



Ground Floor, Acro Residences,
AcroCity, Guiguinto, Bulacan
6:00AM - 12:00MN
0917 140 2367

cafedemargaux.bulacan



Our Menu

ANGUS STEAKS sandwiches BURGERS
PANCIT pizza | tacos Fried Chicken
FISH and CHIPS PASTA pancakes PAELLA



All Day Breakfast

Western Classics

Waffle Waffle, maple syrup, butter and jam	245	Bacon and Eggs Bacon, fried egg, and bread served with salad, butter and jam	340
Pancakes and Eggs 3 pcs. pancakes, with 2 pcs. fried eggs, side salad, butter and jam	280	Bacon and Waffle Waffle with bacon, served with maple syrup, cream, butter and jam	350
Fruit Platter Assorted seasonal fresh fruits	284	English Breakfast 2 pcs. bacon with 1 pc. sausage, 2 pcs. eggs, side salad, fresh tomato and brioche rolls	350
Eggs Benedict Brioche toast with cooked ham, poached egg, hollandaise sauce and side salad	310		

All-time Filipino

Arroz Ala Cubana Ground pork and aromatic vegetables served with steamed rice, fried egg and fried banana	310	Daing Na Bangus Marinated boneless bangus served with garlic rice, fried egg	385
Pork Tocino Pork tocino served with garlic rice, fried egg	310	Angus Tapa Angus beef tapa served with garlic rice, fried egg	415
Longganisa Pork longganisa served with garlic rice, fried egg	325		

KINDLY INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS BEFORE PLACING YOUR ORDER.



Appetizer

Fries	140
Chili Fries French fries, chili con carne, cheddar cheese and cheese sauce	305
Chicken Tenders with Fries Breaded chicken tenders and French fries	315
Spinach And Mushroom Duxelle Mushroom spinach cream cheese and house made crostini	385
Angus Slider Angus beef patties with lettuce, tomatoes and American cheese	415
Buffalo Wild Wings Chicken wings with garlic sauce and barbecue sauce	415
Pulled Pork Tacos Pulled pork barbeque, lettuce, tomato and pickled onion	415
Cheese Fondue Alpine dish of a blend melted Swiss cheeses, white wine and few spices served in communal pot	470
Nachos Overload Corn chips with chili con carne, pineapple salsa.	520

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Salad

Cesar Salad 300

Romaine lettuce with bacon, croutons, and parmesan cheese with Caesar dressing

Asian Salad 325

Field greens, saute beef, cucumber, tomatoes and Asian dressing



Soup

Truffle Squash and Orange Kamote 280

Combination of squash and orange camote with cream and truffle oil

Clam Chowder 285

Clams in roux and cream, mixed with aromatic vegetables

Three Mushroom Soup 300

Variety of mushroom, aromatic vegetable, cheese and cream

French Onion Soup 385

Caramelized onions in beef stock topped with Swiss cheese



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Prices are inclusive of 12% VAT and are subject to a 5% service charge.

Pasta

Vongole Spaghetti 405

With chilean clams, parsley, garlic, white wine and chili flakes

Truffle Pasta 415

Truffle, cream and spaghetti

Spaghetti with Meatballs 420

Pomodoro sauce, basil and parmesan cheese

Grilled Chicken Pesto 455

Grilled chicken with basil leaves blended with olive oil topped with parmesan cheese

Seafood Marinara 465

Assorted seafood with pomodoro sauce, cream and basil parmesan cheese

Sisig Pasta 465

Pasta with crackling pork sisig and cream

Lasagna 485

Layered with pomodoro sauce, ground beef, cream and béchamel mozzarella cheese

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Pizza

Margherita

Mozzarella de buffalo
and basil over tomato sauce

12" 510
9" 385

Shrimp and Scallop

Shrimp, scallops, housemade
cream sauce, basil and garlic

12" 615
9" 405

Truffle Vegetarian

Tomato sauce, corn, mushroom,
bell pepper, olives,
cherry tomatoes and truffle oil

12" 520
9" 405

KangKong Four Cheese

Kangkong leaves over blue cheese,
mozzarella, cheddar, and parmesan
on housemade cream sauce

