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

# SIGNATURE COCKTAILS

## JASMINA

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

\$ 17



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## LIAO

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

\$ 17

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**YOU SHI**  
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

<b>NEGRONI</b> Bitter/Herbal/Boozy <i>Dry Gin, Bitter, Red Vermouth</i>	\$ 17
<b>SMOKED NEGRONI</b> Bitter/Herbal/ Boozy <i>Dry Gin, Bitter, Red Vermouth, Smoked</i>	\$ 18
<b>CHERRY NEGRONI</b> Bitter/Herbal/ Boozy <i>Vogis Wild Cherry Gin, Bitter, Red Vermouth</i>	\$ 18
<b>GIN BASIL SMASH</b> Dry/Sour/Citrus/ Herbal <i>Dry Gin, Fresh Lemon Juice, Sugar Syrup, Fresh Basil</i>	\$ 16
<b>NEW YORK SOUR</b> Citrus/Sour/Sweet <i>Bourbon Whiskey, Red Wine, Fresh Lemon Juice, Sugar Syrup, Bubble Drops</i>	\$ 16
<b>OLD FASHIONED</b> Citrus/Sweet/Herbal/Boozy <i>Bourbon Whiskey, Aromatic Bitters, Cane Sugar</i>	\$ 16
<b>BRANDY OLD FASHIONED</b> Sweet/Herbal/Boozy <i>Ararart V.S.O.P. Brandy, Aromatic Bitters, Walnut jam</i>	\$ 17
<b>BOULEVARDIER</b> Slightly Bitter/Herbal /Boozy <i>Bourbon Whiskey, Bitter, Red Vermout</i>	\$ 17
<b>MAI TAI</b> Citrus/Tropic/Sweet <i>White &amp; Dark Rums, Dry Orange Liqueur, Fresh Lemon Juice, Pineapple Juice, Almond Syrup, Cinnamon stick</i>	\$ 17
<b>TOMMY'S MARGARITA</b> Citrusy/Smooth <i>Tequila, Agave Syrup, Fresh lime juice</i>	\$ 16
<b>GODFATHER</b> Smooth/Boozy/Sweet <i>Blended Scotch Whiskey, Almond Liqueur</i>	\$ 16



## COCKTAIL GLASS

<b>GIMLET</b> Dry/Sour/Citrus <i>Dry Gin, Fresh Lime Juice, Sugar Syrup</i>	\$ 16
<b>TEQUILA ESPRESSO MARTINI</b> Sweet/Aromatic/Smooth <i>Tequila Reposado, Ararat Coffee , Espresso, Vanilla syrup</i>	\$ 18
<b>ESPRESSO MARTINI</b> Sweet/ Aromatic/Smooth <i>Vodka, Coffee Liqueur, Espresso, Vanilla syrup</i>	\$ 18
<b>COSMOPOLITAN</b> Citrus/Sour/Boozy <i>Citrus vodka, Dry Orange Liqueur, Fresh Lemon juice, Cranberry Juice</i>	\$ 16
<b>CHERRY MANHATTAN</b> Sweet/Herbal /Strong <i>Ararat Cherry , Red Vermouth, Aromatic Bitters</i>	\$ 17
<b>MANHATTAN</b> Dry/Herbal <i>Bourbon Whiskey, Red Vermouth, Aromatic Bitters</i>	\$ 17
<b>MARGARITA</b> Sour/Citrus <i>Tequila, Dry Orange Liqueur, Fresh lime juice, Salt</i>	\$ 16
<b>DIRTY MARTINI</b> Dry/Boozy/Umami <i>Vodka, Extra Dry Vermouth, Olive Brine</i>	\$ 17
<b>DRY MARTINI</b> Dry/Boozy <i>Dry Gin, Extra Dry Vermouth,Orange Bitters</i>	\$ 17
<b>LYCHEE MARTINI</b> Fruity/Floral/ Smooth <i>Vodka, Extra Dry Vermouth, Lychee Liqueur, Fresh lemon juice</i>	\$ 17
<b>PORN STAR MARTINI</b> Sour/Tropical/ Sweet/Sparkling <i>Vodka, Prosecco, Passion fruit syrup, Vanilla Syrup, Fresh Lemon juice</i>	\$ 18
<b>VESPER</b> Dry/Boozy <i>Dry Gin, Vodka, French Aperitif</i>	\$ 17
<b>SIDECAR</b> Sour/Citrus/ Slightly Sweet <i>Cognac, Dry Orange Liqueur, Fresh Lemon Juice</i>	\$ 17
<b>DAIQUIRI</b> Citrus/Sour/ Slightly Sweet <i>Rum, Fresh Lemon Juice, Sugar syrup</i>	\$ 17



