

Guilty Signature

Pisco Sour

THB 450

Barsol Pisco, Fresh Lime Juice,
Sugar Syrup, Bitters

Chile and Peru bicker fiercely over the Pisco Sour's origin (and that of pisco, too.) I'm backing Peru... Pisco is a grape-distilled spirit that shines through the tart and sweet complexity in the glass.



Guilty Cocktail

Horchata

THB 470

Monkey shoulder, Sherry, Rice, Vanilla Pods, Cinnamon, Horchata, Fresh Pineapple Juice, Lime Shrub, Gomme Syrup, Xathan Gum

Dating back nearly a thousand years or more, this 'milk-based' beverage originated in Northern Africa. It grew in popularity after it was introduced to Hispania in the 11th century, where it spread like wildfire. Typically, it's served as a non-alcoholic beverage, but where's the fun in that, eh..?



Guilty Cocktail

Vampiresca

THB 440

Se Busca Joven, Fresh Tomato Juice, Fresh Tangerine,
Grenadine Syrup, Tabasco, Black Pepper, Saline

South American folklore includes a legend of a one-legged female vampire who hides in the woods disguised as a beautiful maiden and loves nothing more than luring unsuspecting hunters or loggers deep into the jungle, before attacking them and sucking their blood.



Guilty Cocktail

Pico de Gallo Negroni

THB 430

Don Julio Sous Vide Tomato, Bell Peppers,
Ancho Verde, Coriander, Clarified, Cochi Ameicano, Suze

It's widely believed that Pico de Gallo dates back to the Aztecs in central Mexico. However, the name did not originate there. Pico de Gallo translates to 'The Rooster's Beak', possibly due to the way it was consumed; pinched with the thumb and fore-finger, forming the shape of a rooster's beak. Or maybe just because it's 'clucking' delicious!



Guilty Cocktail

Carajillo

THB 420

Licor 43, Cold Brew, Nusa Cana, Mr. Black,
Parmesan Foam

This classic Spanish cocktail combines espresso with Licor 43; a bright yellow liquor containing 43 secret ingredients, including cinnamon, anise, orange blossom and vanilla. Believe me, the less you know about the other 39, the safer you are...



Guilty Cocktail

Cantarito

THB 420

Creyente Mezcal, Orange Juice,
Grape Fruit Juice, Lime Juice, Perrier Grape Fruit Soda, Saline

A refreshing cocktail hailing from Jalisco, Mexico, that according to many Latin Americans, should be 'way more popular' than the Margarita. The Cantarito is typically served in a clay pot and is considered by most to be the forefather of the classic Paloma.



Guilty Cocktail

Agave Club

THB 450

Se Buscan Joven Mezcal, Don Julio Reposado,
Fresh Lime Juice, Raspberry Puree, Aperol,
Egg White Foam, Saline

The sap of the agave plant is collected and fermented to produce 'pulque' an alcoholic beverage, which after the distillation process, becomes mezcal. The word mezcal comes from Nahuatl; the language of the Aztecs, which to this day is still used by nearly 2 million people, in central Mexico.