12" 555
9" 415

Pepperoni

Salami milano, mozzarella, basil,
tomato sauce

12" 660
9" 455

Truffle Mushroom and Swiss

Mushroom, swiss cheese, housemade
cream sauce and truffle paste

12" 725

KangKong Four Cheese

Truffle Mushroom and Swiss

Pepperoni

Sandwiches

Clubhouse Sandwich

Chicken salad with bacon, tomato,
cucumber, lettuce and egg on brioche loaf

340

Chili Doggie

Hotdog, chili con kama, salsa, cheddar cheese,
on a torpedo shape brioche buns

415

Chorizo Burger

Housemade chorizo patty, lettuce,
tomato fried egg on a brioche buns

455

Philly Cheese Steak

Thirty slices sauteed beef with onions, mushrooms,
and cheese on a torpedo shape brioche buns

470

Angus Burger

Angus Beef patty with lettuce,
tomatoes, and onion rings

600

Wagyu Burger

Wagyu beef patty with lettuce,
tomatoes and onion rings

730

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ALLERGIES OR DIETARY RESTRICTIONS BEFORE
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THE ULTIMATE PIZZA EXPERIENCE

SERVES 8-10 PEOPLE

Available on:

Kangkong Four Cheese
Margherita
Pepperoni
Shrimp and Scallop
Truffle Mushroom and Swiss
Truffle Vegetarian

p1,399

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Mains

Country Fried Chicken

leg quarter fillet served with mashed potato, buttered vegetables and gravy

495

Fish and Chips

Fish fillet in light batter served with fries, and tartar sauce

515

Salmon Head Sa Miso

Norwegian salmon head miso paste traditional sinigang vegetables

560

Grilled Porkchop

Porkchop served with herbed rice and buttered vegetables
1 glass of wine

690

Pan Seared Salmon

Norwegian salmon served with mashed potato, buttered vegetables and pineapple salsa

860

Fillet Mignon

Tenderloin served with mashed potato, buttered vegetables and demi glace gravy
1 glass of red wine

1,715

BBQ Pork Spare Ribs

Baby back ribs served with fries, corn cob and barbecue sauce

Quarter Rack | Good for 1 person

350 grams | 1 glass of wine

790

Half Rack | Good for 2 persons

500 grams | 2 glasses of wine

1,385

Full Rack | Good for 4 persons

1 kilo | 4 glasses of wine

1,950

U.S Rib Eye Steak

US Rib eye steak served with mashed potato, buttered vegetables and demi glace gravy

3,165

Quarter Rack
BBQ Pork Spare Ribs

Pan Seared Salmon

U.S. Rib Eye Steak

Fillet Mignon

Lunch Set

11am to 3pm ONLY

Seafood Plate

1/2 grilled salmon and 1/2 herb-crusted fish

515

Meat Plate

1/2 chicken leg quarter and 1/2 beef pot roast

560

Ribs and Chicken

1/2 buttermilk fried chicken and 1/2 bbq spare ribs

565

Surf And Turf

1/2 bbq spare ribs and 1/2 beer-battered fish

575

ADD ON:

Garlic Bread

Garlic focaccia bread with housemade garlic herb butter baked into perfection

65

Mashed Potato

Potato, garlic, seasonings, melted butter, fresh milk

65

Herbed Rice

80

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Family ULTIMATE FEAST

Filipino Platter

Good for 4 - 6 pax

Pork Sisig, Chicken Inasal, Pla Pla, Liempo, Calamores, Rice, 4 - 6 glasses of Iced Tea

3,150

Surf and Turf Platter

Good for 4 - 6 pax

Roast Beef, Shrimp Skewers, Roasted Chicken, Corn on Cob, Mashed Potato, Sauteed Veggies, 4-6 glasses of Iced Tea

3,150

Three Meat Platter

Good for 4 - 6 pax

Roast Beef, Spare ribs, Grilled Chicken, Rice, Mashed Potato, Fries, 4 - 6 glasses of Iced Tea

3,450

Ultimate Platter

Good for 6 - 8 pax

Grilled Liempo, Roast Beef, Gornbas, Shrimp Skewers, Spare ribs, Roasted Chicken, Rice, Mashed Potato, Fries, 6 - 8 glasses of Iced Tea

