



SIGNATURE COCKTAILS

JASMINA

Date-infused Bourbon,
Plum Flavored Sake,
Jasmine syrup, Cranberry
Juice, Fresh Lemon juice

\$ 17



Please inform your server of any food allergies.
An 18% gratuity will be added to all checks after 5:00 PM.




LIAO

Sake, Melon Liqueur,
Honey-Flower syrup, Fresh
Lemon juice, Apple juice,
Wasabi

\$ 17

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YUSHI

Vodka, Melon Liqueur,
Yuzu-Honey syrup,
Fresh Lemon juice

\$ 17

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MEILI
Plum Soju,
Elderflower Liqueur,
Lemongrass syrup,
Butterfly Pea Flower
Tea

\$ 18

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NIRVANA

Sake, Ararat Apricot, Soy
milk, Cherry juice

\$ 16



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ALISA
Vogis Dry Gin, Lychee
Liqueur, Fresh Lemon
Juice, Aloe Vera Juice,
Hibiscus Ice Cube,
Sumac

\$ 18



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ISHPUINI

Ararat V.S.O.P. Brandy,
Italian Bitter, Red wine,
Fresh Pomegranate
Juice

\$ 18



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ZAKURO

Vogis Wild Cherry Gin, Fresh
Pomegranate Juice,
Hibiscus-Rose Water Infusion

\$ 18

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LUMI
Strawberry-infused
Tequila, Aperitif,
Bergamot Syrup,
Cherry juice, Fresh
ginger & Lemon juice
\$ 18

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TSUKI

Vodka, Elderflower
liqueur, Vanilla Syrup,
Fresh Pomegranate
Juice, Fresh Lemon
Juice

\$ 18



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Classic Cocktails & Twists

It is now a well-known fact that the word "cocktail" was first defined in 1806 by The Balance and Columbian Repository of Hudson, New York, as "a stimulating liquor composed of spirits of any kind, sugar, water, and bitters, vulgarly called a bittered sling." Most cocktail aficionados might recognize that formula from drinks such as the Old Fashioned.



OLD FASHIONED GLASS

NEGRONI Bitter/Herbal/Boozy \$ 17
Dry Gin, Bitter, Red Vermouth

SMOKED NEGRONI Bitter/Herbal/Boozy \$ 18
Dry Gin, Bitter, Red Vermouth, Smoked

CHERRY NEGRONI Bitter/Herbal/Boozy \$ 18
Vogis Wild Cherry Gin, Bitter, Red Vermouth

GIN BASIL SMASH Dry/Sour/Citrus/Herbal \$ 16
Dry Gin, Fresh Lemon Juice, Sugar Syrup, Fresh Basil

NEW YORK SOUR Citrus/Sour/Sweet \$ 16
Bourbon Whiskey, Red Wine, Fresh Lemon Juice, Sugar Syrup, Bubble Drops

OLD FASHIONED Citrus/Sweet/Herbal/Boozy \$ 16
Bourbon Whiskey, Aromatic Bitters, Cane Sugar

BRANDY OLD FASHIONED Sweet/Herbal/Boozy \$ 17
Ararat V.S.O.P. Brandy, Aromatic Bitters, Walnut jam

BOULEVARDIER Slightly Bitter/Herbal /Boozy \$ 17
Bourbon Whiskey, Bitter, Red Vermouth

MAI TAI Citrus/Tropic/Sweet \$ 17
White & Dark Rums, Dry Orange Liqueur, Fresh Lemon Juice, Pineapple Juice, Almond Syrup, Cinnamon stick

TOMMY'S MARGARITA Citrusy/Smooth \$ 16
Tequila, Agave Syrup, Fresh lime juice

GODFATHER Smooth/Boozy/Sweet \$ 16
Blended Scotch Whiskey, Almond Liqueur



COCKTAIL GLASS

GIMLET Dry/Sour/Citrus \$ 16
Dry Gin, Fresh Lime Juice, Sugar Syrup

TEQUILA ESPRESSO MARTINI Sweet/Aromatic/Smooth \$ 18
Tequila Reposado, Ararat Coffee, Espresso, Vanilla syrup

ESPRESSO MARTINI Sweet/ Aromatic/Smooth \$ 18
Vodka, Coffee Liqueur, Espresso, Vanilla syrup

COSMOPOLITAN Citrus/Sour/Boozy \$ 16
Citrus vodka, Dry Orange Liqueur, Fresh Lemon juice, Cranberry Juice

CHERRY MANHATTAN Sweet/Herbal /Strong \$ 17
Ararat Cherry, Red Vermouth, Aromatic Bitters

