





# 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

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

Flavor Profile: Provocative + Sultry

\$21  
Caviar Service \$150  
*(LIMITED AVAILABILITY)*

## Niña Fresa

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

Flavor Profile: Bright + Fruity

\$18

## Hypnotize

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

Flavor Profile: Earthy + Adventurous

\$18

## Kuduowl Negroni

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

Flavor Profile: Bittersweet + Luscious

\$18

## The Julius

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

Flavor Profile: Silky + Nostalgic

\$18

## Paradox

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

Flavor Profile: Savory + Juicy

\$18

## Dos Banderas

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

Flavor Profile: Subtle Spice + Invigorating

\$18

*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**.*

## Short Stack

\$18

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

Flavor Profile: Breakfast + Bold

## Labyrinth

\$18

Rittenhouse Rye Whiskey | **Galliano** | Beet | Celery | Lime  
**Force Carbonated**

Flavor Profile: Bubbles + Mother Earth

## Aurora

\$19

Nikka Coffey Scotch | Matcha | Lemon | Cacao **Bitters**  
Soda Water

Flavor Profile: Effervescent + Nutty

## Limpia

\$18

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

Flavor Profile: Forest + Spiritual

## See In Color

\$18

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

Flavor Profile: Herbal + Exotic

## Quiet Storm

\$18

Coffee Bean Infused La Luna Mezcal | Madagascar Vanilla Bean  
Lemon | Lavender **Bitters** | Soda Water

Flavor Profile: Floral + Delicate

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# Refined Classic Cocktails

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

## Caipirinha \$16

Leblon **Cachaça** | Lime | Cane Syrup

Flavor Profile: Tropical + Exotic

## Chirulín \$17

Pisco Caravedo | Pink Grapefruit | Cinnamon | Lime

Flavor Profile: Tropical + Exotic

## Gimlet \$16

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

Flavor Profile: Citrusy + Aromatic

## Hemingway Daiquiri \$16

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

Please visit the Glossary for words that are in **bold**.

## 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

## Mint Julep

\$13

Blanton's Bourbon | Sugar | Mint

Flavor Profile: Fresh + Vibrant

## 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

\$17

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

# 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 \$15

Ransom Gin Old Tom | Giffard Grapefruit | Honey | Lime

**Saline & MSG Solution**

Flavor Profile: Vibrant + Tangy

## Dog Catcher \$15

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 \$16

Buffalo Trace Bourbon | **Cynar** | **Cocchi Rose** | Kuduowl

Plum Bitters | **Saline & MSG Solution**

Flavor Profile: Bold + Warm

## Ms. Grey \$16

Flor De Caña Rum | Beefeater Gin | Guava | Lime | **Cane Syrup**

Egg Whites | Peychauds **Bitters** | Rose Water

*Seasonally Available*

Flavor Profile: Full Bodied + Exotic

## Mateo \$16

Capurro Acholado Pisco | Pear Infused Dolin Dry **Vermouth** |

Madagascar Vanilla Bean | Kuduowl Jasmine **Essence**

**Saline & MSG Solution**

Flavor Profile: Perfume + Silk

# Beers

## DRAFT

**Common Space Sonrisa** 16oz \$7

*Mexican Style Lager*

**Two Coast Hefeweizen Unfiltered** 12oz \$8

*Bavarian Style Unfiltered Wheat Beer*

**Common Space Good Signs** 12oz \$9

*American IPA*

**2 Towns Pacific** 12oz \$9

*Pineapple Cider*

## BOTTLE & CAN

**Rotating Seltzer** 16oz MP

**Rotating Seltzer Lager** 16oz MP

**Rotating IPA** 16oz MP

**Rotating Hazy IPA** 16oz MP

# Wine

## BUBBLES

<b>Gemma di Luna</b> Prosecco <i>Veneto, Italy</i>	\$11	\$28
<b>Rotari Trento</b> Brut Riserva Flavio <i>Trentodoc, Italy</i>	\$22	\$54
<b>Veuve Clicquot</b> , Yellow Label Brut Champagne, France		\$375
<b>Perrier-Jouet</b> Blanc de Blanc Champagne, France		\$500
<b>Dom Perignon</b> Luminous Champagne, France		\$650

## ROSE

<b>Davis Bynum</b> Jane's Vineyard Rose of Pinot Noir <i>Russian River Valley, CA</i>	\$18	\$45
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## WHITE

