

CHERKI

BEVERAGE MENU

HAPPY HOUR (5PM - 8PM)

Craft Cocktails	16
Draught Beer	9
House Wines	9/ 54
Housepours	8/ 13

BEER AND WINE

Erdinger Weissbrau	14
Guinness Stout	14
JP Cavallo Cabernet Sauvignon	13/ 75
Casa Silva Sauvignon Blanc	13/ 75
Cardinal Brut Proseco	85

SHOOTERS - 6

Ondeh Ondeh
Butterfly Pea Sourplum
Lemongrass Barley
Black Sesame
Kamquat Osmanthus
Kaya

MOCKTAILS

Assam Boi	7
<i>Sour Plum, Apple Juice, Citrus</i>	
Violet Sky	8
<i>Butterfly Pea, Lemongrass, Yuzu, White Grape</i>	
Traditional Treasures	8
<i>Water Chestnut, Wintermelon Tea, Pandan</i>	
Osmanthus Potion	8
<i>Red Dates, Osmanthus, Longan, Honey, Citrus</i>	

BESPOKE COCKTAILS - 20 TO 28

Challenge our bartenders to concoct a tippie based on your whims and fancy. Simply tell us what you like, how you're feeling, what you don't take, and we'll be on our way in crafting you your own unique cocktail.

Prices depend on the ingredients used and the general complexity of the drink. Prices generally don't exceed 25 unless premium spirits are used.

SPIRITS

Stolichnaya Vodka	120	Bulleit Bourbon	130
Bevredere Vodka	150	Maker's Mark Bourbon	190
Tanqueray London Dry Gin	130	Grants Family Reserve Scotch	120
Monkey 47 Gin	160	Johnny Walker Black Label	160
Hendricks Gin	160	Monkey Shoulder Scotch	160
Roku Gin	180	Singleton 12Y Scotch	160
Botanist Gin	180	Balvenie 12Y Scotch	200
Old Monk Rum	120	Laphroaig 10Y Scotch	220
Diplomatico Rum	170	Lagavulin 16Y Scotch	220
Ron Zacapa 23Y Rum	180	Macallan 12Y Scotch	220
Courvoisier VS Cognac	120	Yamazaki Distillers Reserve	250
Martell Red Barrel VSOP	190		



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CRAFT COCKTAILS



Sop Story, 25

Gin, Soursop Puree, Mace Powder, Calpis, Vanilla, Citrus, Ice Wine, Basil Seeds

In Peranakan cuisine, preparation is often laborious and done by hand, our drink recreates this experience by having you churn the drink yourself. With a floral and invigorating reward at the end, this job will be nothing to sob about. ***Edible Cocktail**

Strength: 3 | Sweetness: 2 | Acidity: 2 | Bitterness: 2 | Exoticness: 4



Dancing in the Moonshine, 23

Dark Rum, Homemade Taro Ice Cream, Batida De Coco, Pandan White Chocolate Cordial, Salt

Our rendition of the iconic dessert, Bubur Chacha, this drink boasts the signature flavours of yam, pandan, and coconut. Topped with a creamy taro espuma and candied sweet potatoes, experience a variety of textures in this delicious dessert drink!

Strength: 2 | Sweetness: 4 | Acidity: 0 | Bitterness: 1 | Exoticness: 3



Pulut Hitam, 25

Black Rice Sake, White Rum, Malibu, Dried Longan, Pandan, Gula Melaka, Coconut Sorbet, Salt

Much like the traditional dessert, our Pulut Hitam also features the flavours of black glutinous rice and coconut, however unlike a traditional cocktail, our version is a unique alcoholic cocktail turned edible sorbet. ***Edible Cocktail**

Strength: 3 | Sweetness: 3 | Acidity: 1 | Bitterness: 1 | Exoticness: 4



Royal Sultana, 24

Cognac, Kyoho Murasaki, Vedsenne Banana, Shortbread Cordial, Mead, Citrus

The many layers in traditional kueh lapis is borne from hours of painstaking labor, each layer carefully crafted on another. We took it to the next level, with different layers of varying flavours and textures each with their unique taste.

Strength: 2 | Sweetness: 3 | Acidity: 3 | Bitterness: 2 | Exoticness: 3



Streetside Signature, 23

Dark Rum, Nigori Sake, Batida de Coconut, Pandan, Soya Bean, Salt

An evolution of the conventional Chendol, we enhanced the usual creamy coconut milk and fragrant, thick palm sugar with a burst of soy bean for a silky smooth dessert condensed into a cocktail and topped with homemade red bean jelly.

Strength: 2 | Sweetness: 3 | Acidity: 1 | Bitterness: 1 | Exoticness: 3



Bellvine Mojito, 21

White Rum, Blue Pea Tea, Kwaifeh Lychee, Spiced Vanilla Cordial, Mint, Calamansi, Lime

When speaking of Peranakan culture, blue pea flowers is a staple topic. Combining the bright blue hue with a favourite classic, the result is a refreshing and delightful drink that cleanses your palate and invigorates your appetite.

