



SIGNATURE COCKTAIL

COCKTAILS

WHISKY COCKTAILS

THE SMOKE SHOW (WHISKY)

Presenting the one of the best way to dress up your favorite whisky with a blast of smoke.

SMOKEY HERBS HARMONY (WHISKY)

A rich warmth of whiskey with the fresh aroma of basil and the spicy sweetness of cardamom, accented by the depth of Angostura bitters.

CLOSE TO THE MOON (WHISKY)

A balanced warm whiskey with a vibrant blend of passion fruit, lime, and orange.

GRAPEFRUIT SOUR (WHISKY)

This cocktail is sour, but the sweetness of whiskey and grapefruit offsets and complement its tartness.

SCOTTISH JALAPENO (WHISKY)

Bold fusion of whisky, orange juice and natural agave, kissed with a hint of jalapeño spice.

C O C K T A I L S

GOLDEN GROOM (WHISKY)

Groom's special whisky cocktail with twist of flavorful lavender in every sip.

TAMARIND WHISKY SOUR (WHISKY)

*An **exotic cocktail** where tamarind syrup adds a tart & balanced by orange juice's citrus brightness.*

CHERRY NOIR (WHISKY)

A Rich fusion of whisky with sweet cherry syrup and the bitter complexity.

CAREMAL BARREL (WHISKEY)

A rich and smooth whisky cocktails layered with buttery caramel, subtle oak warmth, and a hint of citrus bold, velvety and crafted for slow indulgence.

C O C K T A I L S

GIN COCKTAILS (WINE GLASS)

ROSEE LEE (GIN)

Graceful blend of litchi and rose, finished with subtle aromatic bitterness.

BASIL BAY (GIN)

Herbal hint of basil with a sharp lime that enhance the natural botanicals of gin in every sip.

THE PLUM SOUR (GIN)

Blending smooth gin with tangy citrus and a hint of Plum spice.

THE SECRET AMBIANCE (GIN)

Blending smooth gin combine with tangy citrus note a hint of Plum spice with Aperol

HIBISCUS TEA SOUR (GIN)

A unique cocktail that blends gin with tart sour mix and floral hibiscus tea for a refreshing and complex drink.

C

SALTED GIN SOUR (GIN)

Tropical pineapple meets zesty lime and a pinch of salt, topped with airy foam for a refreshingly bold gin experience.

O

SUMMER CLUB (GIN)

Creamy citrus layers wrap around gin, offering a refreshing finish.

C

MAMAMIA (GIN)

A refreshing sipper shakes with gin, agave, and pineapple beautifully colored with Aperol.

K

KALA KHATTA SOUR (GIN)

A modern gin sour featuring nostalgic kala Khatta flavors, balanced with cranberry and fresh lime, crowned with a smooth, velvety foam.

T

A

SPICED MANGO BLOOM (GIN)

A bold fusion of premium gin, spicy mango syrup, fresh orange juice, and a squeeze of lemon, delivering a vibrant balance of sweet citrus and warming spice.

I

CUCUMBER SOUR (GIN)

Fresh, citrusy, and perfectly balanced with cool cucumber flavors.

L

CALAMANSI GIMLET (GIN)

A refreshing twist on the classic gimlet with vibrant calamansi, smooth gin, and a crisp citrus finish.

S

C O C K T A I L S

GIN COCKTAILS (HIGHBALL GLASS)

PASSIONFRUIT COLLIN (GIN)

Lively passion fruit pairs with lemon and gin, finished with soda for a light and refreshing highball.

THE BOMBAY BLUSH (GIN)

Floral gin pairs beautifully with the tart, refreshing taste of pink grapefruit.

SECRET KISS (GIN)

Floral notes and gentle sweetness of elderflower come together to create a smooth and elegant drink.

STRAWBERRY GIN SMASH (GIN)

Fresh strawberries and lime with gin for a bright and refreshing sip.

CUCUMBER & BASIL SMASH (GIN)

Gin pairs with cucumber & basil with a soft touch of CO2.

COCKTAILS

GIN COCKTAILS (HIGHBALL GLASS)

PASSIONFRUIT COLLIN (GIN)

Lively passion fruit pairs with lemon and gin, finished with soda for a light and refreshing highball.

THE BOMBAY BLUSH (GIN)

Floral gin pairs beautifully with the tart, refreshing taste of pink grapefruit.

SECRET KISS (GIN)

Floral notes and gentle sweetness of elderflower come together to create a smooth and elegant drink.

STRAWBERRY GIN SMASH (GIN)

Fresh strawberries and lime with gin for a bright and refreshing sip.

CUCUMBER & BASIL SMASH (GIN)

Gin pairs with cucumber & basil with a soft touch of CO2.

PURPLE PATH (GIN)

A playful mix where blackcurrant richness meets citrus and a delicate sparkle.

