



MACHI

HOUSE COCKTAILS



TIKI ROSA

Pisco, Blueberry, Hibiscus
dry | sweet | botanical



GOLDEN MELON

Absolut Elyx, Melon Sauce, Orange Liqueur
light | sour | fruity



MIDNIGHT CARAMEL

Jameson Black Barrel, Salted Caramel, Bumbu, Banana
sweet & sour | caramelized | salty



YUZU-SAKE

Sake, Lillet Blanc, Yuzu,
sour | refreshing | light



ROSA SAKURA

Beefeater, Lime Cordial Foam,
Cherry Liqueur, Strawberry Shrub
sweet | intense | fruity



PASSION PICANTE

Jalapeño-Infused Altos Olmeca, Passion Fruit,
St-Germain, Quatro Sour
spicy | strong | tangy



MEZCALINA

Altos Reposado, Ojo de Tigre, Grapefruit Oleo,
Honey, Grapefruit Tonic
smoky | carbonated | strong



SATSU MATSURI

Havana 7, Vanilla Rooibos Cordial, Satsuma, St-Germain
sweet | light | aromatic



RINGO CILANTRO

Beefeater, Apple Sour, Coriander/Sage Cordial
sour | full-bodied | aromatic



JIN VERDE

Monkey 47, Cucumber Oleo, Basil, Matcha Tea
refreshing | balanced | carbonated



PIÑA

Fat-washed Rom with Coconut, Pineapple Oleo, Mineral Water
tropical | carbonated | light

All cocktails are priced at 860₺

If you have any allergies or intolerances, please let us know.

CLASSIC COCKTAILS

PISCO SOUR

Pisco, Orange & Lemon Juice, Egg White
sour | balanced



PALOMA

Altos Olmeca, Grapefruit, Agave
sour | fresh | acidic



APEROL SPRITZ

Aperol, Soda, Prosecco
aperative | bitter



BLOODY MARY

Vodka, Tomato Juice, Worcestershire Sauce, Tabasco
spicy | balanced



MARGARITA

Tequila, Orange Liqueur, Lime Juice
sour | strong



TOMMY'S MARGARITA

Tequila, Agave, Lime Juice
sour | strong



DRY MARTINI

Vodka or Gin, Dry Vermouth
aperative | strong



DIRTY MARTINI

Vodka or Gin, Dry Vermouth, Olive Juice
aperative | strong



ESPRESSO MARTINI

Vodka, Kahlua, Espresso
awakening



NEGRONI

Gin, Rosso Vermouth, Campari
bitter | strong



OLD FASHIONED

Bourbon, Angostura
bitter | strong



WHISKY SOUR

Bourbon, Lemon Juice, Egg White
sour | balanced



