



Welcome to the Kasi Bar. Our beverage program is an extension of our kitchen ethos: globally inspired, deeply rooted in fresh ingredients, and designed to uplift. We prepare almost all of our infusions, syrups, and botanical extracts in-house daily to ensure vibrant flavor and connection in every glass.

- The Kasi Team

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS† MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SIGNATURE COCKTAILS

LIGHT

Sanskrit: Purity & Illumination

Botanical spirits paired with fresh-pressed ingredients and vibrant flavors.

THE KASI | 16

Our namesake cocktail. South African rooibos-infused vodka shaken with Amarula cream, *egg white†*, honey, and lemon.



WISTERIA | 15

Airy and aromatic—gin with ube, our honey-lavender syrup, lemon, *egg white†*, finished with soft foam and cherry drizzle.

ÉTÉ GARDEN | 17

(ay-tay) | French for summer

Reposado tequila grounded by fresh muddled cucumber & lime, finished with our strawberry-pink-peppercorn‡ syrup.



THE GOLDEN ROOT | 16

Bright and electrifying—Japanese gin with our ginger-yuzu syrup, citrus, and a refreshing soda lift.



UN BISOU | 18

French for “a kiss”

A soft, fleeting kiss - French gin with elderflower, raspberry, *egg white†*, lemon, brought together by a touch of honey.



VELOCITY

Swahili: Energy & Vibrancy

Fire, smoke, spice - Globally inspired cocktails that awaken your senses.



SILK ROAD SOUR | 17

A savory, silky journey—Japanese whisky with maple syrup, lemon, *egg white†*, and a smooth foam finish.

OAXACA SMOKE | 17

Smoky and complex—mezcal and tequila infused with ancho chiles, hibiscus-coriander syrup, and a bright touch of lime.



CARNE NOIR | 18

Dark and indulgent—Buffalo Trace infused with orange-cinnamon, blackberry puree, walnut bitters, and a smooth, smoky finish.



TERRA INCOGNITA | 18

X marks the spot—Bumbu rum shaken with our toasted caramel & dark chocolate syrup, topped with crackling brûléed orange foam.



ESPRESSO MARTINI | 16

Rich and velvety—vanilla vodka with fresh espresso and cream, finished with espresso beans.



† = RAW EGG / **FOODBORNE ILLNESS ADVISORY**

‡ = TREE NUT / **PINK PEPPERCORN ALLERGY NOTE**

SIGNATURE COCKTAILS

COMMUNITY

Zulu: Connection & Warmth

Crafted with intention, designed to be shared by
two to four guests



MIMOSA CARAFE | 42

An effervescent blend of sparkling wine and fresh-squeezed orange juice, poured table side to share.

KASI TWISTS:

COINTREAU | 24

BRILLOET PEAR LIQUEUR | 26

STRAWBERRY PEPPERCORN‡ | 28

TINTO DE PIÑAR | 52

A play on tinto de verano from memories of Piñar, España – Licor 43, Planteray Pineapple Rum, and Penfolds Shiraz Cabernet, poured tableside to share.

Serves 2-4



SIGNATURE MOCKTAILS

Refined, layered flavor—thoughtfully crafted without alcohol for a complex and balanced experience.

GOLDEN HOUR | 12

Bright and refreshing— Aplos Arise, ginger-yuzu syrup, lime, and a crisp carbonated lift.



VERDANT TONIC | 12

Clean and botanical—Aplos Calme with fresh cucumber, mint, and a crisp, aromatic tonic.



SPRING GARDEN | 12

Fresh and vibrant— Aplos Ease, cucumber, lime, strawberry-pink-peppercorn‡ syrup and a splash of carbonation.



N/A ESPRESSO MARTINI | 12

Rich and velvety— Fresh espresso with our housemade chocolate caramel syrup, finished with oat milk.



