

# ZOMO BAR MENU

ENGLEWOOD - SOBO

## ORIGINAL COCKTAILS

<b>ZOMO ZONKER</b>	8
<i>dissaronno, reyka vodka, house juice blend</i>	
<b>SAKE MARGARITA</b>	10
<i>gekkeikan, triple sec, citrus juice, salted rim</i>	
<b>AQUA LILY</b>	13
<i>devil's head aquavit*, creme de violette, lemon juice</i>	
<b>MO CAY WAVE</b>	12
<i>suntory roku gin, aperol, pineapple juice, lemon juice, triple sec</i>	
<b>THAI BASIL MOJITO</b>	13
<i>bear creek silver rum*, thai basil, mint, lime juice, soda</i>	
<b>MANGOSTEEN MULE</b>	10
<i>titos vodka, mangosteen nectar, coco soda, fresh lime juice, ginger beer</i>	
<b>IWAI OLD FASHION</b>	11
<i>iwai blue whiskey, asian rock sugar, cardamom bitters, soda</i>	
<b>HOOVER'S PLUM MANHATTAN</b>	13
<i>hoover's revenge whiskey*, akashi ume whiskey, cherry liqueur, sweet vermouth, bitters</i>	
<b>BOOZY THAI TEA</b>	13
<i>house brewed thai tea, cream, bear creek spiced rum*</i>	
<b>THE DUDE</b>	12
<i>NITRO viet coffee, marble vodka*, marble espresso liqueur*, heavy cream</i>	

## BEER

<b>DRAFT</b>	
<i>sapporo</i>	6
<i>bell's - two hearted</i>	7
<i>dry dock - apricot blonde*</i>	6
<i>holidaily big henry hazy ipa**GF*</i>	7
<i>woods boss rotator*</i>	varies
<i>seasonal rotator</i>	varies
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<b>BOTTLE</b>	
<i>angry orchard - crisp apple**GF</i>	6
<i>new belgium - voodoo ranger imperial ipa*</i>	7
<i>asahi super dry</i>	6
<i>tsingtao</i>	6

## WINE

<b>RED</b>	
<b>LEFT COAST</b>	13 / 39
<i>pinot noir- willamette valley, oregon</i>	
<b>PARKER STATION</b>	10 / 30
<i>cab sauvignon - california</i>	
<b>OBSIDIAN</b>	18 / 54
<i>cab sauvignon - california</i>	
<b>AVALON</b>	8 / 24
<i>red blend - california</i>	
<b>CRIS</b>	9 / 27
<i>malbec - argentina</i>	
<b>SAINT COSME</b>	12 / 36
<i>côtes-du-rhône - france</i>	
<b>WHITE</b>	
<b>ECCO DOMANI</b>	7 / 21
<i>pinot grigio - italy</i>	
<b>KIM CRAWFORD</b>	12 / 36
<i>sauv blanc - new zealand</i>	
<b>EARTHGARDEN- VILLA MARIA</b>	16 / 48
<i>sauv blanc- marlborough, new zealand</i>	
<b>DR. L</b>	11 / 33
<i>riesling - germany</i>	
<b>STERLING</b>	7 / 21
<i>chardonnay - california</i>	
<b>LOUIS MOREAU</b>	23 / 67
<i>chardonnay- chablis, france</i>	
<b>ZARDETTO</b>	12 / 27
<i>prosecco doc brut - italy</i>	
<b>ROSE</b>	
<b>ROSE- VILLA MARIA</b>	12 / 36
<i>new zealand</i>	
<b>N/A BEVS*</b>	
<i>gruvi dry secco 0% **GF</i>	7
<i>gruvi lager &lt;0.5% **Gluten Reduced</i>	9
<b>CBD BEVS*</b>	
<i>cured - elevated elixers</i>	8
<i>- ginger-lime, crisp apple, spicy mango -</i>	
<b>SAKE</b>	
<b>NORTHERN SKIES - 300ml bottle</b>	27
<i>junmai ginjo chilled <u>or</u> room temp</i>	
<b>GEKKEIKAN - 7.5oz</b>	8
<i>chilled <u>or</u> hot, carafe</i>	
<b>TANUKI SINGLES - 6.5oz</b>	10
<i>chilled <u>or</u> hot in a souvenir cup</i>	
<b>SNOW BEAUTY - 6oz</b>	12
<i>nigori chilled, single serve glass</i>	
<b>HAKUSHIKA - 300ml bottle</b>	23
<i>junmai ginjo chilled <u>or</u> room temp</i>	