

## BEER

### IMPORTED DRAFT

Lager | Asahi, Japan

### GLASS | CARAFE

12 | 21

### ASIA

Hefeweizen | Coedo 'Shiro' Japan

11

Lager | Singha, Thailand

8

White Ale | Hitachino Nest, Japan

21

### EUROPE

Blonde Ale | Rince Cochon 750ml,  
Belgium

29

Dark Ale | Chimay 'Grande Reserve Blue',  
Belgium

18

Non-Alcoholic | Erdinger, Germany

8

Radler | Stiegl, Grapefruit, Austria

9

### DOMESTIC

IPA | Anderson valley 'Hop Otin,' California

10

Golden Ale | Victory 'Golden Monkey,' Pennsylvania

9

Pilsner | North Coast 'Scrimshaw,' California

8

White Ale | Allagash, Maine

9

### Private Tastings For Any Occasion

Email [Hannah@HouseOfAn.com](mailto:Hannah@HouseOfAn.com) and inquire about hosting your next event with us. From weddings to corporate holiday parties – AnQi is ready to impress your guests.

**BOOK A CORPORATE OR  
PRIVATE WINE TASTING WITH US**

## WINE BY GLASS OR BOTTLE

### WHITE / SPARKLING / ROSÉ

	6oz	9oz	BOTTLE
3003 Prosecco   Zonin, Veneto, Italy NV	12	NA	50
3005 Sparkling   Mirabelle by Schramsberg, North Coast Brut Rosé NV	16	NA	65
3002 Champagne   Taittinger 'La Française,' Reims, France, Brut NV	26	NA	105
3114 Rosé   Bieler 'Sabine,' Aix-en-Provence, France, 2020	13	19	50
3112 Pinot Grigio   Santa Margherita, Alto Adige, Italy 2020	16	24	65
3119 Chardonnay   Penfolds 'Max's', Adelaide Hills, South Australia 2018	15	23	60
3120 Chardonnay   Sonoma Cutrer, Sonoma Coast 2019	20	30	80
3105 Chardonnay   Cakebread, Napa 2020	26	39	105
3106 Chablis   Domaine Laroche 'St. Martin,' Chablis, France 2020	20	30	80
3122 Sauvignon Blanc   Kim Crawford, Marlborough, New Zealand 2021	14	21	55
3123 Sauvignon Blanc   Cloudy Bay, Marlborough, New Zealand 2021	20	30	80
3121 Sancerre   Jacques Dumont, Loire Valley, France 2020	20	30	80
3124 Riesling   Fritz Wingisch, Kabinett, "Niersteiner Spiegelberg," Rheinhessen, Germany 2018	14	21	55
4045 Moscato d'Asti   Ruffino, Piedmont, Italy 2020	13	19	50

### RED

	6oz	9oz	BOTTLE
3522 Cabernet Sauvignon   Martin Ray, Napa 2019	15	23	60
3524 Cabernet Sauvignon   Simi 'Landslide,' Alexander Valley 2018	19	27	80
3523 Cabernet Sauvignon   Kith & Kin by Round Pond, Napa 2019	24	36	95
3513 Proprietary Red   Trystic by Reginald Perrin, Santa Ynez 2014	20	30	80
3519 Proprietary Red   BV Tapestry, Napa 2017	30	40	120
3520 Pinot Noir   RouteStock, Sonoma Coast 2020	15	23	60
3514 Pinot Noir   Etude 'Grace Benoist Ranch', Carneros 2019	24	36	95
3521 Malbec   Achaval-Ferrer, Mendoza, Argentina 2018	14	21	55
3525 Bordeaux Red   Château Picque Caillou, Pessac-Léognan 2017	26	39	105
3526 Spanish Red   Numanthia 'Termes' Toro, Spain 2017	14	21	55

## SAKÉ | 酒

### SAKÉ BY THE GLASS OR BOTTLE

	4oz	BOTTLE
4020 Momokawa, Junmai Ginjo Nigori	11	65
4029 Shichi Hon Yari 'Seven Spearsmen,' Junmai Daiginjo	13	75
4008 Tedorigawa "U-NIQUE", Yamahai Junmai	19	110

## -SIGNATURE COCKTAILS-

### HOUSE OF AN

<b>YIN &amp; YANG</b> Ketel One, Lychee, Coconut, Yuzu, Activated Charcoal	18	<b>TURMERIC MULE</b> Tanqueray 10, Turmeric, Ginger, Lemon, Lime, Salt	18
<b>DÀ LAT ROSE</b> Botanist, Campari, Grapefruit, Himalayan Salt, Rose, Grapefruit Bubble	20	<b>ENTER THE DRAGON</b> Kikori, Cocchi, Chateau, Yuzu Bitters, Mint, Cherry Wood Smoke <i>Upgrade to Hibiki Harmony \$35</i>	22

### ANQI CLASSICS

<b>STREETS OF SAIGON</b> Tres Generaciones Reposado, Cointreau, Tamarind, Lime, Agave, Spicy Bitters	18	<b>FORBIDDEN FRUIT</b> Roku, Velvet Falernum, Giffard Passionfruit, Pineapple, Yuzu, Peach Bitters	18
<b>HEAVENLY PEAR</b> Belvedere, Pur Likor Pear Liqueur, Lillet Blanc, Asian Pear	16	<b>ACE OF SPADES</b> Maker's Mark, Montenegro, Vanilla Liqueur, Chocolate Bitters, Cinnamon, Flame	17
<b>DOÑA AN</b> Tres Generaciones Blanco, Lo-Fi Amaro, Himalayan Salt, Peychaud, Coral Candy	17		

### SEASONAL COCKTAILS

<b>RED CUCUMBER</b> Haku, Velvet Falernum, Fernet Branca, Strawberry, Cucumber, Lime	17	<b>ASIAN PERSUASION</b> Bulleit Rye, Raspberries, Ginger, Asian Balsamic & Port Reduction	17
<b>CLAIRVOYANCE</b> Honeydew infused Don Julio Blanco, Yellow Chartreuse, Elderflower, Bitter Melon, Orange Bitters	17		

### MOCKTAILS

<b>SITTING PRETTY</b> Lychee, Coconut, Pineapple, Yuzu, Rose Water	10	<b>SPRING BREEZE</b> Fresh Cucumber, Lemongrass, Lime, Ginger, Hibiscus	10
<b>THE ELIXER</b> Turmeric, Ginger, Orange, Cayenne	10		

**CORKAGE FEE:** \$30 per bottle (max. two 750ml bottles per table) | \$60 per bottle (max. one magnum bottle per table)

AnQi Cocktails & Mocktails have been specially designed. Substitutions and modifications are politely declined.

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