5,280

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Green Mango Sliced fresh green mango and housemade bagoong	220
Crispy Palabok Fried noodles, palabok sauce, pork bagnet and green mango	360
Chicken Inasal Grilled chicken, atsuetse oil and calamansi	375
Pinakbet with Bagnet Pork bagnet, mixed vegetables and housemade bagoong	395
Crispy Pla Pla Pla pla, eggplant ensalada and green mango	440

Crispy Bagnet Pork bagnet and housemade vinegar	280
Solo	500
Sharing	
Bagnet Binagoongan Pork bagnet, tomato, eggplant and housemade bagoong	315
Solo	605
Sharing	
Bagnet Dinuguan Pork bagnet, pork blood and green chili	335
Solo	630
Sharing	
Sinigang na Bagnet Pork bagnet, tamarind, vegetables	340
Solo	655
Sharing	

Bagnet and Tofu Sisig Tofu, pork bagnet, onions, red and green chili	380
Solo	700
Sharing	
Pancit Guisado Pork bagnet, noodles, mixed vegetables, calamansi and poached egg	305
Solo	750
Sharing	
Bagnet Kare Kare Pork bagnet, peanut sauce, vegetables and housemade bagoong	400
Solo	775
Sharing	

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Taste of Spain

Churros

Fried choux roll in cinnamon sugar served with chocolate sauce

210

Callos Ala Madrileña

Combination of ox tripe and ox foot, tomato and spanish chorizo aromatic vegetable

520

Al Ajillo

Shrimp, olive oil, garlic, green chili and fiery sauce

520

Lengua Sevillana

Ox tongue stew in mushroom sauce and green olives

675

Chicken Iberico

Slow-baked tender chicken, paprika, olive oil and rosemary

940

Paella Valenciana

Paella rice with chicken seafoods and aromatic vegetables

940

Paella Negra

Paella rice with assorted seafood, cuttlefish ink and garlic aioli

940

Salpicao

Cubed U.S. beef tenderloin, minced garlic, worcestershire and olive oil

940

Cochinillo

Slow baked spanish piglet served with traditional lechon sauce and vinaigrette

4,030

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Al Ajillo

Cochinillo

Salpicao

Paella Valenciana



Calamansi Cheese Cake

Chocolate Caramel Cake

Creme Brulee

Ube Cheese Cake

Dessert

Ice Cream

2 full scoops of ice cream

Matcha	120
Ube	120
Cheese	120
Vanilla	140
Dark Chocolate	140
Avocado	140

Mini Strawberry Cheesecake

Cheesecake, graham cracker crust and strawberries

165

Mini Blueberry Cheesecake

Cheesecake, graham cracker crust and blueberries

165

Pistachio Dream Bar

Moist brownies, creamy pistachio filling, finished with crushed pistachios

165

Creme Brulee

Rich custard topped with caramelized sugar

205

Tres Leches

Light sponge cake soaked in a blend of three kinds of milk

245

Lava Dark Chocolate Cake

Lava cake topped with vanilla ice cream

280

Ube Cheese Cake

Housemade ube cheesecake topped with chantilly cream

Slice	145
Whole	1,350

Calamansi Cheese Cake

Cheesecake, graham cracker crust and cream

Slice	145
Whole	1,600

Carrot Cake

A sweet and moist spice cake covered in Chantilly cream icing and walnut

Slice	175
Whole	1,600

Chocolate Caramel Cake

Chocolate moist cake with toffee caramel

Slice	220
Whole	1,600

Nutty Sans Rival

Layers of crisp cashew meringue filled with rich buttercream and topped with roasted nuts

Slice	225
Whole	2,000

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Beverage Menu

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COFFEE *smoothies* SHAKE
ICE BLEND *wine* Cocktails

Kids Smoothies

Cookies and Smores	245
Doughnut Vanilla	245
Chocolate Overload	245
Caramel Popcorn	245

Cold Non Coffee Based

Frozen Hot Chocolate	185
Dark chocolate, half and half milk	

Milkshake

Vanilla	195
Ice cream, milk	
Salted Caramel	195
Ice cream, milk	
Matcha	195
Ice cream, milk	
Cheese	195
Ice cream, milk	
Dark Chocolate	195
Ice cream, milk	
Ube	195
Ice cream, milk	