Kasi

‡ = TREE NUT / PINK PEPPERCORN ALLERGY NOTE

SPIRITS

WHISKEY

	<u>1.5oz</u>	<u>2oz</u>	<u>3oz</u>
Early Times	5	7	10
Canadian Club	6	8	12
Jim Beam	6	8	12
Jack Daniels	8	11	16
Jameson	12	16	24
Crown Royal (Flavors)	10	13	20
Suntory Toki	12	16	24
Caribou Crossing	18	24	36

BOURBON

	<u>1.5oz</u>	<u>2oz</u>	<u>3oz</u>
Buffalo Trace	9	13	18
Four Roses Single Barrel	9	12	18
1792 Small Batch	10	14	20
Maker's Mark	10	13	20
Bulleit Bourbon	11	15	22
Elijah Craig Small Batch	11	15	22
Basil Hayden	13	18	26
Woodford Reserve	13	17	26
Elijah Craig Toasted	16	21	32
Eagle Rare 10 Year	16	21	32
Willet Pot Still Reserve	18	24	36
Bardstown Bourbon	15	20	30
Dragon's Milk Origin Bonded	20	27	40
Blanton Single Barrel	21	29	42

RYE

	<u>1.5oz</u>	<u>2oz</u>	<u>3oz</u>
Rittenhouse	7	10	14
Sazerac Rye	8	11	16
Bulleit Rye	9	12	18
Bardstown Rye	15	20	29
Basil Hayden Dark Rye	15	20	30

SCOTCH

	<u>1.5oz</u>	<u>2oz</u>	<u>3oz</u>
Monkey Shoulder	11	15	22
Johnnie Walker Black	12	16	24
Glenlivet 12	17	23	34
Glenfiddich 12	18	24	36
Dalmore 12	25	33	50
Macallan 12	26	36	52

VODKA

	<u>1.5oz</u>	<u>2oz</u>	<u>3oz</u>
New Amsterdam	6	8	12
Absolut	8	10	16
Titos	10	13	20
Ketel One	10	13	20
Grey Goose	12	16	24
Belvedere	14	18	28

GIN

	<u>1.5oz</u>	<u>2oz</u>	<u>3oz</u>
New Amsterdam	6	8	12
Tanqueray	8	10	16
Bombay Sapphire	9	12	18
Aviation	10	13	20
Hendrick's	11	15	22
Sweet Gwendoline	12	16	24
Roku	12	16	24
Empress 1908	13	17	25

RUM

	<u>1.5oz</u>	<u>2oz</u>	<u>3oz</u>
Bacardi Superior	5	7	10
Planteray Dark	6	8	12
Planteray Pineapple	10	14	20
Captain Morgan Spiced	7	9	14
Malibu	7	9	14
Appleton Estate	8	11	16
Bumbu	10	14	20
Flor de Cana 12 YR	13	19	26

TEQUILA & MEZCAL

	<u>1.5oz</u>	<u>2oz</u>	<u>3oz</u>
Corazon Blanco	6	8	12
Corazon Reposado	7	9	14
Del Maguey Vida Mezcal	13	18	26
Casamigos Blanco	13	17	26
Casamigos Reposado	14	19	28
Patron Silver	16	21	32
Patron Reposado	18	24	36
Patron Anejo	19	25	38
Musica Blanco	15	20	30
Musica Reposado	19	25	38
Musica Blues Reserva Anejo	29	39	58
Komos Reposado Rosa	36	48	72
Don Julio 1942	50	67	100
Clase Azul Reposado	54	70	108

AS SOME OF THESE SPIRITS ARE VERY RARE AND HARD TO COME BY, OUR MENU SELECTION MAY VARY AT TIMES
DOUBLES & CLASSIC COCKTAILS (MANHATTANS +\$2, OLD FASHIONEDS +\$2, MARTINIS) ARE 3OZ POURS

SPARKLING BY THE GLASS

ITALY

Prosecco, La Marca, Veneto, DOC	15	52
Prosecco Rosé, Bisol Jeio, Veneto, DOC	15	56
Moscato d'Asti, Stefano Farina, Piedmont, DOCG	12	38

SPAIN

Blanc de Blancs Brut, Freixenet, Cava	10	36
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WHITES & ROSÉ BY THE GLASS

UNITED STATES

Paperwhite Unoaked Chardonnay, J. Lohr, CA	14	52
Chardonnay, Buehler, Russian River Valley, CA	16	62
Chardonnay, Kendall Jackson, CA	12	44
Chenin Blanc, Dry Creek, Clarksburg, CA	14	52
Late Harvest Riesling, Chateau Grand Traverse, MI	12	46

GERMANY

Riesling, Dr. Fischer Steinbock, Mosel	14	54
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FRANCE

Rosé, Fleurs de Prairie, Côtes de Provence, AOC	13	48
Sauvignon Blanc, Jacques Dumont, Loire Valley	12	44

ITALY

Pinot Grigio, Chloe, Valdadige, DOC	11	38
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NEW ZEALAND

Sauvignon Blanc, Frenzy, Marlborough	14	52
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REDS BY THE GLASS

