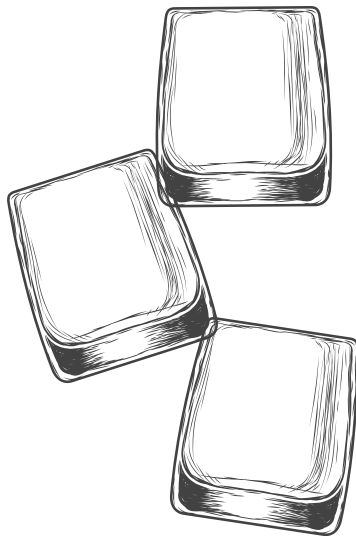


# The Art of Concoction

COCKTAIL INNOVATION



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### Luminaries 138

home infused gin with jasmine, ginger liqueur, lemon juice, mango syrup

### Coley#2 138

aged gin, antica formula infused with cherry, mixed yuzu juice,  
lemon juice, orange blossom honey

### Mao 388

Kweichow Moutai, grapefruit juice, lemon juice, cinnamon syrup

### Caroline 400 138

St. Regis blend tea gin, citrus microcarpa, rhubarb bitters, citrus juice, orange blossom honey

### Tastemaker 138

Laphroaig 10 years, lemon juice, ginger syrup, thyme

### Uncle Jack 138

glenlivet 12 years whisky, buffalo trace bourbon whisky, port wine,  
roasted corn, salted honey syrup, mint sprigs, pebble ice

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## Luminaries 138

自家浸制茉莉花杜松子酒、姜味利口酒、柠檬汁、芒果糖浆

## Coley#2 138

杜松子酒、浸制樱桃苦艾酒、柚子汁、柠檬汁、香橙花蜂蜜

## Mao 388

贵州茅台、西柚汁、柠檬汁、肉桂糖浆

## Caroline 400 138

瑞吉混合茶味杜松子酒、四季柑、苦酒、柑桔汁、香橙花蜂蜜

## Tastemaker 138

Laphroaig 10年威士忌、柠檬汁、姜味糖浆、百里香

## Uncle Jack 138

glenlivet 12年威士忌、buffalo trace波本威士忌、波特酒、烤粟米、盐味花蜜糖浆、薄荷、碎冰