



Beverage Menu

WATER

<i>Still / Sparkling (Bottled)</i>		<i>Soda</i>		<i>Tonic</i>	
SANTA VITTORIA	320	SCHWEPPE CLUB	140	SCHWEPPE	140
<i>500 ml, Mineral (Italy)</i>		CANADA DRY GINGER ALE	180	FENTIMANS INDIAN	290
ANTIPODES	400	COCA - COLA	140	ORIGINAL	290
<i>1 L, Mineral (New Zealand)</i>		<i>Regular, Light, Zero</i>		<i>Classic, Berries, Citrus, Yuzu Ocha</i>	
		SPRITE	140	BICKFORD	250
		<i>Regular, Zero</i>		Energy Drink	
		ROYAL TRU - ORANGE	140	RED BULL	230

JUICE (BY THE GLASS)

<i>Fresh Pressed Fruits</i>		<i>Wellness Blends</i>			
BUKO	WATERMELON	SO FRESH, SO CLEAN	400	AUNTIE-OXY	460
210	345	<i>Cucumber, Pineapple, Celery, Green Apple</i>		<i>Blueberry, Beet, Strawberry</i>	
CALAMANSI - MINT	MANGO	IMMUNI-TEA	345	THE ENERGIZER	400
250	400	<i>Apple, Orange, Lemon</i>		<i>Carrot, Ginger, Apple, Lemon Peel</i>	
CUCUMBER - MINT	ORANGE	TROPI-KALE	345	M.V.P.	400
345	400	<i>Banana, Pineapple, Kale</i>		<i>Orange, Carrot, Banana, Kale</i>	

COOL DELIGHT

SILKY SWEET	400
<i>Mango, Almond, Cranberry, Orange</i>	
TROPICAL DROP	400
<i>Guyabano, Pineapple, Basil</i>	
LYCHEE YAKULT	290
<i>Yakult, Lychee, Coconut Cream</i>	
YOGHURT FRIZZ	290
<i>Yoghurt, Strawberries, Lemon</i>	
SENGHA LEMONADE	290
<i>Cucumber, Lemon, Green Tea</i>	
ESPRESSO FRIZZANTE	290
<i>Mint, Club Soda, Espresso</i>	
MOCHACHINO	200
<i>Cocoa Powder, Double Espresso, Milk</i>	

HOT BEVERAGE

<i>Loose Leaf Teas</i>	
TWG (THE WELLNESS GROUP)	290
<i>Genmaicha, Sencha, Red of Africa, Jasmine, Earl Grey, Sweet France (Singapore)</i>	
FRESH	345
<i>Mint or Tarragon (Philippines)</i>	
<i>Coffee</i>	
ESPRESSO	170
DOUBLE ESPRESSO	200
AMERICANO	145
CAFFÉ LATTE	200
CAPPUCCINO	200
CAFFÉ MOCHA	200
CARIBBEAN	290
MEXICAN	345
IRISH	520
HOT CHOCO	175

NO CARD, NO SERVICE

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06/20/22



Beverage Menu

BEER

<i>Bottle (Local)</i>		<i>Bottle (Imported)</i>	
SAN MIGUEL PALE PILSEN	175	CORONA EXTRA	250
SAN MIG LIGHT	175	ASAHI SUPER DRY	250
SAN MIGUEL CERVEZA NEGRA	250	HEINEKEN	290
		SAPPORO PREMIUM	450

WINES BY THE GLASS

SANGRIA

<i>Sparkling</i>		<i>White</i>		<i>Red</i>	
TOSO PROSECCO (Italy)	530	VAINA FRESCA Strawberry, Mint, Vanilla	520	CYTRUS WODKA Vodka, Triple Sec, Cinnamon	520
		ORANGE CLAIR Peach, Orange Liqueur	460	BROWN MANGO Bourbon, Peach Purée	460