Refreshers

Bottled Water	55
In can (Coke reg, Coke Zero, Sprite, Royal)	125
Schweeps Tonic Water	125
Schweeps Soda Water	125
Cucumber Lemonade	135
Cucumber extract, lemon juice, simple syrup	
Fresh Lemonade	145
Lemon juice, simple syrup	
Calamansi Juice	155
Calamansi juice, simple syrup	
Hearty Iced Tea	180
Houseblend tea, basil syrup, simple syrup	
R&W Rootbeer	195
Rootbeer	195
Ginger Ale	260
Perrier Sparkling Water	320
San Pellegrino	410

Fruit Shakes

Banana Shake	195
Fresh banana, simple syrup	
Watermelon Shake	195
Fresh watermelon, simple syrup	
Pineapple Shake	195
Fresh pineapple, simple syrup	
Mango Shake	195
Fresh mango, simple syrup	
Green Mango Shake	195
Fresh green mango, simple syrup	
Melon Shake	195
Fresh melon, simple syrup	
Dragonfruit Shake	195
Fresh dragonfruit, simple syrup	
Avocado Shake	195
Fresh avocado, simple syrup	
Powershake	195
Orange, apple, lettuce, vanilla, simple syrup	

*Seasonal





Hot Coffee Based

Espresso Concentrated espresso shot	85	Spanish Latte Espresso, sweetened milk	175
Cortado Double espresso, warm milk	95	Flavored Latte (Caramel, Vanilla, Hazelnut, Raspberry, Strawberry) Espresso, flavored syrup, steamed milk	175
Long Black Espresso (pulled), water	95	Caramel Macchiato Espresso, steamed milk, vanilla, caramel	175
Cafe Bombon (served in an espresso cup) Espresso, condensed milk	95	Sea Salt Latte Espresso, sea salt, vanilla, steamed milk	175
Americano Espresso (poured), water	95	Creamy Latte Espresso, steamed half and half milk	175
Cappuccino Espresso, milk, milk foam, cinnamon	130	White Chocolate Mocha Espresso, white chocolate, steamed milk	180
Latte Espresso, milk, frothy milk	130	Nutty Hazelnut Latte Espresso, hazelnut syrup, Walnut-steamed milk	185
Flat White Espresso, micro-foamed milk	130	Salted Creamy Latte Espresso, sea salt, steamed half and half milk	185
Salted Caramel Latte Espresso, syrup, sea salt, steamed milk	165	Black and White Mocha Espresso, dark and white chocolate, steamed half and half milk	195
Caramel Breve Espresso, syrup, steamed half and half milk	170		
Mocha Espresso, dark chocolate, milk	170		

Hot Non Coffee Based

Hot Tea (Peppermint, Earl Grey, Chamomile, English Breakfast) Teabag, hot water	95
Calamansi Juice Calamansi juice, simple syrup	130
Salabat Lemon, honey, ginger, simple syrup	145
Hot Choco Dark chocolate, steamed milk	150
Matcha Breve Matcha, steamed half and half milk	220

Iced Non Coffee Based

Iced Choco Dark chocolate, milk	165
Matcha Breve Matcha, half and half milk	225

Long Black



Iced Coffee Based

Americano Espresso (poured), water	115	Spanish Latte Espresso, sweetened milk	185
Long Black Espresso (pulled), water	115	Caramel Macchiato Espresso, steamed milk, vanilla, caramel	185
Latte Espresso, milk	135	White Chocolate Mocha Espresso, white chocolate, milk	185
Cold Brew Tasty concentrate, water	160	Sea Salt Latte Espresso, sea salt, vanilla, steamed milk	185
Mocha Espresso, dark chocolate, milk	175	Nutty Hazelnut Latte Espresso, hazelnut syrup, walnut, milk	190
Salted Creamy Latte Espresso, sea salt, steamed half and half milk	175	Affogato Espresso, vanilla gelato	195
Flavored Latte (Caramel, Vanilla, Hazelnut, Raspberry, Strawberry) Espresso, flavored syrup, steamed milk	180	Matcha Cream Cheese Affogato Matcha, espresso, cream	195
Creamy Latte Espresso, steamed half and half milk	180	Salted Creamy Latte Espresso, sea salt, steamed half and half milk	195
Caramel Breve Espresso, syrup, steamed half and half milk	180	Black and White Mocha Espresso, dark and white chocolate, milk	200

