

Vol.4 Menu

Kaohsiung, Taiwan

GALLERY 20.5



20260206V4





GALLERY 20.5

A SPIRIT FOR EVERY SOUL

OUR PARTNERS





店內規則

House Rules at Gallery 20.5

- 平日(日-四) 低消為 \$350,假日(五、六及例假日前夜) 低消為 \$500
Minimum charge is \$350 on weekdays (Sun–Thu), and \$500 on weekends (Fri, Sat, and public holiday eves).

- 禁止攜帶外食
No outside food or drinks — we’ve got you covered.

- 嘔吐在店內者,將酌收清潔費用,請理性飲酒
If you can’t handle your liquor and leave a mess, a cleaning fee will apply. Please drink smart and stay classy.

- 基本用餐時間為2小時,將視現場情況彈性調整
Standard table time is 2 hours, but we’ll keep it flexible depending on the crowd and the night.

- 店內、店外禁止大聲喧嘩
Keep it cool. No shouting inside or outside the bar.

- 所有消費皆收10%服務費
A 10% service charge applies to all expenses.

- 衣著勿過於邋遢
Dress comfortably, but keep it neat.

- Gallery 20.5 保有選擇客人權力,請互相尊重
Gallery 20.5 reserves the right to refuse service. Mutual respect is appreciated.





關於 Gallery 20.5

隱身在畫廊後，Gallery 20.5 透過藝術與音樂，創造出一個與世隔絕的空間，希望不論生活中遇到好事或壞事，這裡可以成為你的避風港，放鬆享受當下的美好與生活。

“Spirit” 可以翻作靈魂或烈酒，畫家們將自己的靈魂創作揮灑在畫布上，就像那一杯看似平凡卻蘊含創作者無限想像的調酒。每個人來酒吧的目的不盡相同，但 Gallery 20.5 的初衷就是希望所有來到這個空間的人，離開時能帶走那一份屬於自己的“Spirit”。

歡迎來到 Gallery 20.5 !

About Gallery 20.5

Hidden just behind the gallery like a well-kept secret, Gallery 20.5 is a little hideaway where art, music, and cocktails come together. Whether you've conquered the day or the days conquered you, we hope this space feels like a gentle place to unwind and simply enjoy the moment.

The word “spirit” carries two meanings: soul and liquor. Painters pour their soul into every brushstroke, just as a cocktail, though it may look simple, contains the creativity of its maker and transforms into something unexpectedly wonderful in your glass.

People find their way to bars for different reasons, but here's what we're really after at Gallery 20.5: when you head back out into the world, you're carrying a little more of your “spirit” with you.

Welcome to Gallery 20.5!



時間的滋味

A Taste of Time

「食物保存」源自祖先們代代相傳的傳統技藝，一開始雖然是單純保存食物渡過糧荒，但這些隨著季節製作出來的果乾、醃菜、醃漬物，都為人們帶來傳統飲食文化的美味印記，深刻在我們心中。

這些原是延長食材壽命的方法，卻也意外地在時間的催化下形成特殊的風味，食物保存的技法不只是日常的智慧，更像是一幅生活的畫作，將日子的酸、甜、苦、鹹，一點一滴透過時間封存下來。

這次的酒單，我們以食物保存工藝為主題，透過乾燥、發酵、醃漬三種手法，將在地食材與兒時記憶揉合在一塊，讓每一杯酒都成為一件「時間與風味」共同創作的作品。



Food preservation has been part of our story, passed down from one generation to the next. What began as a simple way to get through times of scarcity has grown into something much more.

These techniques, once meant only to extend the life of harvest, have evolved into an art of their own. They are everyday wisdom, but also little paintings of life, capturing the sour, sweet, bitter, and savory moments of our days, sealed gently by time.

So for this menu, we celebrate the artistry of preservation. Through drying, pickling, and fermentation, we bring together local ingredients from our childhood memories, crafting cocktails that are truly collaborations between time and flavor.





乾燥 *Drying*

乾燥的歷史悠長，在條件還不是很富裕的年代，陽光與風就是天然的乾燥劑，像是為食材按下暫停鍵，將風味鎖在其中，濃縮了食物中的風土和最純粹的香氣。

Drying has been one of the oldest preservation tricks. Day after day, farmers laid their harvest under open skies, letting time breeze, and sunlight weave their quiet magic. They gently pressed pause on nature's bounty, sealing within it the taste of the soil and the purest aroma of the land.