MASALA MIST (GIN)

A refreshing blend of gin, sour mix, and sparkling soda elevated with the bold character of Wi-Wi Masala

C *TROPICAL FIRE BLOOM (GIN)*

Sweet and sizzling flavor with syrup and jalapeño fuse with gin and lime for a tropical kick.

O *GREEN ORCHID FIZZ (GIN)*

C *A refreshing fusion of gin, crisp green apple, and zesty lime, which is bright, smooth, and perfectly balanced for any celebration.*

K *GIN COCKTAILS (WHISKY GLASS)*

T *LIM-GIN PUNKY (GIN)*

Harmonious blend of zesty yuzu and a touch of sweetness perfect for your event.

A *BELLY PEPPER (GIN)*

I *It's a refreshing cocktail that combines gin with the sweetness of agave, lime, orange juice, and a hint of bell pepper for a unique flavor.*

I *FLORAL HARMONY (GIN)*

L *Classic bright gin, zesty lime, sweet cherry, and a hint of calming lavender for a perfectly balanced, fragrant sip*

S *GIN INFERNO (GIN)*

A vibrant fusion of premium gin, fresh lime, spicy chili, and fragrant coriander, delivering a bright citrus profile with a subtle heat botanical finish.

C

VODKA COCKTAILS (HIGHBALL GLASS)

O

SAKURA (VODKA)

Delicate blossom notes meet elderflower and pineapple, creating a light and beautifully floral expression.

C

CUCUMBER LEMON TOUCH (VODKA)

A sweet & sour electric green cocktail with a true flavor of cucumber.

K

GINGER CUPID'S (VODKA)

T

Bright mango meets crisp lime and vodka, lifted with a refreshing ginger fizz.

GREEN APPLE FIZZ (VODKA)

A

Bright green apple meets citrusy lime over smooth vodka and fizzy ginger ale with refreshing sip.

BLUSHING BRIDE (VODKA)

I

A soft & fruity cocktail with gentle citrus notes and a romantic touch.

BERRY BASIL BLISS (VODKA)

L

A zesty vodka mixes with lime, cranberry, and aromatic basil-cardamom, topped with a light foamy finish.

S

VODKA COCKTAILS (WHISKY GLASS)

C

BLUEBERRY SENORITA (VODKA)

Blueberry seniorita is a fresh, easygoing cocktail mix of vodka with pineapple, blueberry, and limelight, fruity, and super refreshing.

O

C

PAAN PASANDA (VODKA)

A cool, aromatic blend with a sweet herbal twist and fizzy lift.

K

JUNGLE BIRD (VODKA)

Tart kiwi and tropical notes tease the palate, perfect for a playful, romantic escape.

T

SOFT PRISM (VODKA)

A tender embrace of vodka, zesty yuzu, and green basil, kissed with apple's gentle sweetness.

A

YELLOW PARROT (VODKA)

Mango's soft sweetness flirts with vodka, carrying a whisper of floral elegance.

I

TROPICAL ORGEAT BLISS (VODKA)

A smooth mix of vodka, citrus, and litchi, gently finished with a hint of almond sweetness.

L

S

SPICY GUAVA SILK (VODKA)

A silky guava with lime brightness, vodka smoothness, and a whisper of chili spice.

C O C K T A I L S

VODKA COCKTAILS (WINE GLASS)

TITaura MARTINI (VODKA)

Find the nostalgic taste of Titaura as it tastes salty, sweet & sour with spiciness.

TAMARIND VODKA MARTINI (VODKA)

A bold vodka martini with tangy tamarind, cranberry, and a smooth sweet-tart finish.

CRAN-TAM TWIST (VODKA)

A sparkling vodka cocktail with tamarind and cranberry, tart, vibrant, and refreshing

C O C K T A I L S

TEQUILA COCKTAILS (WINE GLASS)

TITaura MARGARITA (TEQUILA)

Tangy sweet tequila cocktail with Nepali Titaura, lime, and triple sec, playful, bold, and full of nostalgic flavor.

AAMILO MARGARITA (TEQUILA)

A zesty fusion of sharp lemon Titaura, fresh lime, triple sec & smooth tequila bursting with tangy sweet in every refreshing sip.

PASSION ON FIRE (TEQUILA)

Bold and fiery tequila, igniting the senses with a hint of heat.

TROPICAL HEAT

Tequila shaken with tropical fruits and fresh lime, delivering a sweet, refreshing burst with a spicy tropical finish.

CUCUMBER PICKLE-TINI (TEQUILA)

A crisp and savory tequila cocktail with cucumber, tangy timmur brine, and fresh lime, finished with a subtle Himalayan spice.

TEQUILA COCKTAILS (WHISKY GLASS)

C
O
C
K
T
A
I
L
S

PICANTE (TEQUILA)

Picante is everyone's favorite tequila-based cocktail with jalapeño, agave, lime, and a hint of coriander. Bold and unforgettable.