Iced Blended Coffee Based

Mocha Espresso, dark chocolate, milk	185
Caramel Espresso, caramel sauce, milk	185
Salted Caramel Mocha Espresso, sea salt, caramel, dark chocolate, milk	190
Campfire S'mores Espresso, heavy cream, crushed graham, marshmallows	195
Dark Chocolate Chip Espresso, choco droplets, dark choco, milk	200
Javachip Espresso, white chocolate, choco droplets, milk	205
Cookies and Cream Espresso, cookies and cream, milk	210
Coffee Jelly Espresso, coffee jelly bits, coffee ice cream, milk	225



Red WINE

CHÂTEAU MOULIN DE DUGOT

Rich plum and blackberry with delicate spice and a smooth finish.

230.00 per glass 950.00 per bottle

PETIT CONDAT BORDEAUX

Balanced and elegant with dark berries, subtle oak, and soft tannins.

230.00 per glass 950.00 per bottle

VEGA CALEDONIA CRIANZA RIOJA

A smooth and elegant Rioja with ripe red fruit, gentle oak, warm spice, and a balanced, lingering finish.

1,160.00 per bottle

BODEGA HISPANICAS ADAMANTIA

A rich Spanish red offering ripe berry flavors, subtle spice, soft tannins, and a smooth, rounded finish.

1,160.00 per bottle

SOLDIERS BLOCK SHIRAZ

Bold and fruit-forward, with generous blackberry notes, hints of spice, and smooth tannins for a rich finish.

1,160.00 per bottle

CAPE HEIGHTS SHIRAZ

A full-bodied Shiraz with ripe dark berries, subtle peppery spice, and a smooth, warming finish.

1,400.00 per bottle

BIG TOP ZINFANDEL 1,500.00

Juicy and expressive, bursting with ripe berries, jammy fruit, gentle spice, and a pleasantly smooth finish.

VERAMONTE PINOT NOIR 1,500.00

Light and elegant with bright cherry and berry notes, delicate spice, and soft tannins for a silky finish.

per bottle

RAMON ROQUETA RESERVA 1,600.00

A refined Spanish red with ripe fruit, subtle oak, warm spice, and smooth tannins leading to a long finish.

per bottle

ALTOS DE TAMARON RED 1,760.00

Rich and approachable with ripe red fruit, gentle spice, soft tannins, and a smooth, well-rounded character.

per bottle



LAYERCAKE CABERNET SAUVIGNON 1,800.00

Rich and velvety with layers of blackberry, dark cherry, cocoa, and subtle oak, finishing with smooth tannins.

per bottle

SAND POINT CABERNET SAUVIGNON 1,800.00

A generous Cabernet with dark berry flavors, hints of plum and spice, balanced by smooth tannins and a clean finish.

per bottle

MOSOLE MERLOT 1,800.00

Soft and approachable with ripe plum, black cherry, subtle spice, and velvety tannins.

per bottle

LUPO MERAVIGLIA TRE DI TRE ROSSO 1,900.00

A vibrant Italian red filled with ripe berry flavors, subtle spice, smooth tannins, and a pleasantly rounded finish.

per bottle

BERONIA CRIANZA 2,000.00

A classic Rioja with ripe red fruit, vanilla, gentle oak, and warm spice, complemented by smooth, balanced tannins.