香菇處方箋

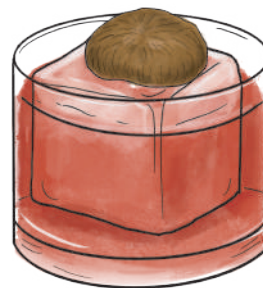
Prescription of Mushroom

泥煤威士忌/洛神/金棗/香菇/薑

Peated Whisky/ Roselle/ Kumquat/
Mushroom/ Ginger

ALC. 18.6%

Sourness ●●○○○ Sweetness ●●●○○○



清橙找茶

Citrus in the Tea Garden

凍頂烏龍琴酒/柳橙/羅勒

不甜雪莉酒/梔子花

Oolong Tea Gin/ Citrus/ Basil/
Fino Sherry/ Gardenia

ALC. 19.9%

Sourness ●●○○○ Sweetness ●●○○○

Mr.蓋瑞咖啡

Mr. Gallery Coffee

仙草威士忌/咖啡/荔枝/

無花果葉/ 秘魯聖木

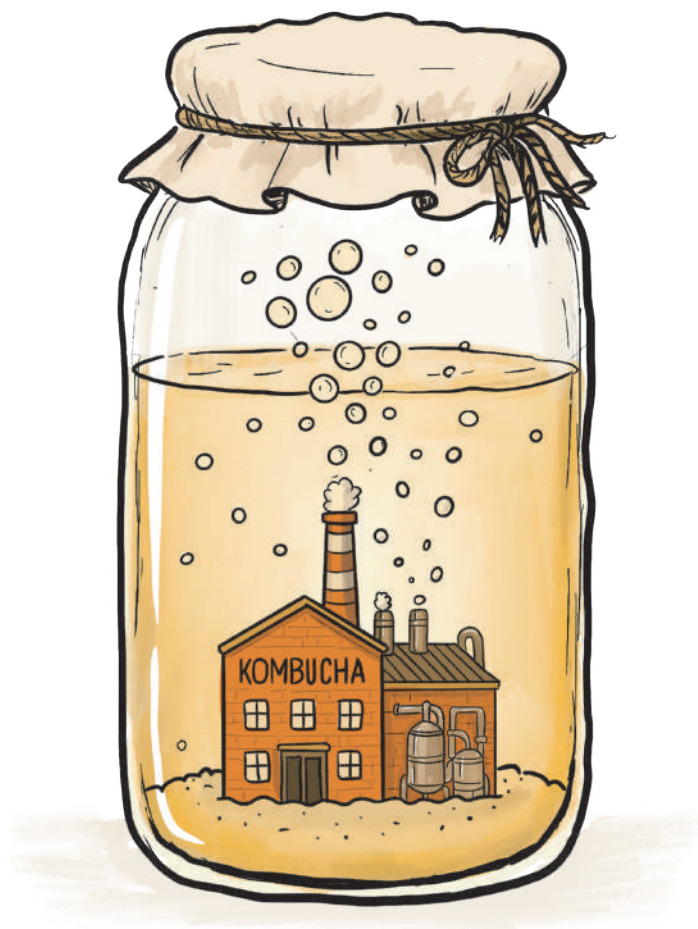
Grass Jelly Whisky/ Coffee/ Lychee/
Fig Leaf/ Palo Santo

ALC. 21.8%

Sourness ●○○○○ Sweetness ●●●○○○



ALL FOR \$350



發酵 *Fermentation*

透過酵母和微生物的努力工作製造出酸、酒精和風味，並減少壞菌的生長空間。這種方式不只可以讓食物保存更久，在時間的醞釀下賦予了食物全新的味道和層次。

With the help of yeast and microbes, food transforms. Acids and alcohol appear, keeping the bacteria out while adding entirely new flavors and textures shaped by time.