MANHATTAN Dry/Herbal \$ 17
Bourbon Whiskey, Red Vermouth, Aromatic Bitters

MARGARITA Sour/Citrus \$ 16
Tequila, Dry Orange Liqueur, Fresh lime juice, Salt

DIRTY MARTINI Dry/Boozy/Umami \$ 17
Vodka, Extra Dry Vermouth, Olive Brine

DRY MARTINI Dry/Boozy \$ 17
Dry Gin, Extra Dry Vermouth, Orange Bitters

LYCHEE MARTINI Fruity/Floral/Smooth \$ 17
Vodka, Extra Dry Vermouth, Lychee Liqueur, Fresh lemon juice

PORN STAR MARTINI Sour/Tropical/ Sweet/Sparkling \$ 18
Vodka, Prosecco, Passion fruit syrup, Vanilla Syrup, Fresh Lemon juice

VESPER Dry/Boozy \$ 17
Dry Gin, Vodka, French Aperitif

SIDECAR Sour/Citrus/ Slightly Sweet \$ 17
Cognac, Dry Orange Liqueur, Fresh Lemon Juice

DAIQUIRI Citrus/Sour/ Slightly Sweet \$ 17
Rum, Fresh Lemon Juice, Sugar syrup



HIGHBALL & WINE GLASSES

PALOMITA

Sour/Salty/Fizz

Tequila, Pink Grapefruit Soda Water, Honey Syrup, Fresh Lime Juice

LONG ISLAND ICED TEA

Sweet/Sour/Boozy/Fizz

Dry Gin, Vodka, Rum, Tequila, Dry Orange Liqueur, Fresh Lemon Juice, Cola

BLOODY MARY

Spicy/Salty/Sour

Vodka, Tomato Juice, Spices, Fresh Lemon Juice

MOJITO Sweet/Sour/Refreshing

Rum, Fresh Lime, Fresh Mint, Cane sugar

PINA COLADA Sweet/Milky/Tropical

White Rum, Coconut Milk, Coconut Puree, Pineapple Juice

APEROL SPRITZ Citrus/Bitter/

Sparkling

Italian Bitter, Prosecco, Soda Water

HUGO SPRITZ Floral/Sparkling

Elderflower Liqueur, Prosecco, Soda Water

SAKE SPITZ Fruity/Light/Sparkling

Plum Flavored Sake, Prosecco, Soda Water



COPPER MUG

MOSCOW MULE

Spicy/Sour/Fizzy

Vodka, Fresh Lime, Ginger Beer

YEREVAN MULE

Slightly Sweet/Sour/Spicy/Fizzy

Ararat Apricot, Honey Syrup, Fresh Lime, Ginger Beer

MEXICAN MULE

Spicy/Sour/Fizzy

Tequila Reposado, Agave Syrup, Fresh Lime, Ginger Beer

MOCKTAILS

VIRGIN ALISA

Sour/Sweet/Citrus

Lychee Syrup, Fresh Lemon Juice, Aloe Vera Juice, Hibiscus-Rose Big Ice Cube

VIRGIN PINA COLADA

Sweet/Creamy/Tropical

Coconut Milk, Coconut Puree, Pineapple Juice

VIRGIN MOJITO

Sweet/Sour/Refreshing

Fresh Lime, Fresh Mint, Can Sugar

SANGRITA

Spicy/Citrus/Salty

Tomato Juice, Orange Juice, Fresh Lemon Juice, Tabasco, Spices

We suggest it with any Tequila or Vodka

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ALCOHOLIC DRINKS



ASIAN SPIRITS

Dragon Group Bar manager chose this drinks and recommend this products with fresh sea food from Japanese menu & all of dishes from Chinese menu with sea food and not only... Enjoy

What is Sake and where is sake from

Sake is native to Japan and part of China. In China sake is more popular in the south, though some of finest comes from the north. Sometimes described as a rice wine, sometimes as a rice beer, sake shares qualities of both. It is fermented from specially developed rice and water by brewmasters. But, although sake is brewed like a beer, it is served like a wine and, like wine, can either be dry or sweet, heavy or light. But it is slightly more alcoholic then wine, and much boozier then beer, at 15-18% alc./vol.. Sake is best served room temperature. It can also be served cold or warm, though the latter is often reserved for cheaper, less refined sake.