UNITED STATES

Pinot Noir, Whole Cluster, Willamette Valley, OR	16	62
Cabernet Sauvignon, J. Lohr 7 Oaks, Monterey, CA	12	44
Cabernet Sauvignon, Donati, Paso Robles, CA	14	54

ITALY

Nebbiolo Langhe, Franco Serra, Piedmont, DOC	14	54
Sicilia Rosso, Mary Taylor, Sicilia, DOC	14	54

ARGENTINA

Malbec, Catena, Vista Flores	14	54
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SPAIN

Rioja, Altos Ibéricos, DOCa	16	66
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SPARKLING BY THE BOTTLE

FRANCE

Brut Champagne, Veuve Clicquot, Reims, AOC	110
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OTHER

Orange Wine, Casa Jipi, Valle de Guadalupe, Mexico	72
Sparkling Sake, Awa Yuki, Japan (300mL)	22

WHITES BY THE BOTTLE

ITALY

Lugana, Cà Maiol, Lombardy/Veneto, DOC	68
Pinot Grigio, Giran, Alto Adige, DOC	64
Pinot Grigio, Santa Margherita, Valdadige, DOC	80

FRANCE

Chablis, Lamblin et Fils, Burgundy, AOC	82
Sancerre, Domaine de la Garenne, Loire, AOC	86
Sancerre Blanc, Les Deux Rangs, Loire, AOC	88

NEW ZEALAND

Sauvignon Blanc, Cloudy Bay, Marlborough	72
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SPAIN

Albariño, Anonimas Os Dunares, Rías Baixas	80
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UNITED STATES

Sauvignon Blanc, Illumination, Napa Valley	175
Chardonnay, The Calling - Dutton Ranch, Russian River	90

REDS BY THE BOTTLE

UNITED STATES

Pinot Noir, La Crema, Sonoma Coast, CA	70
Pinot Noir, Acolytes, Santa Barbara County, CA	92
Pinot Noir, The Prisoner Wine Co., Sonoma Coast, CA	100
Pinot Noir, Belle Glos Dairyman, Russian River Valley	160
Merlot, Orin Swift - Advice by John, St. Helena, CA	88
Cabernet Sauvignon, Ethos, Columbia Valley, WA	80
Cabernet Sauvignon, Ferrari-Carano, Alexander Valley, CA	110
Cabernet Sauvignon, Caymus, Napa Valley, CA	240

ITALY

Chianti Classico Riserva, Santa Margherita, Toscana, DOCG	92
Valpolicella Ripasso, Tommaso Bussola, Veneto, DOC	94
Barolo, Casa E. di Mirafiore, Piedmont, DOCG	180

FRANCE

Côtes du Rhône, Domaine de Beaufrenard, Rhône Valley, AOC	80
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ARGENTINA

Cabernet Franc, Catena San Carlos, Mendoza	80
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BEER & BOTTLES

DRAFTS

Bell's Two Hearted IPA	8
Bell's Oberon	8
Founders MI Pilsner	7
Leinenkugel Summer Shandy	7

DOMESTICS

Bud Light	6
Coors Light	6
Miller Light	7
Michelob Ultra	7

CRAFTS

Bell's Two Hearted	8
Atwater Dirty Blonde	8
Founders Dirty Bastard	9
Dragonmead Apricot Wheat	9

IMPORTS

Corona Extra	8
Modelo Especial	8
Stella Artois	8
Guinness Draught	9
Awa Yuki Sake	22

CIDERS

Blake's Triple Jam	8
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SELTZERS

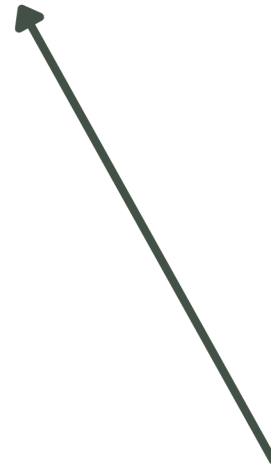
White Claw Black Cherry	8
High Noon (Flavors)	9

READY-TO-DRINK

Long Drink Citrus	10
Long Drink Cranberry	11
Long Drink Zero	10

NON-ALCOHOLIC

Athletic Upside Dawn Golden Ale	7
Heineken 0.0	8
Founders Hoppo Mood Hopwater	7
Red Bull	6
Red Bull Sugar Free	6
Red Bull Seablue Juneberry	7
Red Bull Watermelon	7
Aplos Ume Spritz	12



CUT HERE