

# DRINK MENU

**SMOOTHIES**

**SPECIALTY DRINK**

**COFFEE**

**TEA**

**FRESH SQUEEZED JUICE**

**OTHER BEVERAGE**

**COCKTAILS**

**WINE**

**BEER**

# SMOOTHIES



**P.O.M. Smoothie** 150฿  
Passionfruit, Orange Juice,  
Fresh Mango



**Citrus Smoothie** 160฿  
Lime, Yuzu, Orange,  
Honey, Yogurt, Milk



**Berry Smoothie** 200฿  
Strawberry, Blueberry,  
Cranberry, Raspberry



**Lanna Oolong  
and Fresh Mango** 130฿  
Black chai tea, Fresh Mango

# SPECIALTY DRINKS



**Caramel Frappe** 120฿  
Caramel, Milk, Clove,  
Nutmeg, Whipped Cream



**Mint Mocha Frappe** 130฿  
Double Shot Roots Espresso,  
Mint, Milk, Dutch Cocoa,  
Brown Sugar, Whipped Cream



**Chocolate Milk** 90 / 100฿  
(hot/cold)  
Dutch Cocoa, Milk



**Iced Matcha Latte** 120฿  
Matcha Green tea, Milk

# COFFEE

## BY ROOTS

*Coffee that reflects the good intentions that go into every cup*



### HOT

#### Black

Filter Coffee	150₮
Espresso	90₮
Long Black	100₮

#### White

Macchiato	100₮
Mocha	100₮
Latte	100₮
Cappuccino	100₮
Flat White	100₮

# COFFEE

## BY ROOTS

*Coffee that reflects the good intentions that go into every cup*



### ICED

Filter Coffee	160฿
Long Black	110฿
Latte	120฿
Mocha	120฿

Pick your single origin coffee beans

Pangkhon Village  
(Chiang Rai, Medium Roast) Jammy, Cranberry, Candy

Huay Nam Khun  
(Chiang Rai, Dark Roast) Round, Creamy, Chocolate

Seasonal  
Please ask our staff for the latest beans! +20฿



ADD

Coffee Extra Shot +40฿

Almond Milk +35฿

Hazelnut Syrup +15฿

Caramel Syrup +15฿

Almond Syrup +15฿

Mint Syrup +15฿

# TEA

## BY MONSOON TEA

*Sustainable tea grown in harmony with the forest*



### HOT

100฿

#### Black

##### Thai Earl Grey

The world-famous Earl Grey blend meets local makrut lime for a Thai twist!

#### Green

##### Biodiversitea

Soothing green tea with pandan, peach, and chamomile

#### Oolong

##### Lanna Oolong

Golden and slightly nutty oolong tea from Chiang Mai

#### Blend

##### Rainbow Blend

Black, green and oolong tea with mango, passion fruit and papaya

#### White

##### Five Colors White

Young leaves from Chiang Rai sun-dried as white tea with floral and licorice notes



## BY MONSOON TEA

*Sustainable tea grown in harmony with the forest*



## ICE

100฿

### Black

#### Thai Earl Grey

The world-famous Earl Grey blend meets local makrut lime for a Thai twist!

### Green

#### Biodiversitea

Soothing green tea with pandan, peach, and chamomile

### Oolong

#### Lanna Oolong

Golden and slightly nutty oolong tea from Chiang Mai

### Blend

#### Rainbow Blend

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#### Five Colors White

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## Thai Iced Tea

100฿

# FRESH SQUEEZED JUICES



Watermelon Juice	100₮
Pineapple Spritz	130₮
Orange Juice	150₮
Young Coconut Juice	150₮

# OTHER BEVERAGES

Acqua Panna	
• Regular	150 ₺
• Large	250 ₺
San Pellegrino	
• Regular	170 ₺
• Large	250 ₺
Coke, Coke Zero, Sprite	80 ₺
Tonic, Soda, Ginger Ale	80 ₺
Ginger Beer	100 ₺