SAKE

glass / bottle

AKASHI-TAI JUNMAI TOKUBETSU

3oz \$8 / 24,3oz \$54

AKASHI-TAI HONJOZO TOKUBETSU

3oz \$8 / 24,3oz \$54

AKASHI-TAI SHIRAUME GINJO UMESHU

3oz \$9 / 17oz \$39

CHOYA YUZU

3oz \$7 / 25oz \$49



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What is Soju and where is Soju from

Soju is a clear spirit that originated in Korea. It was traditionally made with rice but, ever since distilling rice was banned during the Korean War, distillers have used other grains and starches, such as wheat, sweet potatoes, and even tapioca. As a result, sojus vary in aroma and flavor. Soju is most often drunk straight with food, like wine, but is also used in cocktails, like a spirit. It has a neutral flavor, like vodka, but half the alcohol content — it typically hovers between 20-34 % alc./vol..

SOJU

Bottle 12,6oz

JINRO GRAPEFRUIT

\$ 16

JINRO STRAWBERRY

\$ 16

JINRO PLUM

\$ 16



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APERITIF / AMARO

LILLET BLANC	3oz \$8/25,3oz \$49
<i>France</i>	
MARTINI	3oz \$7/33,8oz \$ 51
<i>Bianco, Rosso, Extra Dry Italy</i>	
ANTICA FORMULA	3oz \$11/25,3oz \$69
<i>Italy</i>	
APEROL <i>Italy</i>	2oz \$8/33,8oz \$107
CAMPARI <i>Italy</i>	2oz \$8/33,8oz \$107
MONTENEGRO <i>Italy</i>	2oz \$8/25,3oz \$58

VODKA

1,5oz

TITO'S <i>USA</i>	\$10/ 25,3oz \$75
KETEL ONE <i>Netherlands</i>	\$10/ 25,3oz \$78
GREY GOOSE	\$14/ 25,3oz \$120
L'ORIGINAL <i>France</i>	
BELVEDERE <i>Poland</i>	\$15/ 25,3oz \$125
OHANYAN ICE <i>Armenia</i>	\$12/ 23,6oz \$102
OHANYAN FANTOM	\$14/ 23,6oz \$120
<i>Armenia</i>	
BELUGA ALLURE <i>Russia</i>	\$17/ 25,3oz \$163
BELUGA	
TRANSATLANTIC <i>Russia</i>	\$16/ 25,3oz \$135

GIN

1,5oz

TANQUERAY DRY <i>England</i>	\$7/ 33,8oz \$93
BOMBAY SAPPHIRE <i>England</i>	\$6/ 33,8oz \$88
VOGIS CLASSIC/WILD	\$9/ 23,6oz \$98
CHERRY <i>Armenia</i>	
HENDRICK'S <i>Scotland</i>	\$12/ 25,3oz \$115
ROKU <i>Japan</i>	\$11/ 25,3oz \$90
MONKEY 47 <i>Germany</i>	\$14/ 33,8oz \$165

TEQUILA

1,5oz / 25,3oz

DON JULIO BLANCO	\$15 / \$140
DON JULIO AÑEJO	\$18 / \$152
DON JULIO 1942	\$25 / \$295
PATRON SILVER	\$12 / \$105
PATRON AÑEJO	\$14 / \$115
CLASE AZUL PLATA	\$27 / \$285
CLASE AZUL REPOSADO	\$28 / \$295
CLASE AZUL AÑEJO	\$65 / \$780
CASAMIGOS BLANCO	\$11 / \$95
CASAMIGOS REPOSADO	\$13 / \$98
CASAMIGOS AÑEJO	\$15 / \$130
CASA DRAGONES BLANCO	\$19 / \$162
CASA DRAGONES AÑEJO	\$32 / \$365

WHISKY / WHISKEY

SCOTCH SINGLE MALT 1,5oz

THE GLENLIVET 12 Y.O.	\$17/ 33,8oz \$125
THE GLENLIVET 15 Y.O.	\$19/ 25,3oz \$195
MACALLAN 12 Y.O.	\$20/ 25,3oz \$210
MACALLAN 15 Y.O.	\$30/ 25,3oz \$320
MACALLAN 18 Y.O.	\$65/ 25,3oz \$650
GLENFIDDICH 12 Y.O.	\$15/ 25,3oz \$125
GLENFIDDICH 15 Y.O.	\$20/ 25,3oz \$220
LAGAVULIN 8 Y.O.	\$19/ 25,3oz \$200

SCOTCH SINGLE MALT 1,5oz

CHIVAS REGAL 12 Y.O	\$14/ 33,8oz \$120
CHIVAS REGAL 18 Y.O.	\$17/ 33,8oz \$195
JOHNNIE WALKER BLACK	\$16/ 33,8oz \$140
LABEL 12 Y.O.	
JOHNNIE WALKER BLUE	\$32/ 25,3oz \$395
LABEL	
MONKEY SHOULDER	\$11/ 25,3oz \$85