per bottle

CIELO CENTENERO AMARONE 5,700.00

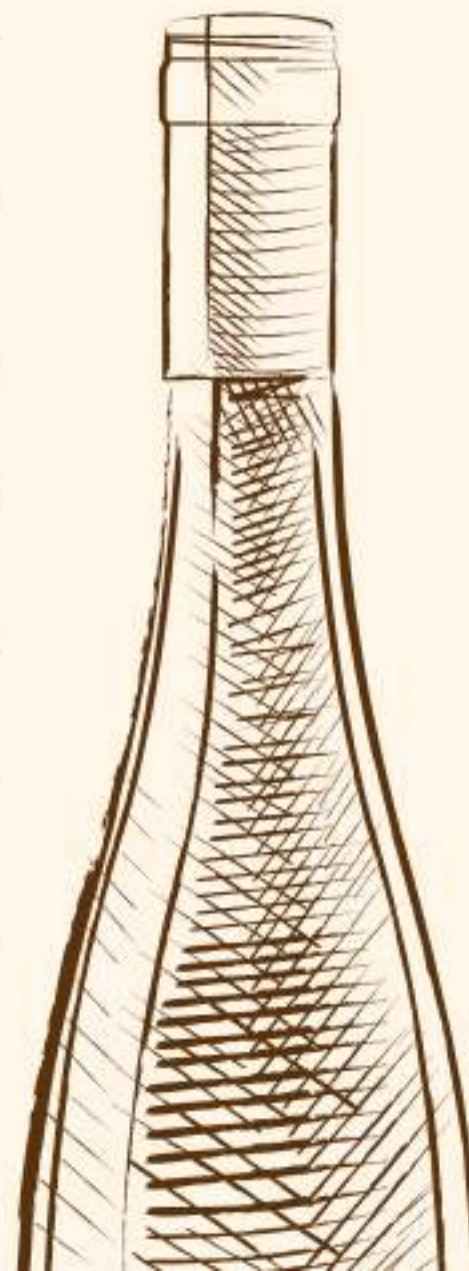
Luxuriously full-bodied with concentrated dark fruit, dried berries, warm spice, and a rich, velvety finish.

per bottle

CASA DEFRA AMARONE 5,700.00

A rich and powerful Amarone with ripe dark fruit, raisin and plum notes, subtle spice, and a long, warming finish.

per bottle



White WINE

BRILLA PINOT GRIGIO 1,840.00 per bottle

Fresh and crisp with bright citrus, green apple, and delicate floral notes, finishing clean and refreshing.

BERONIA VIRUA 2,000.00 per bottle

A fresh Spanish white with vibrant citrus, crisp apple, delicate floral notes, and a clean, refreshing finish.

Sparkling WINE

BRILLA PROSECCO DOC 1,840.00 per bottle

Bright and lively with delicate bubbles, fresh citrus, crisp apple, and subtle floral notes.

BRILLA PROSECCO ROSE 1,840.00 per bottle

Elegant and refreshing with fine bubbles, fresh red berries, delicate florals, and a crisp finish.

VILLARNAU DEMI SEC 1,840.00 per bottle

Pleasantly sweet and refreshing, with ripe fruit, delicate floral notes, lively bubbles, and a smooth finish.

CESI ONI LAMBRUSCO 2,400.00 per bottle

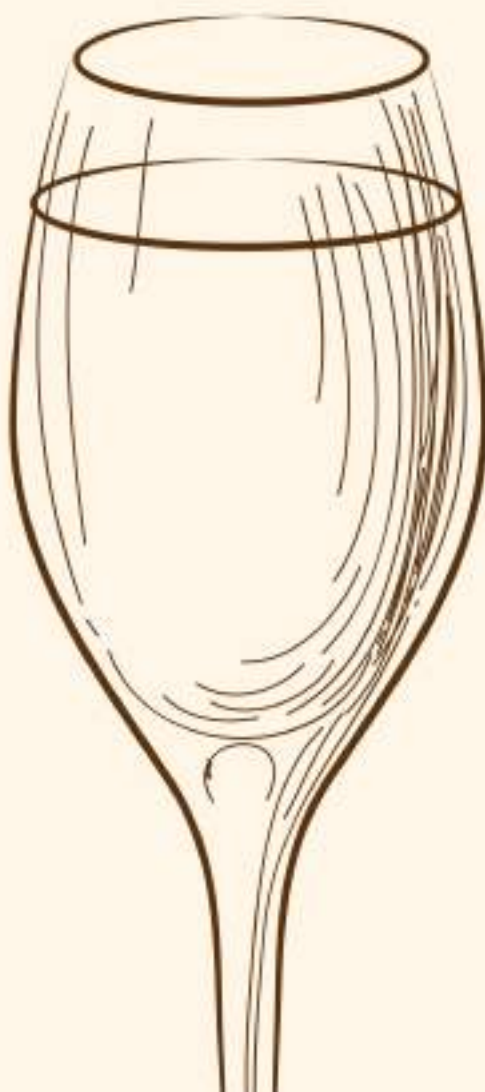
A vibrant sparkling red with juicy berry flavors, gentle sweetness, refreshing bubbles, and a lively finish.