## HIGHBALL & WINE GLASSES

### PALOMITA

Sour/Salty/Fizz

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

**\$ 16**

### LONG ISLAND ICED TEA

Sweet/Sour/Boozy/Fizz

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

**\$ 19**

### BLOODY MARY

Spicy/Salty/Sour

*Vodka, Tomato Juice, Spices, Fresh Lemon Juice*

**\$ 18**

### MOJITO

Sweet/Sour/Refreshing

*Rum, Fresh Lime, Fresh Mint, Cane sugar*

**\$ 17**

### PINA COLADA

Sweet/Milky/Tropical

*White Rum, Coconut Milk, Coconut Puree, Pineapple Juice*

**\$ 17**

### APEROL SPRITZ

Citrus/Bitter/

Sparkling

*Italian Bitter, Prosecco, Soda Water*

**\$ 17**

### HUGO SPRITZ

Floral/Sparkling

*Elderflower Liqueur, Prosecco, Soda Water*

**\$ 18**

### SAKE SPITZ

Fruity/Light/Sparkling

*Plum Flavored Sake, Prosecco, Soda Water*

**\$ 18**



## COPPER MUG

### MOSCOW MULE

Spicy/Sour/Fizzy

*Vodka, Fresh Lime, Ginger Beer*

**\$ 17**

### YEREVAN MULE

**\$ 17**

Slightly Sweet/Sour/Spicy/Fizzy

*Ararot Apricot, Honey Syrup, Fresh Lime, Ginger Beer*

### MEXICAN MULE

**\$ 17**

Spicy/Sour/Fizzy

*Tequila Reposado, Agave Syrup, Fresh Lime, Ginger Beer*

## MOCKTAILS

### VIRGIN ALISA

**\$ 13**

Sour/Sweet/Citrus

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

### VIRGIN PINA COLADA

**\$ 13**

Sweet/Creamy/Tropical

*Coconut Milk, Coconut Pure, Pineapple Juice*

### VIRGIN MOJITO

**\$ 13**

Sweet/Sour/Refreshing

*Fresh Lime, Fresh Mint, Can Sugar*

### SANGRITA

**\$ 13**

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 than wine, and much boozier than 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**  
**AKASHI-TAI HONJOZO TOKUBETSU**  
**AKASHI-TAI SHIRAUME GINJO UMESHU**  
**CHOYA YUZU**

**3oz \$8 / 24,3oz \$54**  
**3oz \$8 / 24,3oz \$54**  
**3oz \$9 / 17oz \$39**  
**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 <i>France</i>	3oz \$8/25,3oz \$49
MARTINI <i>Bianco, Rosso, Extra Dry Italy</i>	3oz \$7/33,8oz \$ 51
ANTICA FORMULA <i>Italy</i>	3oz \$11/25,3oz \$69
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 <i>Armenia</i>	\$14/ 23,6oz \$120
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 <i>Bourbon</i>	\$13/ 25,3oz \$112
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

