



the
2nd
floor

BAR MENU

SMALL PLATES

- DUO TAPAS PLATTER** © 🍗 🐷 🍤 **NEW** 16
Kurobuta pork char siew & wasabi prawn
- CHICKEN GYOZA** © 🍗 10
- TRUFFLE-PARMESAN FRIES** 🍷 GF 🌿 10
- CRISPY VEGETABLES & CHEDDAR
SPRING ROLLS** 🍷 © 🌿 **NEW** 12
- SPANISH-STYLE GARLIC SHRIMP
(GAMBAS AL AJILLO)** GF 🍷 **NEW** 15
- WAGYU BEEF SLIDERS WITH
TRUFFLE MAYONNAISE** 🍷 © 16

🍷 Dairy © Eggs GF Gluten-free 🍗 Nuts
🐷 Pork 🍤 Shellfish 🌿 Vegetarian

BARREL-AGED COCKTAILS

The 2nd Floor Bar Team has aged these cocktails in American Oak barrels for a month. Through this aging process the cocktails develop a well-rounded and more mellow flavor. We really love the results of this process and we hope that you will as well.

TAC BOULEVARDIER

18

Rebel Yell Bourbon, Cocchi Vermouth di Torino
& Campari

BARREL AGED NEGRONI

18

Tanqueray Gin, Mancino Rosso Amaranto Vermouth
& Campari

ALMANAY

18

Alipus San Luis Mezcal, Mancino Rosso Amaranto
Vermouth, Aperol & Tempus Fugit Gran Classico

COCKTAILS

LADY NEGRONI	18
Gin Mare, Aperol, vermouth & grapefruit	
ARNOLD PALMER SMASH	20
Bourbon, peach, lemon, mint & tea	
THE INCOME TAX	24
TAC gin, dry vermouth, sweet vermouth & orange bitters	
APEROL SPRITZ	16
Aperol, prosecco & soda water	
MOSCOW MULE	16
Vodka, lime, ginger, sugar & ginger beer	
NEGRONI	16
Gin, Campari, sweet vermouth	
OLD FASHIONED	18
Whiskey, bitters & sugar	
SINGAPORE SLING	16
Gin, Cointreau, cherry brandy, lime, pineapple, grenadine & D.O.M	

Or get our friendly bartenders to shake up a bespoke cocktail just for you.

ARTISAN GIN & TONIC

THE AMERICAN CLUB TANGLIN GIN

14

A gin created by Tanglin Gin for The American Club with local ingredients and American Botanicals. Served with Premium Double Dutch Indian Tonic Water.

BLACK TOMATO GIN

14

Savory and luscious tomato gin from Holland. Served with Premium Double Dutch Pomegranate & Basil Tonic Water.

GIN MARE

14

This gin is distilled with rosemary, basil, olives and thyme. Served with Premium Double Dutch Pomegranate & Basil Tonic Water.

INK GIN

16

Purple colored gin with 12 native Australian botanicals. Its unique color is derived from butterfly pea flower. Served with Premium Double Dutch Indian Tonic Water.

SKIN GIN

16

This gin is made with German juniper and Moroccan mint. Served with low calorie Premium Double Dutch Skinny Tonic Water.

MARTINI

CLASSIC MARTINIS

Gin or Vodka Martini with olive or a lemon twist, shaken or stirred, dirty or clear, always dry. Let us know your preference

TANQUERAY GIN	18
STOLICHNAYA VODKA	18
GREY GOOSE VODKA	24
BELVEDERE VODKA	24
ARTISAN GINS	24

THE OTHER MARTINIS

BASIL	18
CHAR SIEW	18
LYCHEE	18
PAVLOVA ESPRESSO	18
LOLLI POP	24

BEER

TIGER DRAFT	Glass 8	Pint 12
CRAFT BEER DRAFT (Seasonal)	Glass 9	Pint 12
BUDWEISER	Bottle 8	
HOEGAARDEN WHITE	Bottle 9	
YOUNG MASTER (Pale Ale)	Bottle 10	
YOUNG MASTER (Cha Chaan Teng Gose)	Bottle 10	