<b>Drylands</b> Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$15	\$36
<b>Bodegas Ramon Bilbao</b> Verdejo <i>Rueda, Spain</i>	\$13	\$33
<b>Mer Soleil</b> Monterey Reserve Chardonnay 22 Monterey, California	\$17	\$42
<b>Chalk Hill Estate</b> Chardonnay 21 Sonoma County, California	\$24	\$60

## RED

<b>Graffigna</b> Grand Reserve Malbec <i>San Juan, Argentina</i>	\$16	\$41
<b>Château Puy-Blanquet</b> Saint-Émilion Grand Crus <i>Saint-Émilion, France</i>	\$26	\$65
<b>My Favorite Neighbor</b> Cabernet Sauvignon San Luis Obispo, California	\$30	\$75
<b>Ramos Pinto</b> 10 Year Tawny Ervamoira Douro, Portugal	\$14	\$84

## Non-Alcoholic Beverages

Coke	\$3
Diet Coke	\$3
Sprite	\$3
Dr. Pepper	\$3
Ginger Ale	\$3
Perrier Sparkling Water	\$6
<b>Bespoke Mocktail</b>	\$14
<i>Ask your bartender for a custom Mocktail</i>	

# Spirits

## Vodka

<b>Absolut</b>	\$10
<i>Distilled from Wheat</i>	
<b>Belvedere</b>	\$12
<i>Distilled from Rye</i>	
<b>Chopin</b>	\$12
<i>Distilled from Potato</i>	
<b>Haku</b>	\$11
<i>Distilled from Rice</i>	
<b>Hangar One</b>	\$12
<i>Distilled from Grape</i>	
<b>Ketel One</b>	\$11
<i>Distilled from Wheat</i>	

## Gin

<b>Barr Hill</b>	\$12
<b>Beefeater</b>	\$10
<b>Bombay Sapphire</b>	\$12
<b>Monkey 47</b>	\$15
<b>Plymouth</b>	\$12
<b>Ransom Old Tom</b>	\$11
<b>Roku</b>	\$12
<b>St George Botanivore</b>	\$13
<b>St George Terroir</b>	\$13
<b>St George Rye</b>	\$13
<b>Tanqueray</b>	\$12
<b>The Botanist</b>	\$14
<b>Uncle Val's Botanical</b>	\$10

## R(h)um & Cachaça

<b>Clement Select Barrel Rhum</b>	\$10
<b>Diplomatico Reserva</b>	\$14
<b>Dos Maderas 5+5 Triple Aged P.X. Rum</b>	\$11
<b>Flor De Cana 4 Years</b>	\$11
<b>Havana Club Añejo Blanco</b>	\$10
<b>Leblon Cachaça</b>	\$11
<b>Malahat Spiced Rum</b>	\$10
<b>Plantation Barbados XO 20th Anniversary</b>	\$16
<b>Ron Zacapa 23 Solera</b>	\$14
<b>Rum Bar Jamaican White Overproof Rum</b>	\$10
<b>Santa Teresa 1796</b>	\$12

# Spirits

## Tequila

Altos Blanco	\$10
Cazcanes Blanco	\$18
Cazcanes Reposado	\$25
Cazcanes Añejo	\$31
Clase Azul Plata	\$36
Don Julio 1942	\$45
Don Julio Añejo 70th Anniversary	\$20
Don Julio Reposado	\$13
El Tesoro Blanco	\$13
El Tesoro Paradiso Extra Añejo	\$43
Fortaleza Blanco	\$12
Fortaleza Reposado	\$14
Fortaleza Añejo	\$21
G4 Tequila Blanco	\$11
G4 Tequila Reposado	\$13
Mandala Tequila Blanco	\$12
Mandala Tequila Reposado	\$16
Mandala Tequila Añejo	\$23
Mandala Tequila Extra Añejo	\$39
Siete Leguas Blanco	\$13
Siete Leguas Reposado	\$14
Tequila Ocho Plata	\$12
Tequila Ocho Reposado	\$13

## Mezcal

Banhez Mezcal	\$21
Del Maguey Vida	\$11
Del Maguey Chichicapa	\$12
Derrumbes Michoacan	\$22
Derrumbes Durango	\$12
Illegal Joven	\$12
La Luna Cupreata	\$10
La Luna Manso Sahuayo	\$21
Madre Mezcal Espadin	\$10
Mezcal Vago Ensemble	\$21
Mezcal Vago Espadin	\$12



# Spirits

## Whisk(e)y

### Bourbon

Angel's Envy	\$12
Basil Hayden	\$13
Belle Meade	\$13
Blanton's	\$16
Buffalo Trace	\$11
Elijah Craig	\$12
Evan Williams	\$10
Four Roses	\$10
High West	\$10
Knob Creek	\$12
Larceny	\$12
Makers Mark	\$10
Michter's Small Batch	\$10
Old Forester	\$10
Woodford Reserve	\$10

