

## PORT

Sandeman Ruby	\$8
Sandeman Tawny	\$9
Fonseca L.B.V.	\$11
Taylor Fladgate 10 Year Tawny	\$13
Taylor Fladgate 20 Year Tawny	\$23

## JAPANESE WHISKY

Akashi White Oak	\$12
Kaiyo	\$12
Kaiyo Cask Strength	\$18
Kaiyo Peated	\$18
Iwai Tradition	\$14
Hibiki Harmony	\$17
Nikka Coffey Grain	\$12
Nikka Taketsuru Pure Malt	\$15

## ARMAGNAC, COGNAC & SPECIALTY BLEND

Courvoisier VSOP	\$13.5
Grey Goose VX	\$25
Hennessy VS	\$12
Larressingle Armagnac	\$12
Martell Cordon Bleu	\$25
Remy VSOP	\$14
Remy XO	\$24

## SCOTCH

Aberfeldy 12 Year	\$16
Chivas Regal 12 Year	\$13
Dalwhinnie 15 Year	\$15
Dewar's 12 Year	\$12
Dewar's Signature	\$36
Glenfiddich 12 Year	\$14
Glenfiddich 15 Year	\$22
Glenfiddich 26 Year	\$50
Glenmorangie 10 Year	\$13
Glenlivet 12 Year	\$14
Glenlivet 15 Year	\$22
Johnnie Walker Red	\$10
Johnnie Walker Black	\$14
Johnnie Walker Double Black	\$16
Johnnie Walker Gold	\$22
Johnnie Walker Blue	\$46
Laphroaig 10 Year	\$16
Macallan 12 Year	\$13
Macallan 15 Year	\$22
Macallan 18 Year	\$36
Monkey shoulder	\$11
Talisker 10 Year	\$14

## BOURBON & WHISKY

Angel's Envy	\$15
Angel's Envy Rye	\$20
Basil Hayden	\$13
Blanton's	\$18
Booker's	\$17
Buffalo Trace	\$10
Bulleit	\$12
Bulleit Rye	\$12
Eagle Rare	\$12
Elijah Craig	\$12
Hudson Baby	\$18
Jefferson's	\$14
Jefferson's Ocean Aged	\$16
Maker's Mark	\$12
Maker's Mark 46	\$14
Sagamore Rye	\$12
Sagamore Cask Strength	\$16
Woodford Reserve	\$13
Woodford Reserve Double Oaked	\$16

## DESSERTS

<b>Apple Sesame</b>	\$10
warm apple cake, sweet cranberry chutney, sesame ice cream	

<b>Spiced Carrot Cake</b>	\$10
pineapple and coconut compote, ginger wasabi ice cream	

<b>Almond Brioche Bread Pudding</b>	\$10
almond short bread, bananas, whisky white chocolate macadamia ice cream	

<b>Crying Chocolate</b>	\$10
malted chocolate ganache, milk caramel, vietnamese coffee ice cream	

<b>Zen-Ful Donuts</b>	\$10
sweet cream, banana and chocolate sauces	

<b>Tahitian Vanilla Crème Brûlée</b>	\$10
seasonal fruits, seasonal ice cream	

<b>Trio of Ice Cream or Sorbet</b>	\$8
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## COFFEE & TEA

<b>Coffee</b>	\$4
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<b>Espresso</b>	\$4.5
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<b>Double Espresso</b>	\$5.5
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<b>Cappuccino</b>	\$5
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<b>Loose Leaf Hot Tea</b>	\$4.5
Flavors available upon request	

## DESSERT WINE

<b>Fu-Ki</b> Plum Wine, Japan	\$6/38
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<b>Joseph Phelps</b> Eisrébe (375ml) Napa Valley, California	\$60
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<b>Royal Tokaji</b> Mád Cuvée (375ml) Mád, Hungary	\$42
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<b>Michele Chiarlo</b> Nivole Moscato d'Asti (375 ml) Piedmont, Italy '06	\$9/30
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B U D D A K A N

Following the tradition of Asian cultures, Buddakan provides a family style dining experience by offering plentiful portions designed to be shared.

It is Buddakan's suggestion that you pass our plates amongst your friends and companions and embrace this custom as well.

Our servers are here to guide you, so please call upon them for the smallest of favors.

Buddakan has no set rules. Be creative, have fun and follow your own path.

Steven Barile | **Executive Pastry Chef**

12/10/18