微醇秋天

Fermented Autumn

琴酒/金萱康普茶/芳香萬壽菊/

迷迭香/柿子/柚子

Gin/ Jin-Xuan Kombucha/
Mountain Marigold/ Rosemary/
Persimmon/ Pomelo

ALC. 9.9%

Sourness ●●●●○ Sweetness ●○○○○



家釀

Secret Family Recipe

豆豉鳳梨/梅茲卡爾/ 龍舌蘭酒 /
奧地利藥草酒

Fermented Pineapple & Black Beans/
Mezcal/ Tequila/ Fernet Hunter

ALC. 12%

Sourness ●●○○○ Sweetness ●●○○○

老爸的橘酒

Papa's Orange Wine

琴酒/蜂蜜木瓜發酵/不甜雪莉酒/香艾酒

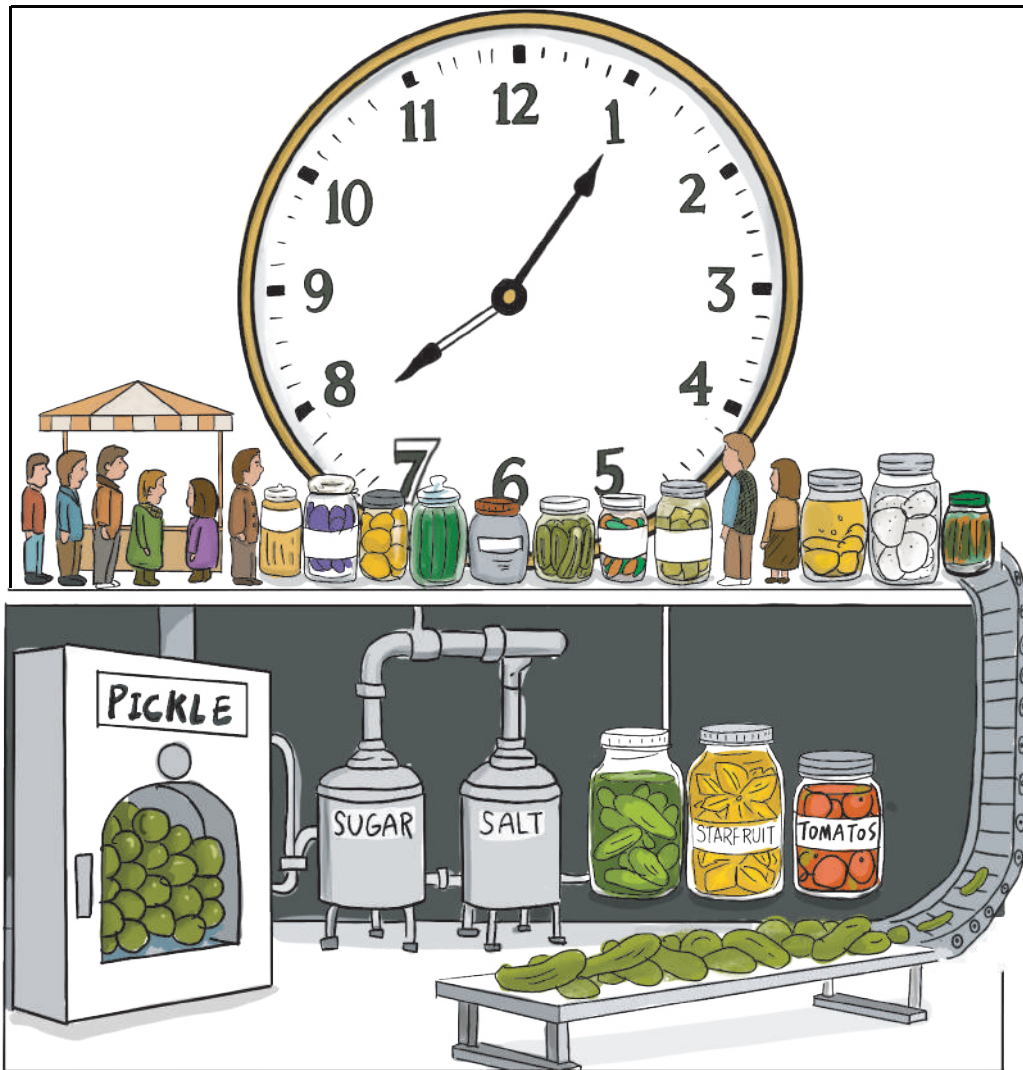
Gin/ Fermented Papaya/ Fino Sherry/ Vermouth

ALC. 14.3%

Sourness ●●○○○ Sweetness ●●○○○



ALL FOR \$350



醃漬 *Pickling*

當過去的人們發現了鹽巴與糖之後，鹽醃或糖漬成為另一種常用的食物保存方法。高濃度的鹽份和糖份能有效防止食物腐敗並大幅的提高保存率，也為食物帶來更多有深度的風味。

Once salt and sugar were discovered, pickling became a favorite way to keep food around. The high concentrations don't just keep bad bacteria away but also create deep, layered flavors.