# COCKTAILS

## BY THE GLASS



**Mango Tango**  
Mango Infused Gin,  
Lemon, Angostura Bitters

250฿



**Cucumber Gimlet**  
Gin, Cucumber, Coconut  
Water, Lime, Rose

250฿



**Staycation Daiquiri**  
Feel like you're on vacation!  
(ask us for today's selection)

250฿



**Agave Avenger**  
Blanco Tequila, Grapefruit  
Shrub, Pink Peppercorn, Soda  
Water, Pink Salt

250฿

# COCKTAILS

BY THE GLASS



**Aperol Slushie**  
Aperol, Lemon, White Wine

250฿



**Carborita** 250฿  
Blanco Tequila, Lime,  
Light Agave Nectar, Carbonation



**Shandy** 250฿  
Pilsner, Pineapple,  
Lemon, Angostura



## BUBBLE

<b>French Sparkling. Saint Louis – Blanc de Blancs – Brut</b> Chardonnay. Soft aromas of citrus pear fragrant blossom & toast lead to delicious fruit flavours.	790 <sub>฿</sub>
<b>Spain. Cava, Bocchoris – Brut</b> Macabeo & Parellada. Smooth, elegant with notes of Green Apple.	890 <sub>฿</sub>
<b>Italy. Prosecco, D.O.C Piccini – Brut</b> Prosecco. Intense fruity with rich scents of apple, lemon & grapefruit.	990 <sub>฿</sub>
<b>Spain. Cava, Raventos – Blanc de Blancs – 2017</b> Chardonnay. Delicate white peach, jasmine and fennel notes alongside hints of brioche.	1490 <sub>฿</sub>
<b>France. Champagne, Piper Heidsieck – Cuvee Brut</b> 50% Pinot Noir, 30% Pinot Meunier, 20% Chardonnay. Delicious sensation of notes of Almond & fresh Hazelnut.	2690 <sub>฿</sub>
<b>France. Champagne, Andre Beaufort Grand Cru – Brut</b> Pinot Noir & Chardonnay. Robust & Aromatic & citrus flavours	3990 <sub>฿</sub>
<b>France. Champagne, Moet &amp; Chandon Imperial – Brut</b> The body of Pinot Noir, the suppleness of Pinot Meunier, the finesse of Chardonnay.	3990 <sub>฿</sub>

## BUBBLE ROSE

<b>Portugal. Sparkling, Aphros Phaunus Pet Nat – Brut</b> Alvarelho & Vinhao. Characterised by the freshness, floral, fruited aromas & special acidity.	1490 <sub>฿</sub>
<b>France. Champagne, Billecart Salmon - Brut</b> Pinot Noir & Chardonnay. Elegant, delicate bouquet of fine notes of red fruits and zest of citrus fruits.	2990 <sub>฿</sub>
<b>France. Champagne, Moet &amp; Chandon Imperial, Brut</b> Pinot Noir with plenty of strawberry fruits on offer here, this has a very fresh and exuberant nose.	3990 <sub>฿</sub>



## WHITE WINE

### **New Zealand. Churton, 2018**

1290<sub>฿</sub>

Sauvignon Blanc. A weighty, concentrated wine with subtle nutty lees integrated into subdued tree fruit flavours.

### **Australia. Borachio, 2019**

1490<sub>฿</sub>

Pinot Grigio. On opening energetic acidity! With some time, opening to round, fruit driven fleshy Melony pith.

### **Germany. Trarbacher "Schlossberg Kabinet", 2018**

1690<sub>฿</sub>

Riesling. Incredibly juicy and clear, it flows over the palate & into a wonderful acidity

### **Austria. Christoph Hoch, "Hollenburger" N.V**

1890<sub>฿</sub>

Riesling. Smooth natural white wine rounded up with some apricot and sage notes

### **Australia. Ochota Barrels, "Slint Vineyard", 2017**

2290<sub>฿</sub>

Chardonnay. Unoaked - clean and crisp with tart citrus and apple flavors.

## ROSE WINE

### **France. Domaine Fouques, 2018**

1490<sub>฿</sub>

Cinsault & Shiraz. Generous, round & fruity.

### **Australia. Ochata Barrels "Surfer", 2018**

1990<sub>฿</sub>

Grenache. The philosophy of going back to basics to create something delicious and unique with mother nature.



## RED WINE

<b>Austria. Claus Preisinger “Kalkstein”, 2017</b> Blaufrankisch. Light and fruity red wine. Delicious aromas of blackberries, blood orange and violets.	1290 ₪
<b>Cotes du Rhone. Domaine du Coulet “Petit Ours”, 2018</b> Shiraz. Grape holds this “magic”	1590 ₪
<b>Chile. Garage Wine Co, 2016</b> Cabernet Sauvignon. Bold & Structured.	1850 ₪
<b>Australia. Jauma “Like raindrops”, 2019</b> Grenache. Wild, smoky berries lead the way, with a spiced nose.	1990 ₪
<b>France. Domaine Rebougeon, Volnay 1er Cru “Santenots”, 2017</b> Pinot Noir. Offering black and red fruit combined with iris and light incense aromas.	3990 ₪

# BEER

**CRAFT**

Paradise Lost Mango Pilsner	150฿
Mahanakorn White Ale	150฿

**OTHERS**

Three Wise Birds Bach Life Cider	120฿
Singha Lager beer	120฿





**BACK TO MENU**