LIBATION

LOKAL G&T MH Saffron Gin, Pressed Kamias, Calamansi, Agua Cinchona	630	WILLING & ABLE MH Lemon Vodka, Shochu, Pressed Cucumber, Mint	630
MOJITO GRANADA Spanish-style Rum, Mint, Lime, Pomegranate, Lychee	630	NEXT, PLEASE... MH Cucumber-dill Gin, Elderflower-passionfruit Syrup, Cucumber, Cranberry	630
MAI TAI AMARGO Tequila, Campari, Amaretto, Jugo de Piña, Dalandan	630	GREEN PARADISE MH Saffron Gin & Rosemary Syrup, Basil Leaf, Lemon, Absinthe Spritz	580
WELCOME HOME MH Turmeric Vodka, Mango Purée, Honey-lemon Sour, Choco-chili	630	CRIMSON AUTUMN MH Earl Grey Vodka, Wildberry-hibiscus Lemonade	345
PERFECTLY JUSTIFIED MH Dragonfruit Vodka, Pineapple-vanilla Lemonade, Aquafaba	345	B.O.B. (BURNT ORANGE BOULEVARDIER) Bourbon, Sweet Vermouth, Campari, Flamed Orange Zest	520
TROPICAL COMFORT Southern Comfort, Bourbon, MH Clove Syrup, Pineapple & Lemon, Aquafaba	520	MANILA HOUSE OLD FASHIONED Golden Rum, Bourbon, MH Apple Cider Syrup, Chocolate Bitters, Citrus Zests	520
SMOKED SOUR Scotch, MH Rosemary Syrup, Pressed Ginger, Lemon, Spice Mix Smoke	520	SPICED SAZERAC Cognac & Bourbon, Creole & Aromatic Bitters, Absinthe Rinse, Lemon, Cinnamon	520
ROSEMARY ROY Scotch, Sweet Vermouth, Vanilla Syrup, Aromatic Bitters, Rosemary Smoke	600	GLENMORANGIE X CUP Glenmorangie X, GingerAle, Orange Wheel	520
EAGER PATIENCE Shochu, Vanilla Syrup, Cinnamon-clove Meringue, Cocoa Powder	630	GLENMORANGIE X PASIONFRUIT Glenmorangie X, Passionfruit Soda, Passionfruit	520



