

DRINK MENU 酒水单

LITTLE ALLEY COCKTAIL (named after 9 songs at Little Alley)

White Windmill	白色风车	\$18
<u>Baijiu, Tito's Vodka, Wang Wang Milk, Fresh Lime Juice, Simple Syrup</u>		
Adorable Woman	可爱女人	\$15
<u>Conquistador Tequila, Fresh Lime Juice, Simple Syrup, Aloe Juice, Club Soda</u>		
I Find It Hard to Say	开不了口	\$15
<u>Tito's Vodka, Aloe Juice, Fresh Lime Juice. Garnish with Rosemary</u>		
Moulin Rouge	红磨坊	\$15
<u>Raspberries, Mint Leaves, Tito's Vodka, Fresh Lime Juice, Prosecco, Simple Syrup</u>		
Class 3-2	三年二班	\$15
<u>Cucumber, Bombay Sapphire Gin, Aloe Juice, Simple Syrup, Fresh Lime Juice</u>		
Shanghai 1943	上海1943	\$15
<u>Grey Goose Pear Vodka, Rose Rosemary Infuse Syrup, Fresh Lime Juice, Rosemary</u>		
In the Name of Father	以父之名	\$15
<u>Black Label Scotch, Fresh Lemon Juice, Fresh Lime Juice, Simple Syrup, Egg White</u>		
Wife	娘子	\$15
<u>Captain Morgan Spiced Rum, Earl Grey Tea, Osmanthus Honey, Garnish with Lemon. *Served hot</u>		
Wound of War	止战之殇	\$15
<u>Maker's Mark Bourbon, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Simple Syrup, Fresh Lime Juice, Garnish with Rosemary</u>		

CLASSIC COCKTAIL

Negroni	歌如你	\$15
<u>Gin, Campari, Sweet Vermouth, Garnish with Orange Peel</u>		
French 75	法国 75	\$15
<u>Bellows Dry Gin, Simple Syrup, Fresh Lemon Juice, Prosecco</u>		
Old-Fashioned	老绅士	\$15
<u>Maker's Mark Bourbon, Simple Syrup, Angostura Bitters, Orange Bitter, Garnish with Cherry and Orange Peel</u>		
Mojito	莫吉托	\$15
<u>Bacardi White Rum, Mint Leaves, Fresh Lime Juice, Simple Syrup, Club Soda</u>		
Manhattan	曼哈顿	\$15
<u>Rye or Bourbon, Sweet Vermouth, Angostura Bitters, Garnish with Cherry</u>		
Martini	马蒂尼	\$15
<u>Gin or Vodka, Dry Vermouth, Garnish with Lemon Twist</u>		
Lychee Martini	荔枝马蒂尼	\$15
<u>Tito's Vodka, Lychee Juice, Simple Syrup, Lemon Juice, Garnish with Lychee</u>		

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BEER

Master Gao, Jasmine tea lager, Nanjing, China	\$9
Tsingtao, Lager, Qingdao, China	\$8
Six Point, IPA, Brooklyn	\$8
Young Master, Green Peppercorn Lager, Hong Kong, China	\$10

White

Glass/Bottle

Chardonnay, Chateau de Messey, 2016, France	\$14/53
Sauvignon Blanc, I Magredi, 2018, Italy	\$13/49
Sauvignon Blanc, 2021, Graham Norton's Own GN Marlborough Valley	\$11/42

Red

Chianti, Classico Riserva, San Leonino, 2014	\$81
Cabernet Sauvignon, Wakefield, 2014, South Australia	\$12/48
Pinot Noir, Invivo, 2017, New Zealand	\$12/48
Merlot, I Magredi, 2017, Italy	\$13/49
Malbec, Algodon Reserve, 2016, Argentina	\$12/48

Pink

Rose, Loire Valley, 2019, France	\$10/38
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Sparkling Wine

Champagne, Grande Reserve, NV, Cotes de Bar	\$112
Prosecco, extra dry, I Magredi, Italy	\$13/47
Cremant d'Alsace NV Brut Rose, Charles Sparr	\$14/49

NON-ALCOHOLIC

Green Bean Cooler (seasonal)	绿豆汤	\$5
Aloe Juice	芦荟汁	\$5
Chinese Herbal Tea	王老吉	\$4
Coconut Milk	椰汁	\$4
Wangwang Milk	旺仔牛奶	\$4
Jasmine	茉莉花茶	\$5
Earl Grey	伯爵红茶	\$7

*HAPPY HOUR | Mon-Fri, 5-7pm Classic Cocktail/ House Wine \$9 | House Beer \$5