AMERICAN 1,5oz

BULLEIT <i>Bourbon</i>	\$11/ 33,8oz \$94
MAKER'S MARK <i>Bourbon</i>	\$12/ 33,8oz \$97
WOODFORD RESERVE	\$13/ 25,3oz \$112
<i>Bourbon</i>	
ELIJAH CRAIG <i>Bourbon</i>	\$12/ 33,8oz \$97

IRISH 1,5oz

JAMESON <i>Blended</i>	\$12/ 33,8oz \$113
REDBREAST 12 Y.O.	\$16/ 25,3oz \$145
<i>Single Pot Still</i>	

JAPANESE 1,5oz / 25,3oz

RYUJIN DRAGON	\$15 / \$350
<i>Mizunara Cask</i>	
HIBIKI <i>Blended</i>	\$18 / \$235
NIKKA FROM THE	\$17 / \$190
BARREL <i>Blended</i>	

COGNAC

1,5oz

HENNESSY V.S.O.P.	\$17/ 33,8oz \$236
HENNESSY X.O.	\$45/ 25,3oz \$495
REMY MARTIN X.O.	\$32/ 25,3oz \$380

ARMENIAN BRANDY

1,5oz

AKHTAMAR V.S.O.P.	\$12/ 23,6oz \$120
NAIRI X.O.	\$21/ 23,6oz \$225
CHARLES AZNAVOUR 25 Y.O.	\$32/ 25,3oz \$340
ARARAT APRICOT	\$11/ 23,6oz \$76
ARARAT CHERRY	\$11/ 23,6oz \$76
ARARAT HONEY	\$11/ 23,6oz \$76



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RUM

1,5oz

BUMBU <i>Barbados</i>	\$9/ 33,8oz \$98
BACARDI 8 <i>Puerto Rico</i>	\$7/ 33,8oz \$90
DIPLOMATICO 12 <i>Venezuela</i>	\$11/ 25,3oz \$95
ZACAPA 23 <i>Guatemala</i>	\$15/ 33,8oz \$145

LIQUEUR

1,5oz

BAILEYS IRISH CREAM <i>Irish</i>	\$12/ 33,8oz \$98
MIDORI <i>Japan</i>	\$12/ 33,8oz \$90
JAGERMEISTER <i>Germany</i>	\$13/ 33,8oz \$95
DISSARONO <i>Italy</i>	\$13/ 25,3oz \$95
GRAND MARNIER <i>France</i>	\$14/ 25,3oz \$105

BEER

12oz

TSINGTAO <i>Chinese</i>	\$ 9
ASAHI <i>Japanese</i>	\$ 9
ASAHI Alcohol free <i>Japanese</i>	\$ 9
SAPPORO <i>Japanese</i>	\$ 8
CORONA <i>Mexico</i>	\$ 8
STELLA ARTOIS <i>Belgium</i>	\$ 8

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DRAGON'S HOMEMADE LEMONADES

TROPICAL

Mango-Peach-Passion

Fruit Puree, Fresh

Lemon Juice, Basil,

Sparkling water

Glass / Pitcher

\$7 / \$19



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RED BERRIES

Blueberry-Strawberry puree,
Hibiscus inf., Fresh Lemon
Juice, Sparkling water

Glass / Pitcher

\$7 / \$19



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CHINESE JASMINE & APPLE

Chinese Jasmine
Syrup, Green Apple
Juice, Fresh Lemon
Juice, Sparkling water

Glass / Pitcher
\$7 / \$19

CITRUS

Fresh Orange, Grapefruit,
Fresh Lemon Juice, Orange
juice, Sugar Syrup,
Sparkling water

Glass / Pitcher
\$7 / \$19



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MILKSHAKE

CHOCO-COCONUT \$ 11
*Coconut Syrup, Milk, Chocolate topping,
Vanilla ice cream*

STRAWBERRY VANILLA \$ 11
*Strawberry Puree, Fresh strawberry, Milk,
Vanilla ice cream*

EXSOTIC \$ 11
*Mango-Peach puree, Milk, Dry Apricot,
Vanilla ice cream*

TEA

BLACK \$ 9

GREEN \$ 9

GREEN JASMINE \$ 9

RED FRUITS \$ 9

EARL GREY \$ 9

HERBAL & FLOWER TEA

MINT \$ 9

THYME \$ 9

CARCADE \$ 9

CHINESE TEA

PU-ERH \$ 9

LUNG CHING \$ 9

MILK OOLONG \$ 9

OO LONG TI KUAN YIN \$ 9

OO LONG DA HONG PAO \$ 9

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SPECIAL TEA COLLECTION

GINGER-LEMON	\$ 11
BERRY-CITRUS	\$ 11
PEACH-MANGO	\$ 11

ICED TEA

RED SUN	\$ 8
<i>Hibiscus-Rose Water, Black tea, Strawberry puree, Mint, Lemon</i>	
BLACK SEA	\$ 8
<i>Black tea, Mango-Peach puree, Lemon, Dry Apricot</i>	