經典改編 *Classics Twist*

透過各種食物保存的技法後，將我們日常生活中的元素融入至經典調酒的架構下做改編。

We take everyday ingredients and, with a little preservation magic, give classic cocktails a fresh new twist.



芭芒柳汽水

OMG Tonic

琴酒/過山香/芭樂/芒果/柳橙/通寧水

Gin/ Taiwan Wampee/ Orange/ Mango/
Guava/ Tonic Water

ALC. 11.2%

Sourness ●○○○○ Sweetness ●○○○○



奶奶的阿芙佳朵

Granny's Affogato

愛爾蘭威士忌/冷萃咖啡/柑橘皮糖/
情人果冰淇淋

Irish Whiskey/ Cold Brew Coffee/
Oleo-Saccharum/ Pickled Green Mango
Ice Cream

ALC. 6.5%

Sourness ●○○○○ Sweetness ●●●○○

P&B 雞尾酒

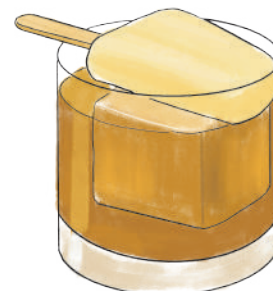
P&B Cocktail

蘭姆酒/香蕉/花生醬/可可豆/麥茶

Rum/Banana/Peanut Butter/
Cocoa Bean/Barel Tea

ALC. 19%

Sourness ●○○○○ Sweetness ●●●○○



ALL FOR \$350





Rewind

在過去四年中，有一些酒款歷久不衰深受大家愛戴，而我們將這些刻在Gallery 20.5的記憶復刻進這次酒單中，不論是老朋友或是新朋友都能一同回味！

Over the past four years, some of Gallery 20.5's creations have been favorites among our guests. This season, we're bringing these beloved signatures back into the spotlight, allowing regulars to rediscover and share with new friends for the first time.

Autumn Leaf In Taiwan

琴酒, 文山包種茶, 白蘇維翁, 桂花,
梅酒, IPA啤酒

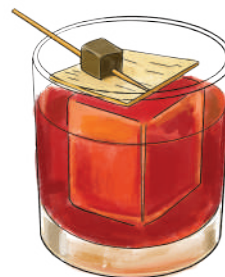
Gin/ Wen-Shan Green Tea/ Sauvignon Blanc/
Osmanthus/ Plum Wine/ IPA



Zone Out From Paradiso

日本威士忌, 焙茶, 水蜜桃, 甜雪莉酒,
蔓越莓

Japanese Whiskey/ Hojicha (Roasted Tea)/
Peach/ PX Sherry/ Cranberry



Blues For Lemon Tea

琴酒, 橘酒, 萊姆蒸餾液, 紅茶, 玫瑰

Gin/ Orange Wine/ Lime Distilled Water/
Black Tea/Rose



ALL FOR \$350





Classic Cocktails



Paloma

Tequila, Homemade Grapefruit Soda,
Sea Salt



Espresso Martini

Vodka, Gallery Coffee Liqueur,
Espresso, Simple Syrup



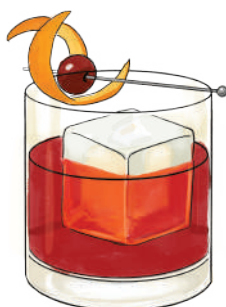
20th Century

Gin, White Cocoa Liqueur,
Cocchi Americano, Lime Juice



Paper Plane

Bourbon Whiskey, Nonino
Amaro, Aperol, Lemon Juice



Vieux Carré

Rye Whisky, Brandy, Rosso Vermouth,
DOM, Peychaud's Bitter



Singapore Sling

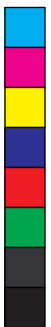
Gin, Pineapple Juice, Cherry Liqueur,
Grenadine, Cointreau, Lemon Juice,
DOM, Angostura Bitter

ALL FOR \$350





There is something
we're trying this season.







