

The first rendition of the Globetrotter Club menu takes inspiration from the rich heritage of our bar team members. Uncover cocktails that will transport you from the cobblestone streets of Boston to the vibrant thoroughfares of Southeast Asia. Each cocktail is its own destination!

NAME :

MEMBER SINCE :

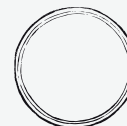
COCKTAILS



Royal Aid

Blanco Tequila, Tamarind, Citrus Mix, Agave, Chambord, Whole Milk*, Mezcal Kaffir Lime Bitter

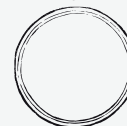
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Orient Express

Gunpowder Gin, Italicus, Blueflower Earl Grey, Lemon, Egg White*

18



Carnal Flower

Haku Vodka, Dry Vermouth, DOM Benedictine, Chrysanthemum Flower, Absinthe

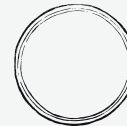
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Ilo Ilo

Pineapple Rum, Coconut Rum, Jamaican Rum, Ube Syrup, Coconut Cream, Pineapple, Lime

18



Southeast Negroni

Coconut-washed Tanqueray, Pandan-infused Antica Formula, Campari

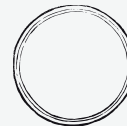
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Morning Brew

Peanut Butter Whiskey, Coconut Rum, Mr. Black Coffee Liqueur, Antica Formula, Banana Liqueur

18



*contains common allergens





For the second edition of our Globetrotter Club menu, we set our sights on Japan, where tradition meets innovation in every sip.

Uncover six new hidden cocktails that celebrate the refined flavors of Japan. These exclusive drinks are crafted for our most adventurous guests.

NAME :

MEMBER SINCE :

COCKTAILS



Passion Fruit Kabuki
*Haku Vodka, Choya Single Year Ume, Chinola, Passionfruit Puree, Ginger, Prosecco, Calpico**

18



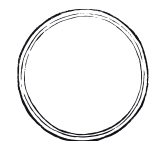
Winter Momosé
Mugi Barley Shochu, Lejay Cremé de Cassis, Cynar, DOM Benedictine, Lemon, Rosemary

18



Oshino Spring
Etsu Gin, Italicus, African Quinine Tonic Water, Grapefruit Bitter

16



Sakura Rouge
*Suntory Toki, Maraska Cherry Liqueur, Hakutsuru Yuzu, Sakura Bitter, Egg White**

18



Yaki Imo
Mahoko Sweet Potato Shochu, Mezcal, Amontillado Sherry, Ube

18



Matcha Daifuku
*Stiggin's Fancy Pineapple Rum, Bailey, Nanko Plum Liqueur, Matcha Powder, Lime, Egg White**

18



**contains common allergens*