Strength: 1 | Sweetness: 2 | Acidity: 3 | Bitterness: 2 | Exoticness: 1



Temasek Cooler, 22

Gin, Water Chestnuts, Sugar Cane Juice, Winter Melon, Pages Aloe, Citrus, Club Soda

Under the hot sweltering sun of the Singaporean skyline, drinks like sugarcane and water chestnut are a must-have. Bringing these essentials together, we created a refreshing and soothing medley that will take the heat off and get your cool on.

Strength: 1 | Sweetness: 3 | Acidity: 1 | Bitterness: 1 | Exoticness: 2



Potpourri, 23

Peach Blossom Gin, Grapefruit, St Germain Elderflower, Rose Apple & Rhubarb Jam, Pamplemousse Rose, Citrus

Flowers feature pervasively in Peranakan Culture, defining the Nyonya's love for colour, detail and elaborate ornamentation. This sweet floral concoction is aromatic, floral, and delicate, paying homage to their love for flowers.

Strength: 2 | Sweetness: 3 | Acidity: 3 | Bitterness: 2 | Exoticness: 3



Palawan Punch, 22

Jackfruit Dark Rum, Passion Fruit, Orgeat, Menthe Pastille, Pink Guava, Lime, Elemakule Tiki Bitters

Tropical flavours are on display with jackfruit, passionfruit, and guava coming together to take you away from the hectic city life, to an idyllic beach respite. A fruity and refreshing Tiki styled tippie with a Peranakan twist.

Strength: 2 | Sweetness: 2 | Acidity: 3 | Bitterness: 1 | Exoticness: 2



The Descendants, 22

Apple Blossom Dark Rum, Ginger Flower, Sour Plum, Apple, Peach Schnapps, Saffron Mirabelle, Citrus, Teapot Bitters

Representing the rich history of the Nyonya, The Descendants is an amalgamation of the cultures that constitute the Peranakan heritage. Infused with ginger flowers, sour plum, and saffron, this drink will take you on a trip around the world.

Strength: 2 | Sweetness: 2 | Acidity: 2 | Bitterness: 1 | Exoticness: 3



Warm Embrace, 21

Scotch, Homemade Lemongrass Honey, Citrus, Blue Ginger, Bittermen's Boston Bitters

A twist of the classic "Penicillin" cocktail. Coincidentally, the ingredients are also traditionally made into a homemade remedy commonly taken when we feel under the weather. Sometimes, a warm hug is all we need to feel a little better. ***Warm Cocktail**

Strength: 3 | Sweetness: 1 | Acidity: 2 | Bitterness: 2 | Exoticness: 4



Fortune Favours the Bold, 23

Bak Kwa Infused Bourbon, Grilled Pineapple Juice, Picon Club, Buah Keluak Tincture, Angostura Bitters

The smoky-savoury flavours of bak-kwa and the sweet goodness of pineapple are commonplace in every household during festivities. We captured the essences of these flavors in a robust cocktail, reminding you to celebrate everyday like its your last.

Strength: 4 | Sweetness: 2 | Acidity: 1 | Bitterness: 2 | Exoticness: 4



Loquat Elixir, 24

Dried Longan Gin, Loquat Cordial, Amaro di Angostura, Fernet Branca, Boker's Bitters, Orange Bitters

This alcoholic remedy is derived from a Singaporean favourite, the Pi Pa Gao. The nostalgic flavours of loquat is paired with longan and uplifted with aperitifs. Potent, invigorating, and laced with a touch of sweetness. A "miraculous" cureall.

Strength: 4 | Sweetness: 3 | Acidity: 0 | Bitterness: 2 | Exoticness: 2



West Side Journey, 23

Gin, Homemade Baba Falernum, Kumquat Cordial, Monkfruit Tea, Citrus, Buddha's Hand Citron Tincture

In the beloved Journey to the West, their mission was to head West and collect the sacred scriptures. Instead of going West, we bring you enlightenment with a spiced herbal brew that encapsulates trials and tribulations of the Journey to the West.

Strength: 3 | Sweetness: 1 | Acidity: 2 | Bitterness: 3 | Exoticness: 4



Date with the Devil, 24

Wolfberry Infused Scotch, Homemade Red Date and Figs Cordial, Hellfire Habanero Bitters, Angelica Smoke

Not for the faint hearted. This potent libation integrates traditional Southeast Asian herbs with a slight hint of spice for an exciting flavour pairing experience. Comes with a whiff of angelica smoke for extra theatrical effects.

Strength: 4 | Sweetness: 1 | Acidity: 1 | Bitterness: 2 | Exoticness: 4