



UP BY KVL

SUNSET SIPSI BUY 1 GET 1 FREE

SELECTED DRINKS MENU | 4PM - 7PM

SIGNATURE COCKTAILS

CARIBBEAN SOUR \$6

Plantation 3 Star Rum, Coconut Milk,
Fresh lime, Cointreau, Creme de Cacao,
Hibiscus & Raspberry Foam

CHERRY BLOSSOM COLLINS \$6

Roku Gin, Honey, Lemon, Blueberry Ice,
Tomoka Battambang Orange Bitters,
Blueberry Ice, Dragonfruit Slice, Soda

WILD ORCHARD \$8

Tomoka Green Mango Liqueur,
Green Chartreuse,
La Travesia Mezcal, Thyme Saline

DRAFT BEER

VATTANAC PREMIUM \$25

VATTANC LIGHT \$25

KRUD LIGHT \$2

HOUSE SPARKLING

VIGNA DOGARINA PROSECCO DOC TREVISON BRUTITALY \$9

SEGURA YIUDAS BRUT.CAVA.SPAIN \$7

SIGNATURE MOCKTAILS

RUBY SOUR \$6

Ruby grapefruit,Tomoka Orgreat,Lime

SAFFRON TONIC \$6

Tomoka saffron & Pomelo Shrub,
Fever tree Mediterranean Tonic,
Lavender Bitter

HISBISCUS COLADA \$6

Pineapple,Coconut Milk, Hisbiscus Shrub

HOUSE WINE

DB BORTOLI ROSE \$7

MARQUE DE RISCAL VERDEJO \$6.5

MARQUE DE RISCAL PROXIMO \$8

SOFT DRINKS

V-ACTIVE WATER \$0.75

V-ACTIVE SPORTS DRINK \$15

V-ACTIVE SPORT DRINK RED \$15

V-ACTIVE SPORT YELLOW \$15

KRUD ENERGY DRINK \$15

KRUD ENERGY PURE CHARGE \$15

KRUD COLA ENERGY DRINK \$15

KRUD ICE ENERGY DRINK \$15

Prices are in USD and subject to 7% service charge and taxes.



UP BY KVL

SUNSET SIPS

SELECTED DRINKS MENU

KVL SIGNATURE COCKTAILS		ZERO ABV COCKTAIL	
MEKONG MIST	\$7	PHNOM PENH 1960	\$35
Gin Widges, Ginger Cordial, Lime, Pineapple Juice, Passion Juice <i>Light / fruity / Spice / soft tones / Refreshing</i>		Pineapple, Passion, Lime, Giffard Vanilla Syrup, Krud Ice Floral tributes / Refreshing	
THE CYCLO	\$7	COZY & CHILL	\$65
Los Arcos Tequila, Passion, Lime, Simple Syrup, Vattanac Lagarde <i>Citrus / Peel & Juicy / Hint of bitterness</i>		Lime, Passion & Spice Cordial, Krud Energy <i>Sweetness / Refreshing / Spice</i>	
KVL SIING	\$7	INTERNATIONAL COCKTAILS	
Gin Widges, D.OM, Brandy, Cointreau, Pineapple, Vattanac Lagarde <i>Light / fruity // soft tones / Refreshing</i>		NEGRONI	\$55
BASSAC HORIZON	\$7	<i>Bulldog Gin, Cocchi Vermouth Di Tadrino, Campari</i> - The drink has been documented in Italy since the late 1940s, and became popular in the 1950s, but the origin is uncertain, and early recipes differ somewhat from the modern standard.	
Gin Widges, Basil, Kaffir Lime, Mint, Syrup, Lime <i>Herbal / Citrus / soft tones</i>		APEROL SPRITZ	\$55
BEST FOR SIP		<i>Aperol, Prosecco, Frankenstein Soda</i> - Between the 1920s and 1930s, in Venice or in Padua, spritz was combined with local bitters (typically drunk with soda and ice). Aperol was born in Padua in 1919 and Select in Venice in 1920. The original recipe has supposedly remained unchanged over time.	
DE PHNOM PENH	\$7	WHISKY SOUR	\$55
Even Willian Whisky, Lillet Blanc, Honey Cordial, Angostura Bitter <i>Spirit Forward / Rounded sweetness</i>		<i>Even Willian Whisky, Lemon, Egg-White, Syrup, Bitter</i> - The story of the Whiskey Sour begins with sailors seeking a way to combat scurvy, a vitamin C deficiency disease, during long sea voyages, the first written mention of the Whiskey Sour appeared in Jerry Thomas's The Bartender's Guide in 1862.	
HIBALL MAGARITA	\$7	OLD FASHIONED	\$55
Los Arcos Tequila, Cointreau, D.O.M, Lime, Giffard Agave Syrup, Tonic <i>Complexity / Bitterness / Rounded sweetness</i>		<i>Whiskey Even Willian, Cube, Bitter, Water</i> - The Old-Fashioned cocktail, a timeless classic, is believed to have originated in the 1800s as a "Whiskey Cocktail". It was a simple drink consisting of whiskey, sugar, water, and Bitters. Over time, bartenders began experimenting with it.	
THE MEKONG CALL	\$7	MARGARITA	\$55
PLANTERAY 3 STAR, Lime, Pineapple, Giffard Vanilla Syrup, Orange Bitter <i>Spirits Forward / Floral tributes / Refreshing</i>		<i>Jose Cuervo Tequila, Cointreau, Lime, Giffard Agave Syrup</i> - The margarita, a beloved cocktail, has multiple origin stories, all rooted in Mexico during the mid-20th century. One common tale is that Danny Negrete, in 1936, created the drink for his girlfriend, Margarita, who preferred salty drinks, while another says Carlos "Danny" Herrera made it for Marjorie King, who was allergic to most spirits but not tequila.	
UP BY - NEGRONI	\$7	SIESTA	\$55
Sky Vodka, Lillet Blanc Vermouth Americano <i>Spirit Forward / Rounded sweetness / Smoky</i>		<i>Jose Cuervo Tequila, Lime, Grapefruit juice, Giffard Agave Syrup, Campari</i> - The Siesta cocktail, a tequila-based drink, was created in 2006 by bartender Katie Stipe at the Flatiron Lounge in New York City. It's a variation on the Hemingway Daiquiri, but instead of rum, it uses blanco tequila, and it replaces the maraschino liqueur with Campari. The Siesta has gained popularity for its refreshing and complex flavor profile.	
		PORN STAR MARTINI	\$55
		<i>Sky Vodka, Passion, Sample Syrup, Lime, Prosecco</i> - The Porn Star Martini, a popular vodka-based cocktail, was created in 2002 by Douglas Ankras at his bar Townhouse in London. Initially, it was named "Maverick Martini" after a gentlemen's club in Cape Town, South Africa, which inspired Ankras. The name was later changed to "Porn Star Martini".	
		ESPRESSO MARTINI	\$55
		<i>Sky Vodka, Giffard Vanilla Syrup, Coffee Liqueur, Espresso</i> - The Espresso Martini, a popular cocktail, was reportedly created by bartender Bea Bradsell in the late 1980s at Fred's Club in London. The story goes that Bradsell was inspired to create the drink after a model asked for something that would "wake her up."	
		MOJITO	\$55
		<i>PLANTERAY 3 STAR Rum, Lime, Mint, Brown Sugar, Soda</i> - The Mojito, a refreshing Cuban cocktail, has a rich history dating back to the 16th century. While its exact origins are debated, it's widely believed to have started in Havana. One popular theory links it to Sir Francis Drake and a medicinal drink called "El Drape" (or "Drake").	

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