### Rye

High West Double Rye	\$12
Masterson's Rye	\$18
Michter's Rye	\$14
Sazerac 6 Year	\$11
Rittenhouse Rye	\$10
Whistle Pig 10 Year	\$22
Willet Rye	\$18

### Irish Whiskey

Bushmills	\$12
Green Spot	\$15
Jameson	\$10
Teeling	\$10

### Canadian Whiskey

Crown Royal	\$10
Pendleton	\$12

### Japanese Whisky

Nikka Coffey Grain	\$16
Suntory Hibiki	\$25

# Spirits

## Scotch Whisky

Aberfeldy 12 Year	\$11
Ardbeg 10 Year	\$18
Bowmore 12 Year	\$16
Bruichladdich The Classic Laddie	\$15
Dalmore 12 Year	\$21
Glenfiddich 14 Year	\$14
Glenmorangie Lasanta	\$16
Highland Park 12 Year	\$14
Johnnie Walker Black	\$10
Laphroaig	\$15
Lagavulin	\$28
Oban 14 Year	\$25
The Balvenie Caribbean Cask 14 Year	\$23
The Glenlivet 12 Year	\$14
The Macallan 12 Year	\$25

## Brandy

### Cognac

Applejack Brandy	\$10
Hennessy VSOP	\$12
Hennessy White	\$11
Remy VSOP (Well)	\$13
Remy 1796	\$18

### Pisco

Capurro Acholado	\$10
Pisco Caravedo	\$10

# Tapas

<b>Duritos</b> "Tabasco". Lime. Truffle Aioli.	\$7
<b>Smoked Potatoes</b> Habanero Aioli. Sea Salt. Rosemary.	\$12
<b>Queso Fundido</b> Picadillo. Chimichurri. Tortillas.	\$17
<b>Queen Arepas</b> Smoked Tumeric Chicken. Avocado Mousse. Crispy Shallots.	\$18
<b>Little Gem Salad</b> Shaved Parmesan. Cheese Gratin. Caesar Dressing <i>Allergies (Gluten)</i>	\$16
<b>Wedge Salad</b> Crispy Chorizo. Dil. Tortilla Crumbs. Cumin-Lime Dressing. <i>Allergies(Dairy)</i>	\$17
<b>Market Oysters*</b> Aji-Amarillo-Soya Aguachile & Smokey Cocktail Sauce.	\$26/\$48
<b>Ceviche De Pescado*</b> Market Fish. Pica De Gallo. Habanero.	\$22
<b>Bay Scallop Crudo*</b> Hibiscus Agua-Chile. Thai Basil Oil. Chamomile. Lime Ash.	\$22
<b>Mexican Shrimp*</b> Avocado. Radish. Green Aguachile.	\$21
<b>Yellowtail Tiradito*</b> Yuzu Kosho. Carrot Crocante. Passionfruit-Beet Aguachile.	\$22
<b>Spicy Tuna Tostada*</b> Green Onions. Salsa Macha. Crispy Shallots.	\$12
<b>Campechana*</b> Marisco Mixto. Capperberries. Mandala Cocktail Sauce.	\$19
<b>Pulpo Al Olivo</b> Smoked Potatoes. Black Olive Aioli. Yuzu Kosho Sauce.	\$22
<b>Calamar A La Plancha</b> Mandarins. Fennel. Salsa De Aguacate.	\$18

*\*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)*

\* \*  
**Beef Bavette**

Chimichurri

\$12

**Beef Tongue**

Sesam Sauce

\$12

**Pork Belly**

Salsa Teriyaki

\$12

**Chicken**

Adobo

\$12

**Lamb Belly**

Salsa Nikkei

\$12

**Shrimp**

Chipotle Dynamite Sauce

\$16

**Local Rockfish**

Chile De Arbol

\$16

**Lamb Riblet**

Spice blend. Cilantro. Lime.

\$22

**Desserts**

**Chocolate Pate**

Hazelnut chocolate mousse. Sea salt. Olive oil.

\$14

**Avocado Panna Cotta**

Maracuya. Cacao nibs. Salted chocolate tortilla crunch.

\$14

**Butterscotch Budino**

Dulce de leche. Alfajores. Rosemary.

\$14

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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 Tuberales

**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

**Cachaça:**

A distilled spirit made from fermented sugarcane juice.

**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 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



# KUDUOWL

SEE THE UNSEEN