



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			

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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>Ardbeg 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>Dalmore 12</i>	1,100	12,900
			<i>Glencadam 21</i>	2,200	20,900
WHISKEY, AMERICAN (TENNESSEE)			<i>Glenfiddich 12</i>	580	6,900
<i>Jack Daniels</i>	400	3,900	<i>Glenfiddich 15</i>	800	8,800
<i>Gentleman Jack</i>	520	6,100	<i>Glenfiddich 18</i>	1,400	15,400
			<i>Glenlivet 12</i>	520	5,700
WHISKEY, IRISH			<i>Glenlivet 15</i>	920	10,300
<i>Jameson</i>	400	4,000	<i>Glenlivet 18</i>	1,400	15,400
<i>Teeling</i>	520	4,500	<i>Glenmorangie Lasanta</i>	880	8,800
			<i>Glenmorangie Nectar d'Or</i>	1,100	11,000
WHISKY, CANADIAN			<i>Glenmorangie Original</i>	700	7,000
<i>Canadian Club</i>	400	3,500	<i>Glenmorangie Quinta Ruban</i>	1,000	10,500
			<i>Isle of Jura Prophecy</i>	1,400	13,700
WHISKY, JAPANESE (BLENDED & SINGLE MALT)			<i>Lagavulin 16</i>	1,300	13,700
<i>Suntory Kakubin</i>	350	3,000	<i>Laphroaig 10</i>	750	7,500
<i>Suntory Yamazaki 12</i>	3,300	30,000	<i>Macallan 12</i>	1,400	11,500
			<i>Macallan 18</i>	6,100	60,500
WHISKY, SCOTCH (BLENDED)			<i>Oban 14</i>	1,300	13,700
<i>Ballantine's Finest</i>	230	2,900	<i>Singleton 12</i>	850	9,000
<i>Chivas 12</i>	430	3,900	<i>Singleton Original</i>	1,200	12,000
<i>Dewar's 12</i>	350	4,000	<i>Smokehead</i>	1,100	12,000
<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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Wine by the Glass

Sparkling

Toso Prosecco Italy
530

Aimery, Grande Cuvee 1531
Brut, NV, France
550

White

Moselland Clean State,
Riesling, Mosel, 2020
520

Joseph Drouhin, Macon
Lugny, Chardonnay,
Burgundy, 2018
630

Red

Hacienda Lopez de Haro,
Tempranillo, Crianza,
Rioja, 2018
480

Joseph Drouhin, Laforet
Bourgogne, Pinot Noir,
Burgundy, 2019
630

Wine by the Bottle

Champagne

Piper - Heidsieck Brut NV
7,370

Piper Heidsieck Brut 2012
10,450

Delamotte Brut NV
8,910

Veuve Clicquot, Brut
10,670

Moët & Chandon Imperial,
Brut
8,910

Sparkling

Toso Prosecco Italy
2,100

Perelada Stars Brut Nature
Reserve Cava, Spain, 2019
3,190

Aimery, Grande Cuvee 1531
Brut, NV, France
2,420

Anne Gros, La Fun Bulles,
Brut, France
3,190

White

Joseph Drouhin Macon Lugny,
Chardonnay, Burgundy, 2018
2,900

Josmeyer, Mise Du Printemps,
Pinot Blanc, Alsace, 2015
2,980

Sol Chardonnay, Mendoza,
Chenin, 2019
1,700

Cloudy Bay, Chardonnay
3,900

Ruppertsberger,
Gewürztraminer, Rheinpfalz,
2017
2,100

Moselland Clean State,
Riesling, Mosel, 2020
2,100

Rippon, Gewürztraminer,
Lake Wakana, New Zealand
2016
4,600



Wine by the Bottle

Red

The Path, Merlot, California, 2016
2,750

Bread & Butter, Pinot Noir, Napa Valley,
California, 2019
3,200

Molloydooker, Two Left Feet 2018
3,600

Joseph Drouhin Laforet Bourgogne,
Pinot Noir, Burgundy, 2019
3,000

M. Chapoutier, Crozes-Hermitage,
Syrah, France, 2015
4,000

Domaine de la Janasse, Chateauneuf
Du Pape, 2016
1,100

Domaine de la Janasse, Cotes Du Rhone,
Rouge 2020
2,750

Pauillac De Latour, 2014
19,400

Zuccardi, Malbec, Mendoza, 2018
3,000

Hacienda Lopez de Haro, Tempranillo,
Crianza Rioja, 2018
2,100

Camins del Priorat, Álvaro Palacios,
Spain, 2018
3,900

Dessert Wine

Chateau Imperial Late Harvest
Tokaj
2,300

Black Vintage Cahor
5,500



Let it Flow

P1,650/person

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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