JAPANESE 1,5oz / 25,3oz

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

## 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

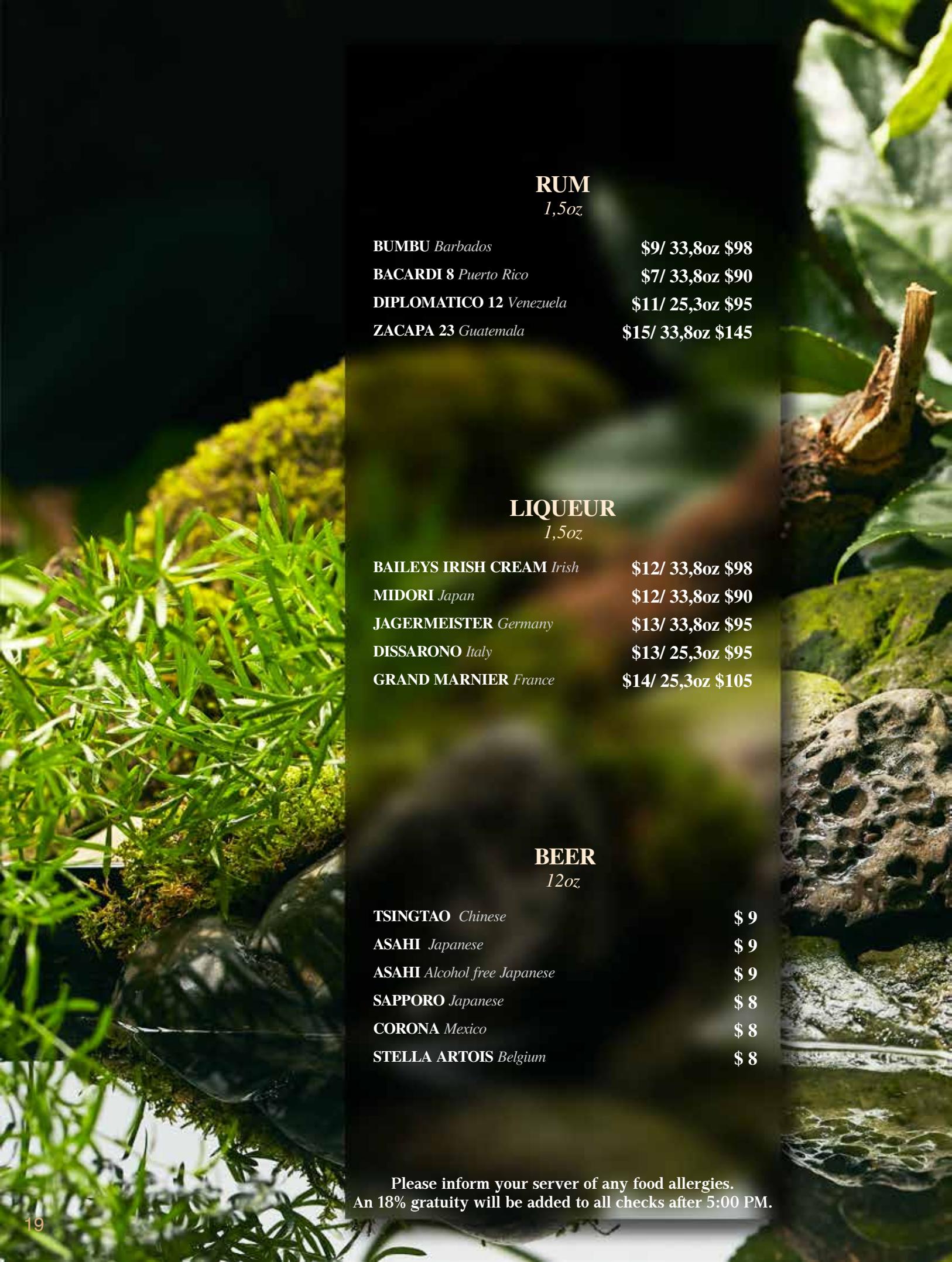
## ARMENIAN BRANDY

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

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

## LIQUEUR

1,5oz

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

## BEER

12oz

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

<b>CHOCO-COCONUT</b>	\$ 11
<i>Coconut Syrup, Milk, Chocolate topping, Vanilla ice cream</i>	
<b>STRAWBERRY VANILLA</b>	\$ 11
<i>Strawberry Puree, Fresh strawberry, Milk, Vanilla ice cream</i>	
<b>EXSOTIC</b>	\$ 11
<i>Mango-Peach puree, Milk, Dry Apricot, Vanilla ice cream</i>	

## TEA

<b>BLACK</b>	\$ 9
<b>GREEN</b>	\$ 9
<b>GREEN JASMINE</b>	\$ 9
<b>RED FRUITS</b>	\$ 9
<b>EARL GREY</b>	\$ 9

### *HERBAL & FLOWER TEA*

<b>MINT</b>	\$ 9
<b>THYME</b>	\$ 9
<b>CARCADE</b>	\$ 9

### *CHINESE TEA*

<b>PU-ERH</b>	\$ 9
<b>LUNG CHING</b>	\$ 9
<b>MILK OOLONG</b>	\$ 9
<b>OOLONG TI KUAN YIN</b>	\$ 9
<b>OOLONG DA HONG PAO</b>	\$ 9

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# SPECIAL TEA COLLECTION

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

## ICED TEA

<b>RED SUN</b>	\$ 8
<i>Hibiscus-Rose Water, Black tea, Strawberry puree, Mint, Lemon</i>	

<b>BLACK SEA</b>	\$ 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

*Bottle 12,7 / 25,3oz*

SAN PELLEGRINO

\$ 4 / \$ 7

*Bottle 12,7 / 25,3oz*

COCA COLA / COCA  
COLA DIET

\$ 5

*Bottle 8,5oz*

Sprite / FANTA

\$ 5

TONIC WATER &  
MIXERS

\$ 5

NATURAL JUICES

\$ 5

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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*

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

*ROSÉ WINE*

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

*ASIAN FRUIT WINE*

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

*SPARKLING WINE & CHAMPAGNE*

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

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**DRAGON GARDEN**  
FAMILY RESTAURANT

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