

## TIYA GIN & TONIC

### INDIAN

(Saffron & Turmeric Gin, Indian Tonic Water)

\$20

### JAPANESE

(Japanese Gin, Tea Blend, Yuzu Tonic Water)

\$21

### SPANISH

(Spanish Gin, Sun Dried Fruits, Mediterranean Tonic Water)

\$21

## ZERO PROOF

### TIYA SPRITZ

(Tangerine, Apricot, Rose, Fizz)

\$15

### CALPIS

(Mango Calpico, Pandan, Honey, Nutmeg)

\$15

### NITRO CHAI

(Masala Tea, Condensed Milk, Rose)

\$15



## THE COCKTAIL MENU

An optional 5% surcharge will be applied to the final bill in support of employee welfare. If you wish to have this surcharge removed, please consult our staff.

## COCKTAILS

Our cocktail philosophy is built on our deep appreciation for the vibrant cultural capital that is San Francisco. Each drink on this menu is a homage to the culinary landmarks that define this iconic storied city – from snet soaked alleys of Chinatown to the bustling vibrance of Mission District, every sip is a journey through SF’s diverse neighborhoods.

### CASTRO VALLEY

*(Bourbon, Heather Honey, Bitters,  
BBQ Clarified Butter, Citrus Oils)*

Inspiration – Barbeque  
Bittersweet | Spirit Forward  
\$20

### EMBARCADERO

*(Mezcal, Aperitivo, Banana, Tangerine,  
Apricot, Tarragon)*

Inspiration- Farmers Market  
Fruity, Citrusy | Smash  
\$22

### MARINA

*(Rum, Mango, Coconut, Pistachio, Lassi)*  
Inspiration – Mango Lassi  
Short & Creamy | Colada  
\$21

### CHINA TOWN

*(Vodka, Fennel, Green Apple, Lychee,  
Calpico, Five Spice, Citrus)*  
Inspiration – Native Lychee  
Creamy | Short  
\$20

### MISSION DISTRICT

*(Tequila, Salsa Verde, Nopales Cordial, Acids, Salt)*  
Inspiration – Taco  
Spicy | Cooler  
\$19

### JAPAN TOWN

*(Japanese Whisky, Strawberry & Sakura,  
Kinome Leaf, Acids)*  
Inspiration – Japanese Tea  
Floral, Fruity | Hi-Ball  
\$20

### NORTH BEACH

*(Vodka, Sour Dough, Parmesan,  
Cherry Tomato & Basil Pickle, EVOO)*  
Inspiration – Pizza  
Savory, Umami | Martini  
\$20