DIABLO (TEQUILA)

A refreshing blend of tequila, zesty lime, rich blackcurrant, and crisp ginger ale, offering a perfect balance of citrus, berry sweetness, and a lively spicy fizz.

PLUM PICANTE (TEQUILA)

A bold tequila cocktail with juicy plum, bright citrus, and a spicy kick.

KACCHA AAM MARGARITA (TEQUILA)

Tangy twist on the classic margarita, blending tequila with raw mango for a zesty, refreshing kick.

GREEN APPLE MARGARITA (TEQUILA)

Crisp, tangy tequila cocktail with fresh green apple and citrus.

LITCHI MARGARITA (TEQUILA)

A refreshing tropical twist on the classic margarita, blending smooth tequila with sweet, juicy litchi and a splash of fresh lime juice.

PERSIMMON MARGARITA (TEQUILA)

Silky and sweet cocktail, with a smooth persimmon embrace.

C O C K T A I L S

TEQUILA COCKTAILS (HIGHBALL GLASS)

PLUM PETAL KISS (TEQUILA)

A blend of tequila and hibiscus tea, with plum and lime for a delicately sweet & floral sip.

RUM COCKTAILS (WINE GLASS)

LAVENDER DREAM (WHITE RUM)

Floral lavender and lime with smooth rum, refreshing, and subtly aromatic.

RUM COCKTAILS (HIGHBALL GLASS)

KATHMANDU ICED TEA/KTM ICED TEA (ALL)

Introducing the KTM iced tea, a symphony of sprits that dances upon your palate. Offers a voyage of flavors, an exploration of the senses and a passport to a taste journey like no other

TWISTED ORANGE (DARK RUM)

Sensational dark rum pares with orange and touch of carbonated water

RUM COCKTAILS (WHISKY GLASS)

C

KHUKRI ROBUSTA (SPICED RUM)

Tropical summer cocktail with cucumber and bright cranberry dance with spiced rum and lime.

O

C

SUNSET SERENADE (WHITE RUM)

This cocktail combines the smoothness of white rum with the nutty sweetness of Orgeat, the tangy kick of sour mix, and a touch of salty olive brine for a uniquely balanced and refreshing drink.

K

RUM LAVENDER LUMINA (WHITE RUM)

This cocktail combines the crispness of white rum and lime with the tartness of cranberry, a hint of lavender, and a touch of spicy bell pepper for a refreshing and aromatic drink.

T

A

ORANGE TORRIED (WHITE RUM)

Bright rum with zesty lime, passion fruit, and a hint of bitter romance.

I

DELIGHTFUL COMMINGLE (WHITE RUM)

A simple and refreshing white rum tropical grapefruit drink to have on hand this summer.

L

RUN FOR RUM (WHITE RUM)

Embark on a journey where spirits mingle, mint dances and each sip whispers tales of adventure

S

C O C K T A I L S

AILA COCKTAILS (WINE GLASS)

AILA SOUR

Traditional Nepali Analia cocktail with lemon and a hint of sweetness citrusy, smooth, and slightly fiery.

AILA COCKTAILS (HIGHBALL GLASS)

CHYANG COLADA

A tropical fusion of traditional Nepali chyang blended with creamy Juju Dhau, Pineapple and Citrus. Smooth, tangy, and refreshingly rich — a local twist with authentic Himalayan character.

AAILA BRUST

Aaila Burst is a lively mix of spiced Aaila, citrus, and soda that's zesty and full of sparkle.

AILA COCKTAILS (WHISKY GLASS)

AAILA ALOHA

A tropical escape in a glass spiced Aaila shaken with falernum syrup, lime, and pineapple juice for a vibrant island twist.

COCKTAILS

THE BEER LAB

GIN & ORCHID ALE

This is a refreshing cocktail that mixes smooth gin with sweet peach and apricot flavors, topped with a fizzy beer for a delightful, bubbly twist.

VERMOUTH VIBES

Blend of Gin with dry vermouth, orange juice, and grapefruit, topped off with lager beer for a crisp, citrusy, and refreshing drink.

WATERMELON SHANDY

A refreshing blend of juicy watermelon, zesty citrus, and sparkling fizz — light, fruity, and perfect for sunny vibes.

COCO BREEZE

A tropical fusion of vodka, beer, coconut syrup, fresh lime, and orange juice — smooth, citrusy, and lightly refreshing with a crisp beer finish.

THE SUMMER TAP

A vibrant summer refresher crafted with vodka, fresh cucumber, zesty lime, and sparkling orange, perfectly topped with chilled beer.

THE HIMALAYAN HIGHBALL

A bold tequila cocktail with taste of Nepali Titaura, passion fruit, and a splash of tangy beer.



THANK YOU