Spirits

	<i>Shot</i>	<i>Bottle</i>		<i>Shot</i>	<i>Bottle</i>
VODKA			RUM		
<i>Absolut</i>	380	4,200	<i>Bacardi 8</i>	370	3,700
<i>Belvedere</i>	600	5,800	<i>Bacardi 151</i>	370	3,700
<i>Ciroc</i>	805	8,700	<i>Brugal Extra Dry</i>	230	2,300
<i>Grey Goose</i>	520	5,000	<i>Brugal Añejo</i>	290	2,500
<i>Ketel One</i>	460	4,500	<i>Brugal 1888</i>	580	6,100
<i>Stolichnaya</i>	290	2,800	<i>Don Papa</i>	520	5,200
<i>Tito's Handmade</i>	630	6,300	<i>Havana Club 3 Añejo Blanco</i>	230	2,300
<i>Zubrowka</i>	630	6,200	<i>Havana Club 7 Añejo</i>	460	4,900
			<i>Pyrat XO</i>	400	4,200
GIN			BRANDY/ COGNAC		
<i>ARC Gin</i>	860	8,300	<i>Carlos I</i>	400	3,500
<i>Beefeater</i>	260	2,000	<i>Camus VSOP</i>	630	6,500
<i>Brockman's</i>	1,050	10,000	<i>Hennessy VS</i>	520	5,200
<i>The Bitter Truth Pink Gin</i>	860	7,900	<i>Hennessy VSOP</i>	920	9,800
<i>Bombay Sapphire</i>	260	2,200	<i>Hennessy XO</i>	2,300	28,600
<i>Botanist</i>	920	10,000	<i>Remy Martin VSOP</i>	860	8,000
<i>Del Professore A' La Madame</i>	1,050	11,000			
<i>Four Pillars</i>	750	7,500	ASSORTED DELIGHTS -		
<i>Four Pillars Navy Strength</i>	980	10,000	APERITIFS, DIGESTIFS & ABSINTHE		
<i>G'Vine Floraison</i>	920	9,100	<i>Amaretto Disaronno</i>	230	2,800
<i>Hendrick's</i>	630	6,400	<i>Baileys Irish Cream</i>	290	2,900
<i>Iron Ball</i>	1,050	10,000	<i>Campari</i>	200	2,100
<i>Martin Miller's</i>	800	8,800	<i>Cointreau</i>	290	2,900
<i>Monkey 47</i>	1,100	7,700	<i>Drambuie</i>	400	4,300
<i>London No.3</i>	800	8,300	<i>Frangelico</i>	460	3,900
<i>Nordés</i>	860	8,300	<i>Galliano</i>	350	3,100
<i>Opihr</i>	690	7,500	<i>Grand Mariner</i>	430	4,300
<i>Portobello Road</i>	520	5,300	<i>Jagermeister</i>	230	2,300
<i>Roku</i>	460	5,300	<i>La Fee Absinthe</i>	520	5,200
<i>Secret Treasures (Old Tom)</i>	630	6,100	<i>Malibu</i>	230	2,300
<i>Tanqueray</i>	350	3,800	<i>Midori</i>	350	3,500
<i>Tanqueray No.10</i>	580	6,000	<i>Patrón XO Cafe</i>	520	5,200
<i>Ungava</i>	700	7,200	<i>Patrón XO Dark Cocoa</i>	460	4,600
			<i>Pernod</i>	400	4,000
TEQUILA			<i>Pimm's No.1</i>	290	2,900
<i>1800 Silver</i>	370	3,500	<i>Southern Comfort</i>	180	2,100
<i>1800 Reposado</i>	370	3,500			
<i>1800 Añejo</i>	520	5,300			
<i>Avion Silver</i>	700	6,600			
<i>Avion Reposado</i>	750	7,200			
<i>El Jimador Blanco</i>	400	2,700			
<i>El Jimador Reposado</i>	460	3,300			
<i>Patrón Silver</i>	630	7,500			
<i>Patrón Reposado</i>	750	8,000			
<i>Patrón Añejo</i>	800	8,000			
<i>Volcan Tequila</i>	390	3,900			