COFFEE / HOT CHOCOLATE

ESPRESSO	\$ 5
ESPRESSO DECAF	\$ 6
DOUBLE ESPRESSO	\$ 8
AMERICANO	\$ 5
CAPPUCCINO	\$ 7
CAFFEE LATTE	\$ 7
HOT CHOCOLATE	\$ 7

ICED COFFEE

AMERICANO	\$ 5
CAPPUCCINO	\$ 7

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FRESH SQUEEZED JUICES

ORANGE	\$ 8
POMEGRANATE	\$ 18

SOFT DRINKS

ACQUA PANNA	\$ 4 / \$ 7
<i>Bottle 12,7 / 25,3oz</i>	
SAN PELLEGRINO	\$ 4 / \$ 7
<i>Bottle 12,7 / 25,3oz</i>	
COCA COLA / COCA COLA DIET	\$ 5
<i>Bottle 8,5oz</i>	
SPRITE / FANTA	\$ 5
<i>Can 12oz</i>	
TONIC WATER & MIXERS	\$ 5
NATURAL JUICES	\$ 5
<i>Glass</i>	

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WINE LIST

WINE BY GLASS

FAUST CABERNET SAUVIGNON	\$ 22
<i>USA</i>	
LOVEBLOCK SAUVIGNON BLANC	\$ 15
<i>New Zealand</i>	
BY OTT ROSE	\$ 15
<i>France</i>	

WHITE WINE

LOVEBLOCK SAUVIGNON BLANC	\$ 48
<i>New Zealand</i>	
PATZ & HALL CHARDONNAY	\$ 51
<i>USA</i>	
CHABLISIENNE LA FINAGE CHABLIS	\$ 55
<i>France</i>	
BARONE FINI PINOT GRIGIO	\$ 32
<i>Italy</i>	
CHÂTEAU RABOTINE SANCERRE	\$ 65
<i>France</i>	
NIK WEIS RIESLING KABINET	\$ 38
<i>Germany</i>	
ZORAH VOSKI	\$ 125
<i>Armenia</i>	
TUS	\$ 47
<i>Armenia</i>	
KARAS	\$ 38
<i>Armenia</i>	
KARAS SINGLE VINEYARD	\$ 71
CHARDONNAY	
<i>Armenia</i>	

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RED WINE
Bottle

LEVIATHAN	\$ 63
<i>USA</i>	
JUSTIN CABERNET SAUVIGNON	\$ 58
<i>USA</i>	
FAUST CABERNET SAUVIGNON	\$ 98
<i>USA</i>	
CAYMUS CABERNET SAUVIGNON	\$ 157
<i>USA</i>	
KARAS	\$ 38
<i>Armenia</i>	
KARAS SINGLE VINEYARD ARENI	\$ 71
<i>Armenia</i>	
KOOR RESERVE	\$ 98
<i>Armenia</i>	
YACoubIAN-HOBBS "SARPINA" ARENI	\$ 115
<i>Armenia</i>	
ZORAH KARASI ARENI NOIR	\$ 110
<i>Armenia</i>	

ROSÉ WINE

BY OTT	\$ 47
<i>France</i>	

ASIAN FRUIT WINE

FU-KI PLUM WINE	\$ 35
<i>Japan</i>	

SPARKLING WINE & CHAMPAGNE

MARTINI ASTI	\$ 40
<i>Italy</i>	
MARTINI ROSÉ	\$ 40
<i>Italy</i>	
MIONETTO BRUT PROSECCO	\$ 45
<i>Italy</i>	
KARAS EXTRA BRUT	\$ 44
<i>Armenia</i>	
KARAS DYUTICH	\$ 44
<i>Armenia</i>	
LOUIS ROEDERER "COLLECTION 245"	\$ 135
<i>France</i>	
MOËT & CHANDON IMPÉRIAL BRUT	\$ 125
<i>France</i>	
MOËT & CHANDON ROSÉ IMPÉRIAL	\$ 203
<i>France</i>	
PERRIER-JOUËT GRAND BRUT	\$ 189
<i>France</i>	
DOM PÉRIGNON BRUT	\$ 495
<i>France</i>	
DOM PÉRIGNON ROSÉ	\$ 850
<i>France</i>	

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DRAGON GARDEN
FAMILY RESTAURANT

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