Selling price inclusive of tax; subject to 5% service charge.

Rosé WINE

BRILLA PINOT GRIGIO ROSE 1,840.00 per bottle

Light and refreshing with delicate berry, citrus, and floral notes, balanced by a crisp and lively finish.



Signature COCKTAILS

A collection of original cocktails inspired by craftsmanship, creativity, and premium ingredients. Each drink is thoughtfully composed using house-made components and modern techniques, delivering bold flavors with refined balance and a distinctive identity.

P350 NETT

THE GENTLEMAN'S SECRET

A refined Old Fashioned reimagined with coconut fat-washed bourbon and a rich honey-latik cordial. Familiar whiskey warmth meets subtle Filipino flavors, creating a cocktail that's smooth, sophisticated, and quietly indulgent.

- Rich
- Spirit-forward
- Velvety
- Honeyed
- Toasted Coconut
- Warm Spice

SOL DE FUEGO

Inspired by the warmth of the sun and the vibrant spirit of Mexico, Sol de Fuego combines premium with house-made guava cordial, bright citrus, and a gentle habanero kick. Sweet, tangy and fiery in perfect harmony.

- Tropical
- Bright Citrus
- Fruity
- Sweet
- Spicy Finish
- Refreshing

SOLSTICE

A refreshing highball that captures the calm between seasons. London dry gin meets pandan, green tea, calamansi and sparkling melon-cucumber-soda, delivering crisp cocktail with an unmistakably Asian character.

- Light
- Herbal
- Crisp
- Citrusy
- Refreshing
- Effervescent



Specialty COCKTAILS

Contemporary cocktails inspired by fresh ingredients, culinary influences, and modern mixology. Each recipe offers a unique expression of flavor from bright and refreshing to rich and indulgent, crafted to surprise and satisfy every palate.

P300 NETT

TOMATO GROVE

A savory garden-inspired martini that highlights the delicate balance of gin, clarified tomato water, dry vermouth, and earthy shiitake. Elegant, clean, and unexpectedly refreshing.

- Savory
- Herbal
- Umami
- Crisp
- Dry
- Clean Finish

CURE ME

A bright and refreshing highball combining rose-infused gin, fresh super lemon juice, fragrant lemongrass syrup, and sparkling soda. Light, aromatic, and designed to refresh every sip.

- Floral
- Citrusy
- Herbal
- Light
- Crisp
- Refreshing

PINK FLAG

A vibrant vodka cocktail showcasing fresh watermelon, a touch of vanilla, bright citrus, and cooling mint. Delicate sweetness meets refreshing fruit for an easy-drinking favorite.

- Juicy
- Fruity
- Light
- Refreshing
- Smooth
- Cooling

PIÑA PALOMA

A tropical interpretation of the classic Paloma, blending tequila with fresh pineapple, apple, bright citrus, and a hint of cinnamon spice for a refreshing yet complex finish.

- Juicy
- Fruity
- Light
- Refreshing
- Smooth
- Cooling

ESPRESSOTINI

A decadent espresso martini featuring vodka, Kahlúa, Baileys, fresh espresso, and a touch of vanilla. Rich coffee flavors meet creamy sweetness in a perfectly balanced after-dinner cocktail.

- Bold Coffee
- Creamy
- Chocolate
- Smooth
- Rich
- Indulgent



Specialty COCKTAILS

Contemporary cocktails inspired by fresh ingredients, culinary influences, and modern mixology. Each recipe offers a unique expression of flavor from bright and refreshing to rich and indulgent, crafted to surprise and satisfy every palate.

P300 NETT

MARTINI ROYALE

A refined gin sour featuring Tanqueray London Dry, fresh lemon, vanilla, and a silky egg-white foam. Bright citrus and delicate vanilla come together in a smooth, elegant cocktail with a clean and refreshing finish.

- Bright Citrus
- Vanilla
- Silky
- Smooth
- Light Sweet
- Refreshing

ROOT AND FRUIT

A unique vodka cocktail infused with sweet potato and banana, bringing together earthy richness and natural tropical sweetness. A simple yet expressive combination that transforms familiar ingredients into a smooth and approachable cocktail.