GALLERY 20.5



APPETIZER

MAIN DISH

蒜辣花枝蝦佐手工佛卡夏 ①⑤ Gambas al Ajillo with Calamari & House-made Focaccia	330	經典培根蛋黃大水管麵 ②③⑤ Carbonara di Roma Paccheri	300
龍蒿挪威煙燻鮭魚塔 ②⑥ Norwegian Smoked Salmon Tart with Tarragon	250	手工蝦滑堅果紅醬水管麵 ①④⑤ Rigatoni with Artisanal Shrimp Paste & Nutty Pesto Rosso	320
炭焙松阪豬佐自製紅醬與芝麻葉 ② Pork Jowl with House-made Tomato Sauce & Fresh Arugula	280	托斯卡納肉醬千層麵 ②⑤⑦ Tuscan Ragù Lasagne	320
培根洋菇酥炸手工玉棋 ⑤ Sautéed Bacon & Mushroom with Crispy Gnocchi	280	北海道干貝南瓜燉飯 ②④ Hokkaido Scallop & Pumpkin Risotto	320
Gallery 辛蜂蜜檸檬炸雞 Spicy Honey & Lemon Fried Chicken	250	DESSERT	
明太子蒜香油條蝦滑 ①②⑤ Shrimp Paste Cruller with Mentaiko Garlic Mayo	250	今日手工甜點 ②③④⑤ Daily Handmade Dessert	150
威士忌松露金黃脆薯 ② Whisky & Truffle Infused Fries	220	NON-ALCOHOL	
經典南瓜濃湯 ②④⑤ Classic Roasted Pumpkin Cream Soup	150	紅烏龍・茉莉桂花 Red Oolong・Jasmine	250
		洛神康普茶・氣泡 Hibiscus Kombucha・Fizz	250

① 甲殼類 Crustacea ② 奶類 Milk ③ 蛋 Egg ④ 堅果類 Nuts ⑤ 含麩質之穀物 Gluten ⑥ 魚類 Fish ⑦ 牛肉 Beef

GALLERY 20.5



COCKTAIL

WINE

SIGNATURE

清橙找茶 Citrus In The Tea Garden Gin・Oolong・Basil・Fino・Gardenia	350	Hesketh Cabernet Sauvignon • ABV : 14% • Region : South Australia • Year : 2022	280/1450
老爸的橘酒 Papa's Orange Wine Gin・Papaya・Vermouth・Fino	350	Josh Scott Sauvignon Blanc • ABV : 12.5% • Region : Marlborough, New Zealand • Year : 2025	300/1550
金鹹桃 Pickle Pickle Little Star Gin・Pomelo Tea・Star Fruit・Pandan	350	KWV - Cuvee Brut Sparkling • ABV : 12% • Region : Western Cape, South Africa • Year : Non-vintage	300/1550
芭芒柳汽水 OMG Tonic Gin・Orange・Mango・Guava・Tonic Water	350	BEER	
Autumn Leaf In Taiwan Gin・Green Tea・White Wine・ Plum・IPA・Osmanthus	350		

CLASSIC

French 75 Gin・Lemon・Sparkling Wine	350	小滿-冬瓜茶啤酒 Grain Full - Taiwan Winter Melon Tea Ale • ABV : 4.5% • Capacity : 330ml • Style : Belgian Specialty Ale	250
Sangria Red Wine・Orange・Peach・Passion Fruit	350		
Gin Fizz Gin・Lemon・Fizz	350		
Paloma Tequila・Grapefruit・Fizz	350		
Moscow Mule Vodka・Lime・Ginger Beer	350	立春 - 臺灣紅玉茶啤酒 Beginning of Spring - Taiwan Ruby Black Tea Ale • ABV : 6% • Capacity : 330ml • Style : Irish Red Ale	250



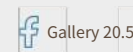
500/人



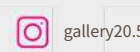
\$3000



+10%



Gallery 20.5



gallery20.5

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「主廚溫馨提示：空腹喝酒很傷胃。
但菜已經點完了，是時候開始點酒了！」

GALLERY 20.5

50
BEST
Discovery