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Spirits

WHISKEY, AMERICAN (BOURBON)	<i>Shot</i>	<i>Bottle</i>	WHISKY, SCOTCH (SINGLE MALT)	<i>Shot</i>	<i>Bottle</i>
<i>Baker's</i>	520	5,500	<i>Ardberg 10</i>	900	9,000
<i>Evan Williams</i>	230	2,200	<i>Auchentoshan 12</i>	900	9,500
<i>Jim Beam Black</i>	550	5,800	<i>Balvenie 12 DoubleWood</i>	1,200	13,200
<i>Maker's Mark</i>	230	2,500	<i>Bruichladdich 15</i>	1,750	19,800
<i>Wild Turkey 81°</i>	400	4,000	<i>Bruichladdich Moine Mhor</i>	1,750	19,800
<i>Wild Turkey Rye 81°</i>	600	6,500	<i>Glencadam 21</i>	2,200	20,900
			<i>Glenfiddich 12</i>	580	6,900
WHISKEY, AMERICAN (TENNESSEE)			<i>Glenfiddich 15</i>	800	8,800
<i>Jack Daniels</i>	400	3,900	<i>Glenfiddich 18</i>	1,400	15,400
<i>Gentleman Jack</i>	520	6,100	<i>Glenlivet 12</i>	520	5,700
			<i>Glenlivet 15</i>	920	10,300
WHISKEY, IRISH			<i>Glenlivet 18</i>	1,400	15,400
<i>Jameson</i>	400	4,000	<i>Glenmorangie Lasanta</i>	880	8,800
<i>Teeling</i>	520	4,500	<i>Glenmorangie Nectar d'Or</i>	1,100	11,000
			<i>Glenmorangie Original</i>	700	7,000
WHISKY, CANADIAN			<i>Glenmorangie Quinta Ruban</i>	1,000	10,500
<i>Canadian Club</i>	400	3,500	<i>Isle of Jura Prophecy</i>	1,400	13,700
			<i>Lagavulin 16</i>	1,300	13,700
WHISKY, JAPANESE (BLENDED & SINGLE MALT)			<i>Laphroaig 10</i>	750	7,500
<i>Suntory Kakubin</i>	350	3,000	<i>Macallan 12</i>	1,400	11,500
<i>Suntory Yamazaki 12</i>	3,300	30,000	<i>Macallan 18</i>	6,100	60,500
			<i>Oban 14</i>	1,300	13,700
WHISKY, SCOTCH (BLENDED)			<i>Singleton 12</i>	850	9,000
<i>Ballantine's Finest</i>	230	2,900	<i>Singleton Original</i>	1,200	12,000
<i>Chivas Regal 12 Years</i>	290	2,800	<i>Smokehead</i>	1,100	12,000
<i>Chivas Extra 13 Years</i>	380	5,200	<i>The Dalmore 12 Years</i>		8,200
<i>Chivas Regal XV Years</i>	350	4,500	<i>The Dalmore Port Wood Reserve</i>		11,300
<i>Dewar's 12</i>	350	4,000	<i>The Dalmore 15 Years</i>		12,500
<i>J&B Rare</i>	200	2,200			
<i>Johnnie Walker Black</i>	400	3,500			
<i>Johnnie Walker Double Black</i>	520	6,300			
<i>Johnnie Walker Blue</i>	1,550	23,000			
<i>Monkey Shoulder</i>	520	5,700			

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09/29/22



Let it Flow

BEERS

San Miguel Pale
San Miguel Light
San Miguel Cerveza Negra

GIN

Bombay Sapphire
Beefeater
Boodles British Gin
G'Vine Floraison
Larios Rose Gin
London Hill Dry
Tanqueray Dry

VODKA

Absolut Blue
Ketel One
Russian Standard
Stolichnaya
Tito's Handmade

TEQUILA

1800 Silver
El Jimador Blanco
El Jimador Reposado
Jose Cuervo Silver
Jose Cuervo Gold
Patron Café XO

WINES

Rincon Del Sol -
Cabernet Sauvignon
Rincon del Sol - Chardonnay

RUM

Bacardi 8
Brugal Extra Dry
Brugal Anejo
Captain Morgan Black
Don Papa Masskara
Havana Club 3 Anejo
Havana Club 7 Anejo
Sailor Jerry

WHISKY

WHISKEY, AMERICAN (BOURBON)

Evan Williams
Jim Beam Black

WHISKEY, AMERICAN (TENNESSEE)

Gentleman Jack

WHISKEY, IRISH

Jameson
Teeling

WHISKY, CANADIAN

Canadian Club

WHISKY, JAPANESE (BLENDED & SINGLE MALT)

Suntory Kakubin

WHISKY, SCOTCH (BLENDED)

Chivas 12
Dewar's 12
J&B Rare
Johnnie Walker Black

CLASSIC COCKTAILS

MARGARITA
MOJITO
MANHATTAN
NEGRONI

SIGNATURE COCKTAILS

PERFECTLY JUSTIFIED
MH dragonfruit vodka,
pineapple-vanilla lemonade,
aquafaba

NEXT, PLEASE...
MH cucumber-dill gin,
elderflower-passionfruit syrup,
cucumber, cranberry

SMOKED SOUR
Scotch, MH rosemary syrup,
pressed ginger, lemon,
spice mix smoke

**MANILA HOUSE
OLD FASHIONED**
golden rum, bourbon,
MH apple cider syrup,
chocolate bitters, citrus zests

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10/20/2022