COCKTAILS

Although mixed drinks were not traditionally made in Siberia, they reveal the full depth of this majestic region’s flavors. We went from bold experiments to a refined technique to bring this idea to life.

ALCO 1200



Khumai

Mamont Botanical | green basil cordial | apple liqueur | hop bitter



Sook

tarragon gin | pistachio cordial | lemon bitter + birch tonic



Myuri

spruce tips | Mamont Botanical | apple liqueur | fir oil



Aylan

Prosecco | melon & vanilla ice cream foam | apple liqueur | rosemary oil



Poludnitsa

Prosecco | wild strawberry & Campari foam | freeze-dried wild strawberry



Dus-Khol

gooseberry tequila | Aperol | rhubarb cordial | sorrel foam

COCKTAILS



Lovage

vodka | lovage cryo-syrup | lime juice



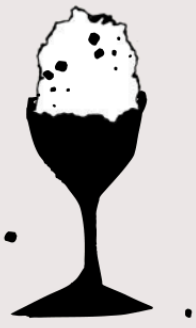
Sayan

yogurt-washed gin | barberry cordial | red berry soda



Ussuri

rose petal cordial | sweet cherry liqueur | sparkling wine



AkMaral

yogurt-washed gin | apple liqueur | mock-orange cordial | apple foam



Almys

fir-infused vodka | blackcurrant cordial | apple liqueur



Sakh

orris root gin | verbena & cardamom cordial

NO ALCO

850



Region 04

non-alcoholic gin | non-alcoholic bitter | Siberian aperitif



Agave-Cherry Plum

non-alcoholic mezcal | cherry plum cordial | chili oil



Khumai Virgin

non-alcoholic gin | green basil cordial | non-alcoholic sparkling wine