- Earthy
- Banana
- Sweet
- Smooth
- Fruity
- Comforting

PASSIONFRUIT MARGA

A vibrant Margarita featuring blanco tequila, passionfruit, fresh citrus, and triple sec, finished with a delicate salt rim. Bright tropical acidity and clean agave character create a refreshing and balanced modern classic.

- Tropical
- Tart
- Citrusy
- Salty
- Refreshing
- Vibrant



Classic COCKTAILS

Timeless cocktails that have defined generations of drinking culture. Prepared with premium spirits and traditional techniques, these enduring favorites showcase the perfect balance of simplicity, elegance and craftsmanship.

P230 NETT

WENG WENG

A beloved Filipino party classic featuring a blend of spirits, tropical pineapple, citrus and cola. Fruity, lively and made for celebration.

- Tropical
- Fruity
- Sweet
- Refreshing
- Strong

MARTINI

The definition of sophistication. A perfectly chilled combination of London dry gin and dry vermouth, finished with a lemon twist for timeless elegance.

- Dry
- Crisp
- Spirit-forward
- Clean
- Botanical

WHISKEY HIGHBALL

A Japanese-inspired favorite that pairs whiskey with sparkling soda to highlight the spirit's natural character in a light, refreshing serve.

- Light
- Crisp
- Refreshing
- Malty
- Effervescent

OLD FASHIONED

One of the world's oldest cocktails, showcasing whiskey with just a touch of sweetness and aromatic bitters. Simple, elegant, and timeless.

- Rich
- Smooth
- Spirit-forward
- Warm Spice
- Balanced



Classic COCKTAILS

Timeless cocktails that have defined generations of drinking culture. Prepared with premium spirits and traditional techniques, these enduring favorites showcase the perfect balance of simplicity, elegance and craftsmanship.

P230 NETT

AMARETTO SOUR

A silky, well-balanced sour featuring the rich almond character of amaretto, bright citrus, and a velvety foam for a smooth, refreshing finish.

- Nutty
- Citrusy
- Velvety
- Sweet-Tart
- Smooth

MARGARITA

A timeless tequila classic that perfectly balances fresh citrus, orange liqueur, and premium tequila. Crisp, refreshing, and unmistakably iconic.

- Bright
- Citrusy
- Refreshing
- Crisp
- Balanced

FROZEN MARGARITA

The classic margarita transformed with a frozen indulgence. Smooth, icy and refreshingly tart, it's perfect escape on a warm day.

- Frozen
- Citrusy
- Refreshing
- Tingly
- Cooling

MOJITO

A Cuban favorite crafted with rum, fresh mint, citrus and sparkling soda. Light, crisp and incredibly refreshing from the first sip to the last.

- Minty
- Citrusy
- Crisp
- Refreshing
- Light

LONG ISLAND ICED TEA

A legendary cocktail combining five spirits with citrus and cola for a bold yet surprisingly smooth drinking experience.

- Minty
- Citrusy
- Crisp
- Refreshing
- Light



SANGRIA

A refreshing collection of handcrafted sangrias featuring carefully selected wines, premium spirits, fresh fruits and house-made mixers. Slowly batched to develop depth and harmony, each glass offers a vibrant, fruit-forward experience that's perfect for sharing.

P260 NETT

GOLDEN ORCHARD

Red Wine Sangria

A rich blend of Merlot, brandy, citrus, crisp apples, and warm spices. This sangria delivers the comforting flavors of a sunlit orchard with every refreshing pour.

- Rich
- Fruity
- Citrusy
- Light Spice
- Smooth
- Refreshing

BERRY BLOSSOM

Rose Sangria

A vibrant rose sangria bursting with mixed berries, cranberry, citrus and a touch of triple sec. Bright, refreshing and beautifully balanced with delicate floral notes.

- Berry-forward
- Light
- Fruity
- Floral
- Crisp
- Refreshing

TROPICAL SUNSET

White Wine Sangria

A tropical escape featuring Sauvignon Blanc, mango, pineapple, citrus, and a splash of rum. Fresh, juicy and perfectly chilled for warm afternoons and lively evenings.

- Tropical
- Juicy
- Citrusy
- Refreshing
- Light
- Smooth

