

*empress*



L O U N G E

## Artisan Cocktails

*Hand Crafted by Empress Lounge Bartenders*

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### Red Carpet

By Art Lakloet

*A Mandarin Oriental favorite, brought back by demand. Smoky notes of Johnnie Walker Red Label are balanced with subtle sweetness to create this one-of-a-kind cocktail*

### Mandarin Dream

By Surapong Sawadviphachai

*The most definitive cocktail of Empress Lounge - vodka, pear and pomegranate juice, made to fulfill the most luxurious dreams*

### Cucumber Crush

By Art Lakloet

*A refreshing treat of Hendrick's gin and Pimm's, highlighted with muddled cucumber will keep the summer memories alive*

### Sunrise in Shanghai

By Tedros Ghebremichael

*Brought to life with deep flavors of vodka, sweet blackcurrant, and fragrant elderflower*

### Tom Yum

By Art Lakloet

*Crafted with pepper and kicked with fresh ginger, a bold approach perfectly balanced by rum and the citrus kiss of lemongrass*

### The Scent

By Surapong Sawadviphachai

*True to our Asian heritage, before one dines and drinks they must first awaken the senses by experiencing the treat of scent through tequila and marshmallow perfume*

### The Bitter Irish

By Art Lakloet

*Tia Maria and Irish whiskey enhanced with a zesty sweet flavor, all topped with a toasty marshmallow*

### Secret Garden

By Surapong Sawadviphachai

*Gardens are realms of longing - amusing, visually colorful, and tasteful - just like this fusion of dark rum, blackcurrant and cinnamon syrup*

### Ginger Maduro

By Art Lakloet

*Spicy fresh ginger, along with a smoky blend of Hennessy and Laphroaig makes for the perfect complement to a fine cigar*

### Anise Cosmo

By Tedros Ghebremichael

*Sweet and aromatic anise is the bold star of this twist on a classic cocktail*

### Time After Thyme

By Art Lakloet

*An unexpected surprise of smooth grappa and sloe gin - all tied together with charred Thyme*

### Cocktail No. 12

*Our bartender's weekly recipe. Please ask your server for more details*

## Empress Lounge Signature Flights

<b>The Three Amigos</b>	55
Patron Silver, Patron Roca Silver, Patron Gran Platinum Silver <i>Discover the world's highest-quality ultra-premium tequila. Simply Perfect.</i>	
<b>Catch 18</b>	75
Macallan 18, Glenlivet 18, Glenmorangie 18 <i>With a touch of spice, gentle wisps of wood smoke and a complex floral fragrance, you'll see why this selection is sensational</i>	
<b>Try Rye</b>	45
WhistlePig Rye, Redemption Rye, Knob Creek Rye <i>Aged in charred oak barrels in the USA, this American spirit lives on well beyond the prohibition era</i>	
<b>The Gin-tleman</b>	35
Tanqueray Rangpur, Plymouth Sloe, Hendrick's <i>Explore this spectrum of gin and experience the true importance of botanicals and aromatics</i>	
<b>The Emperor</b>	450
Hennessy Richard, Remy Martin Louis XIII, Hennessy Paradis <i>Created at a level of craftsmanship that is unmatched, these cognacs are legendary, unique and elegant</i>	

## Bottled Beer

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### Domestic

*Budweiser, Bud Light, Lagunitas IPA, Samuel Adams Yuengling*

## Imported Beer

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### Amstel Light

*Pale Lager, Netherlands*

### Asahi

*Rice Lager, Japan*

### Corona

*Pale Lager, Mexico*

### Guinness

*Dry Stout, Ireland*

### Heineken

*Pale Lager, Netherlands*

### Hofbräu München

*Hefeweizen, Germany*

### Stella Artois

*Pale Ale, Belgium*

### Stella Artois Cidre

*Cider, Belgium*

## Locally Crafted Beer

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### Heavy Seas

*American IPA, Maryland*

### Port City, Essential

*American Pale Ale, Virginia*

### Dogfish, 60 Minute

*India Pale Ale, Delaware*

### DC Brau, The Citizen

*Belgian Pale Ale, Washington, D.C.*

# Wine Selection

## Sparkling Wine and Champagne

	Glass	Bottle
<b>Casteller Cava</b> NV, Penedes, Spain	9	40
<b>Bisol, "Jeio", Rosé Prosecco</b> NV, Veneto, Italy	13	55
<b>Veuve Clicquot Yellow Label</b> Champagne, France	27	130
<b>Veuve Clicquot Rosé</b> Champagne, France	45	220
<b>Veuve Clicquot Demi-Sec</b> Champagne, France		200
<b>Veuve Clicquot Vintage</b> 2004, Champagne, France		280
<b>Veuve Clicquot, La Grande Dame</b> 2004, Champagne, France		490
<b>Louis de Sacy, Brut</b> Champagne, France		250
<b>Charles Heidsieck Vintage</b> 2000, Champagne, France		220

## White Wine

<b>Qupé, Chardonnay</b> 2013, Santa Maria Valley, California	16	64
<b>Domaine L'Hemoniere, Sauvignon Blanc</b> 2013, Touraine, France	11	44
<b>Chehalem, Pinot Gris</b> 2013, Willamette Valley, Oregon	13	52
<b>Göbelsburger, Grüner Veltliner</b> 2013, Kamptal, Austria	12	48
<b>Trimbach, Riesling</b> 2013, Alxace, France	13	56
<b>Saint-Véran, Chablis</b> 2013, France	16	64
<b>Triennes, Cinsault Rosé</b> 2014, Vin de Pays du Var, France	12	50

## Red Wine

<b>Maison Nicolas Perrin, Syrah</b> 2013, Rhone, France	12	48
<b>Lemelson, Thea's Selection, Pinot Noir</b> 2012, Willamette Valley, Oregon	16	64
<b>Seghesio, Zinfandel</b> 2013, Sonoma, California	15	60
<b>Buehler, Cabernet Sauvignon</b> 2013, Napa Valley, California	16	64
<b>Franciscan, Merlot</b> 2012, Napa Valley, California	15	54
<b>Altos Las Hormigas, Malbec</b> 2013, Mendoza, Argentina	13	52