APERITIF

RINOMATO	6
TEMPUS FUGIT GRAN CLASSICO	8
APEROL	8
CAMPARI	8
AMARO MONTENEGRO	8
FERNET BRANCA	8
PERNOD	8
PIMM'S NO.1 CUP	8

GIN

TANQUERAY (UK)	9
HENDRICK'S (Scotland)	10
THE AMERICAN CLUB GIN (Singapore)	12
BLACK TOMATO GIN (Germany)	14
GIN MARE (Spain)	14
INK GIN (Australia)	16
SKIN GIN (Germany)	16

VODKA

ABSOLUT VODKA (Sweden)	9
STOLICHNAYA RED VODKA (Russian)	9
BLACK COW PURE MILK VODKA (UK)	10
OLD YOUNG'S PAVLOVA VODKA (Australia)	10
OLD YOUNG'S SMOKED VODKA (Australia)	10
BELVEDRE (Poland)	11
GREY GOOSE (France)	12

RUM & CACHACA

GREENBAR CRUSOE SPICED RUM (USA)	8	MYER'S DARK RUM (Jamica)	9
BACARDI BLANCO (Puerto Rico)	9	SANTA TERESA GRAN RESERVA (Costa Rica)	9
CACHACA 51 (Brazil)	9	PRIVATEER AMBER (USA)	10
DON Q CRISTAL (Puerto Rico)	9	DIPLOMatico (Venezuelan)	14
MONTANYA ORO (USA)	9		

TEQUILA / MEZCAL

PATRON SILVER	9	ALIPUS SAN LUIS	8
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WHISKY

JOHNNIE WALKER BLACK LABEL 12YRS	9	GLENFIDDICH 12YRS	11
JOHN JAMESON IRISH WHISKY	9	MCCALLAN 12YRS	11
		GLENLIVET 12YRS	13

BOURBON / RYE WHISKEY

REBEL YELL BOURBON	7	REBEL YELL STRAIGHT RYE	11
BUFFALO TRACE	9	MICHTER'S U.S. *1 SINGLE BARREL RYE	11
MAKER'S MARK	10	SAZERAC RYE	14

COGNAC

COURVOISER VS	9	MARTELL VSOP	14
HENNESSY VSOP	12	REMY MARTIN XO	24

LIQUEUR

AMARETTO	8	GRAND MARNIER	8
BAILEY'S	8	KAHLUA	8
COCONUT RUM	8	SAMBUCA VACCARI	8
COINTREAU	8	TIA MARIA	8

DIGESTIF

PALLINI LIMONCELLO	12	CALVADOS	16
POLI GRAPPA	14	POIRE WILLIAM	16

MOCKTAILS

GUNNER	6	SHIRLEY TEMPLE	6
LEMON LIME BITTERS	6	VIRGIN MARY	6
PUSSYFOOT	6	VIRGIN MOJITO	6

SOFT DRINKS 4

BITTER LEMON
CLUB SODA
COKE
COKE LIGHTS

COKE ZERO
GINGER ALE
GINGER BEER

LIME SODA
TONIC WATER
7-UP

JUICES 4

APPLE
CRANBERRY

LIME
ORANGE

PINEAPPLE
V8

FRESHLY SQUEEZED JUICE 6

APPLE
CARROT
CELERY

ORANGE
PINEAPPLE

WATERMELON
MIXED

COFFEE & TEA 5

COFFEE

AMERICANO
CAPPUCCINO

DOUBLE ESPRESSO
LATTE

LONG BLACK
MACCHIATO

TEA

CHAMOMILE
EARL GREY

ENGLISH BREAKFAST
GREEN TEA

PEPPERMINT

MAY



**Watermelon
Margarita
\$15**

DESSERT OF THE MONTH

Raspberry Lychee Cake \$12

Served with meringue drops & raspberry