

Cocktail Menu

CHOW ORIGINALS

Cocktails you wont find anywhere else!

Chow Splice

Aged Rum, Yellow Chartreuse, Coco Lopez and Pineapple

A wonderful medley of Aged Rum and Tropical Flavours with subtle herbal notes



\$22

Chuck Norris

Fireball, Vanilla Syrup, Egg White and Lemon

A deliciously spiced Whisky Sour with Cinnamon, Vanilla, Whisky and Uppercuts

\$22

Ginger Shaker

Grainshaker Vodka, Gingerbread Syrup, Lime Juice, Frangelico, Bitters

A well-balanced nutty, sweet and sour drink using Australian vodka

\$20

Pandaquiri

White Rum, Malibu, Pandan, Lime and Mint, Coconut Sugar Rim

Coconut and Pandan, a match made in heaven, enjoy the flavours in this Daquiri style drink

\$22

Spiced Tea

Cinnamon, Peach, Lemon and Whisky

An alcoholic Iced Tea, fruity flavours complimented by cinnamon and Mint

\$20

Ca Phe Martini

Vodka, Coffee Liqueur and our world-famous Vietnamese Slow-Drip Coffee

Garnished with a ball of condensed milk ice-cream.

The Modern Classic Espresso Martini with a Vietnamese Twist.

\$22

Barrel Aged Cocktails

Strong, Punchy and full of flavour

Kungfu Pandan

Maker's Mark, Disaranno, Pandan, Orange Bitters

A sweeter twist on a classic Godfather using Pandan

\$22

Saigon Sidecar

Japanese Whisky, Orange Liquer, Grapefruit Oleo, Lemon, Bitters

An Asian twist on a classic Sidecar. Sweet, fruity, spicy and boozy

\$20



Cocktail Menu



ASIAN TWISTS

Asian twists on your favorite classic drinks!

Asian Bloody Mary

Chow's House Infused Lup Cheung Sausage Vodka, Tomato, Lemon, Worcestershire Sauce, Sriracha

A uniquely delicious bloody mary that's packed full of flavour

Order your spice level 1, 2 or 3!

\$22

Lychee Martini

Lychee, Vodka and Dry Vermouth

A crisp and elegant modern drink, with a classic martini backbone

\$20

Grapefruit Margarita

House Made Grapefruit Sherbet, Reposado Tequila, Lime, Smokey Mezcal for you Tequila lovers.

A bitter-sweet with a smoky citrus twist on a classic Margarita.

\$22

Green Ant Sour

Green Ant Gin, Lime, Sugar and Egg White

A crisp gin sour, using a gin crafted from Territory Green Ants

\$22

Mango Daquiri

House Infused Mango Rum, Lemon and Vanilla

Served as a classic-style Daquiri. Shaken not frozen. Icy cold and delicious

\$20

Asian Americano

Campari, Sweet vermouth. Choose either Blood Orange or Yuzu Soda

A classic Americano with an Asian twist. Low ABV and easy drinking aperitivo

\$19

KA-POW SPRITZERS

Long, Refreshing and Bubbly Spritzers

Ka-Pow Tequila

Yuzu Puree, Tequila, lime juice, soda water and a hint of smokey Mezcal

Ka-Pow Gin

Aloe vera, Lime, Lemongrass, Soda and Gin

Ka-Pow Vodka

Passionfruit Liqueur, Vodka, Lime, Vanilla and Soda water

Ka-Pow Spiced Rum

Spiced Rum, Capi Spicy Ginger beer, Lime Juice and Spice Tincture

\$19

