

Drinks Menu

04 — The Pour

Classic Cocktails

Lychee martini \$19

Vodka / Lychee Liqueur

Margarita \$21

Tequila / Triple Sec

Whiskey Sour \$21

Whiskey or Bourbon

Espresso Martini \$21

Vodka / Kahlua

White Russian \$21

Vodka / Kahlua / Baileys

Drinks Menu

04 — The Pour

Signature Cocktails

Lychee Rose Martini \$19

Vodka / Lychee liqueur / Rose tequila

Ice Shaken Lychee Tea with Pearl \$21

Rum / Lychee liquor

Shrek's Favourite \$21

Matcha Earl Grey Blend

Gin / Tequila

Milk Tea w Pearl \$21

Vodka / Butterscotch liquor / Baileys

Velvet Espresso \$21

Butterscotch Espresso Martini

Vodka / Butterscotch liquor / Kahlua / Baileys

Night Night \$22

Vodka / White Rum / Gin / Tequila / Blue Curacao

SIGNATURE SELECTION
Cocktails

Crafted with intention, poured with care

VODKA



LYCHEE LIQUEUR

ROSE TEQUILA

ROSE PETALS

Lychee Rose Martini
Lychee Rose

Delicate & floral — where lychee sweetness meets the blush of rose

— \$19 —

VODKA



BUTTERSCOTCH

BAILEYS

Butterscotch Milk Tea with Pearl

Rich & indulgent — butterscotch and espresso in perfect harmony

— \$21 —

RUM



TEA

LYCHEE LIQUEUR

LYCHEE PEARL

MINT

Ice Shaken Lychee Tea with Pearl
Lychee Tea Pearl

Playful & refreshing — lychee boba meets a spirited tea cocktail

— \$21 —

MATCHA



TEQUILA

GIN

MILK

Earl Grey Matcha
Shrek's Favourite

Far Far Away in a glass — earthy, smooth, & unmistakably green

— \$21 —

Drinks Menu

The Pour

Mocktails

Milk Tea with Pearls	\$10
Sparkling Grape	\$10
Sparkling Passionfruit	\$10
Lychee Ice Tea	\$10
Matcha Latte	\$10

Add pearls to any mocktail +\$1

Coffee & Tea

Black Coffee	\$5.90
<i>add milk on the side +\$0.50</i>	
Iced Latte	\$7.90
Chamomile Tea	\$4.90
Peppermint Tea	\$4.90
Earl Grey Tea	\$4.90
Green Tea	\$4.90

Soft Drinks

Soda Water	\$4.90
Tonic Water	\$4.90
Coke	\$4.90
Coke Zero	\$4.90

Water

Still Water	\$8.90
Sparkling Water	\$8.90

Wines of the Month

This month's featured selection showcases wines from Domaine Jean Féry.



Blanc

- | | |
|--|-------|
| 2024 Jean Féry Bourgogne Blanc “En La Monatine”
<i>Chardonnay · Côte de Beaune · Crisp mineral notes, lemon zest</i> | \$161 |
| 2023 Jean Féry Santenay Blanc “Perrieres des Croix”
<i>Chardonnay · Santenay · Hazelnut, white peach, chalky finish</i> | \$201 |
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Rouge

- | | |
|--|-------|
| 2023 Jean Féry Ladoix
<i>Pinot Noir · Ladoix-Serrigny · Red cherry, earthy notes, fresh tannins</i> | \$199 |
| 2022 Jean Féry Beaune 1er Cru “Les Cents Vignes”
<i>Pinot Noir · Beaune · Silky dark fruit, floral spice</i> | \$228 |
| 2022 Jean Féry Savigny-lès-Beaune 1er Cru “Les Peuilletts”
<i>Pinot Noir · Savigny · Structured palate, bramble, violet and cedar</i> | \$239 |

Winelist *Sparkling & Champagne*

1. Prosecco, Astoria Brut NV	\$58
2. Champagne, Moët & Chandon Brut Imperial NV	\$115
3. Champagne, Telmont Réserve Brut NV	\$134
4. Champagne, Dom Pérignon 2013	\$482
5. Champagne Rosé, Moët & Chandon Brut Imperial NV	\$142
6. Champagne Rosé, Telmont Réserve Brut NV ²	\$164

Whites

1. Rhône Valley, Mas de Guiot Chardonnay 2023.	\$15 \$52
2. Domaine Fichet Mâcon Château London Blanc 2024	\$65
3. Bordeaux, Clarendelle Blanc by Ch Haut Brion 2023.	\$89
4. Loire, Sancerre Terres Blanches J. De Villebois 2022	\$90
5. Loire, Montlouis Sur Loire Les Cabotines Chanson 2022	\$99
6. Burgundy, Bourgogne Chardonnay Numat 2023	\$108
7. Domaine de La Choupette Puligny Montrachet Vieilles Vignes Blanc 2023	\$176

WineList

Reds

1. Rhône Valley, Costières de Nîmes Mas de Guiot 2023.	\$16 \$55
2. Mas De Sainte Croix Douceur de Fruit BIO Cotes du Rhone ROUGE 2022	\$65
3. Francois Janoueix - Chateau Ducasse (Graves) 2021	\$78
4. Domaine Anita Moulin a Vent TRES VIEILLE VIGNE 2021	\$92
5. Francois Janoueix, Chateau de Arthus 2022	\$98
6. Domaine Anita Moulin a Vent LA ROCHELLE 2024	\$118
7. Francois Janoueix, No. 2 Domaine Lafleur (Pomerol) 2021	\$118
8. Bordeaux R, 3 de Valandraud 2018	\$148
9. Burgundy, Desaunay Bourgogne Pinot Noir 2023	\$149
10. Bordeaux, Château Fonrazade Saint-Émilion Grand Cru	\$153
11. Burgundy, Domaine de La Choupette, Santenay VV 2023	\$154
12. Raymond Usseglio Châteauneuf Du Pape Cuvee Imperiale 2020	\$158
13. Chambolle Musigny Combe D'orveaux Desaunay Bissey Rouge 2020	\$266
14. Bordeaux, Chateau Beychevelle Saint Julien 2012.	\$289
15. Burgundy, Domaine Bouchard Corton Grand Cru 2017	\$388

The Pour

Spirits & Liquor

Beer

Asahi Dry pint \$13

Asahi Black pint \$15

Gin

Gordon Dry Gin \$16 | \$65

Hendricks \$165

Cognac

Martell VSOP \$140

Martell Cordon Bleu \$399

Rum

Bacardi White Rum \$16 | \$64

Tequila

Jose Cuervo \$82

Jiang Jasmine \$115

Jiang Rose \$130

Clase Azul Tequila
Reposado 750ml \$660

Vodka

Iganoff \$16 | \$68

Bourbon

Jim Beam \$16 | \$78

Whiskey

Suntory Whiskey \$16 | \$90

Monkey Shoulder \$156

Chivas 18 \$16 | \$158

Glenfiddich 12 \$142

Glenfiddich 15 \$199

Glenfiddich 18 \$265

Macallan 12 Sherry Oak \$18 | \$250

Macallan 15 Double Oak \$377

Macallan 18 Sherry Oak \$35 | \$816

Shinobu 10Yr Puremalt \$308

Whiskey

All glasses include a complimentary can of soft drink of your choice

04 — The Pour

Happy Hour

Beer \$19

Asahi Dry 3 for 27

Asahi Black 3 for 30

Mocktail \$21

1 for 1

Cocktail \$21

1 for 1

White Wine \$21

1 for 1 GLS

1 bottle

Red Wine \$21

1 for 1 GLS

1 bottle