



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**

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

PARADOX

19

Cotija Washed Mandala Tequila Blanco | Vya **Vermouth** | Cantaloupe | Lime | Kuduowl **Tepache Bitters** | **Salt & MSG Solution**

Flavor Profile: Savory + Juicy

DOS BANDERAS

19

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

Flavor Profile: Subtle Spice + Invigorating

SHORT STACK

19

Blueberry & Banana Infused Evan Williams Bourbon | Maple Syrup | Angostura **Bitters** | Nutella **Bitters** | **Salt & MSG Solution** | Kuduowl Breakfast **Essence**

Flavor Profile: Breakfast + 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.

LABYRINTH

22

La Luna Mezcal | **Galliano** | Beet | Celery | Lime
Force Carbonated

Flavor Profile: Bubbles + Mother Earth

AURORA

19

Nikka Japanese Whisky | Matcha | Lemon | Cacao **Bitters**
Force Carbonated

Flavor Profile: Effervescent + Nutty

LIMPIA

19

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

Flavor Profile: Forest + Spiritual

SEE IN COLOR

19

Pisco Caravedo | **Brucato Amaro Chaparral** | Mango | **Fenugreek** | Lime

Flavor Profile: Herbal + Exotic

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KOBRA'S KOVE



Scan To Purchase Mug



Cocktail \$36 | Tiki Mug \$50

Dos Banderas Rum, Plantation Original Dark, Old Harbor Voyager Rum, Doctor Bird Pineapple Rum, Ancho Reyes Verde, Passionfruit, Pineapple, Mint, Palm Sugar

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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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	
PENICILLIN	20
Ardbeg 10 Year Scotch Ginger Honey Lemon Atomized Lagavulin	
Flavor Profile: Peat + Zesty	
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	

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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 17

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

Flavor Profile: Vibrant + Tangy

DOG CATCHER 17

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 17

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

Flavor Profile: Bold + Warm

MS. GREY 17

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

Flavor Profile: Full Bodied + Exotic

MATEO 17

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

Flavor Profile: Perfume + Silk

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Beer, Wine, Spirits

Please scan the QR code below to see our rotating list of Beer,
Wine & Spirits



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Appetizers

DURITOS	7
"Tabasco". Lime. Truffle Aioli.	
SOKED POTATOES	12
Habanero Aioli. Sea Salt. Rosemary.	
QUESO FUNDIDO	17
Picadillo. Chimichurri. Tortillas.	
QUEEN AREPAS	18
Smoked Tumeric Chicken. Avocado Mousse. Crispy Shallots.	
BEEF AREPAS	18
A classic arepa stuffed with slow-cooked beef. Crispy Shallots. Avocado Mousse.	
BEEF EMPANADA	5.5
Peppers. Onion. Garlic. Spices.	
AL PASTOR EMPANADA	5.5
Pork. Pineapple Onion Mix. Spicy Peppers	
STEAK TACO	9
Soft Corn Tortillas Topped with Grilled Steak. Fresh Pico De Gallo. And Creamy Habanero Sauce. 2/order	
AL PASTOR TACO	9
Juicy Pork Marinated in a Blend of Chilies and Spices. Served with Diced Onions. Cilantro and a touch of Pineapple. 2/order	

Seafood

CEVICHE DE PESCADO*	22
Market Fish. Pica De Gallo. Habanero.	
BAJA YELLOWTAIL TIRADITO*	22
Yuzu Kosho. Carrot Crocante. Passionfruit-Beet Aguachile.	
FRIED CALAMARI*	18
Habanero Aioli Drizzle	

Salads

LITTLE GEM SALAD	12
"Tabasco". Lime. Truffle Aioli.	
WEDGE SALAD	12
Habanero Aioli. Sea Salt. Rosemary.	

*Disclaimer: Please inform your server of any food allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of food-borne illness. The items are served raw or undercooked, or contain or may contain raw or undercooked ingredients. Prices subject to change without notice (BP)

Anticuchos (Yakitori)

BEEF BAVETTE	12
Chimichurri	
PORK BELLY	12
Salsa Teriyaki	
CHICKEN	12
Adobo	
SHRIMP	16
Chipotle Dynamite Sauce	

Signature Dishes

POLLO A LA BRASA	32
Smoked Potatoes. Frisee. Huancaína	
CARNE ASADA	30
Sun Gold Tomato. Jitomate. Turnip Puree	
ARROZ CON MARISCO	32
Baby Tomato. English Peas. Aji Panca Broth.	
12 OZ RIBEYE	36
Served with “Matrimonio” and Pico de Gallo	

Sides

TRUFFLE FRIES WITH PARMESAN	9
Crispy Golden Fries Tossed in Truffle Oil and Grated Parmesan. Served with Garlic Aioli	
SMOKED FINGERLING POTATOES	9
Tender Smoky Fingerling Potatoes Seasoned with Rosemary and Sea Salt Habanero Aioli.	

Desserts

TIRAMISU	11
Traditional tiramisù made with Espresso soaked Ladyfingers and Mascarpone Cream, dusted with Cocoa Powder.	
3 CHOCOLATES MOUSSE	12
Delicious combination of silky dark, Milk and White Chocolate Creams with a layer of Hazelnut Crunch.	

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Glossary

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

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.)

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

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