao** | Pistachio **Orgeat** | Lime

Flavor Profile: Dynamic + Nutty

MANHATTAN 17

High West Rye Whiskey Rendezvous | Carpano Antica Sweet **Vermouth** | Angostura **Bitters** | Orange **Bitters** | Orange Oils

Flavor Profile: Rich + Powerful

PROFESSIONAL 19

Angel's Envy Bourbon | Rum Bar Jamaican White Overproof Rum | **Campari** | Orange Oils

Flavor Profile: Assertive + Intense

SAZERAC 21

Remy Martin 1738 | Whistle Pig 10 Year Rye Whiskey | Cane Syrup | Peychauds **Bitters** | **Grande Absinthe Flame** | Lemon Oils

Flavor Profile: Smoke + Earth

VESPER 17

Bombay Sapphire Gin | Ketel One Vodka | **Cocchi Americano** | Lemon Oils

Flavor Profile: Velvety + Crisp

VIEUX CARRE 18

Rittenhouse Rye Whiskey | Remy Martin VSOP | Carpano Antica Formula Sweet **Vermouth** | Benedictine | Angostura **Bitters** | Orange Oils | **Barrel-Aged**

Flavor Profile: Stone Fruits + Bold

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.

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

