

JEEPNEY

Filipino Crossover Cuisine

NON-ALCOHOLIC

COLD DRINKS

SOFTDRINKS

Pepsi, Pepsi Max, 7up, Solo, Farris
48

GULAMAN

Black Philippine jellies with syrup. *Favorite choice!*
58

MANGOJUS

Made of mangoes from Cebu in the Philippines
58

ORANGE JUICE / APPLE JUICE

48

WARM DRINKS

TEA (JASMINE, GREEN, ETC)

30

BREWED COFFEE

30

ESPRESSO OR AMERICANO

32

MACCHIATO, CAPPUCCINO, OR 3-1 KAFFE (M)

38

Extra espresso shot

6

UNIQUE DRINKS

MAYON MUDSLIDE (M)

Baileys, vodka, kahlua, hazelnut, milk
125

BORACAY SHORE

Vodka, blue curacao, tonic
125

MINDORO SLING

Dark rum, mango puree, orange juice, grenadine, lime
125

PARTY AT SINULOG

Tequila, mango juice, grenadine
125

BATANG KALYE

Dark rum, gulaman, syrup, lime
125

ARNIS GRANDMASTER

Gin, apple and grape soda
125

MAKATI GIRL

Vodka, vermouth, lemon soda, grenadine
125

BEERS

IMPORTED BEER (G)

84

RINGNES DRAFT BEER (G)

69

MUNKHOLM (G)

Non-alcoholic
49

DRINKS MENU

RED WINE

(may contain sulfits)

VILLA BORGHETTI VALPOLICELLA CLASSICO (IT)

Touch of juicy red berries, touches of herbs and some spices, slightly bitter aftertaste. Aroma with a touch of red berries, hints of herbs, licorice and peas.
94 / 415

VILLA MARIA CELLAR SELECTION PINOT NOIR (NZ)

Young and juicy, touch of red berries and herbs, solid aftertaste with good length. Aroma with a touch of red berries, touches of green herbs and some spices.
585

BEAUJOLAIS VILLAGES LA SAMBINERIE (FR)

Pure concentrated fruit with ripe tannins, juicy and meaty and good length. Intense with the appearance of red and dark berries, pepper, minerals and herbs.
645

WHITE WINE

(may contain sulfits)

MARKUS MOLITOR TRADITION RIESLING (DE)

Young and fruity. Hint of citrus, flower and some tropical fruit, hint of minerals. Aroma characterized by apple, flower, apricot and some honey.
94 / 415

RABL LANGENLOIS KAMPTAL GRÜNER VELTLINER (FR)

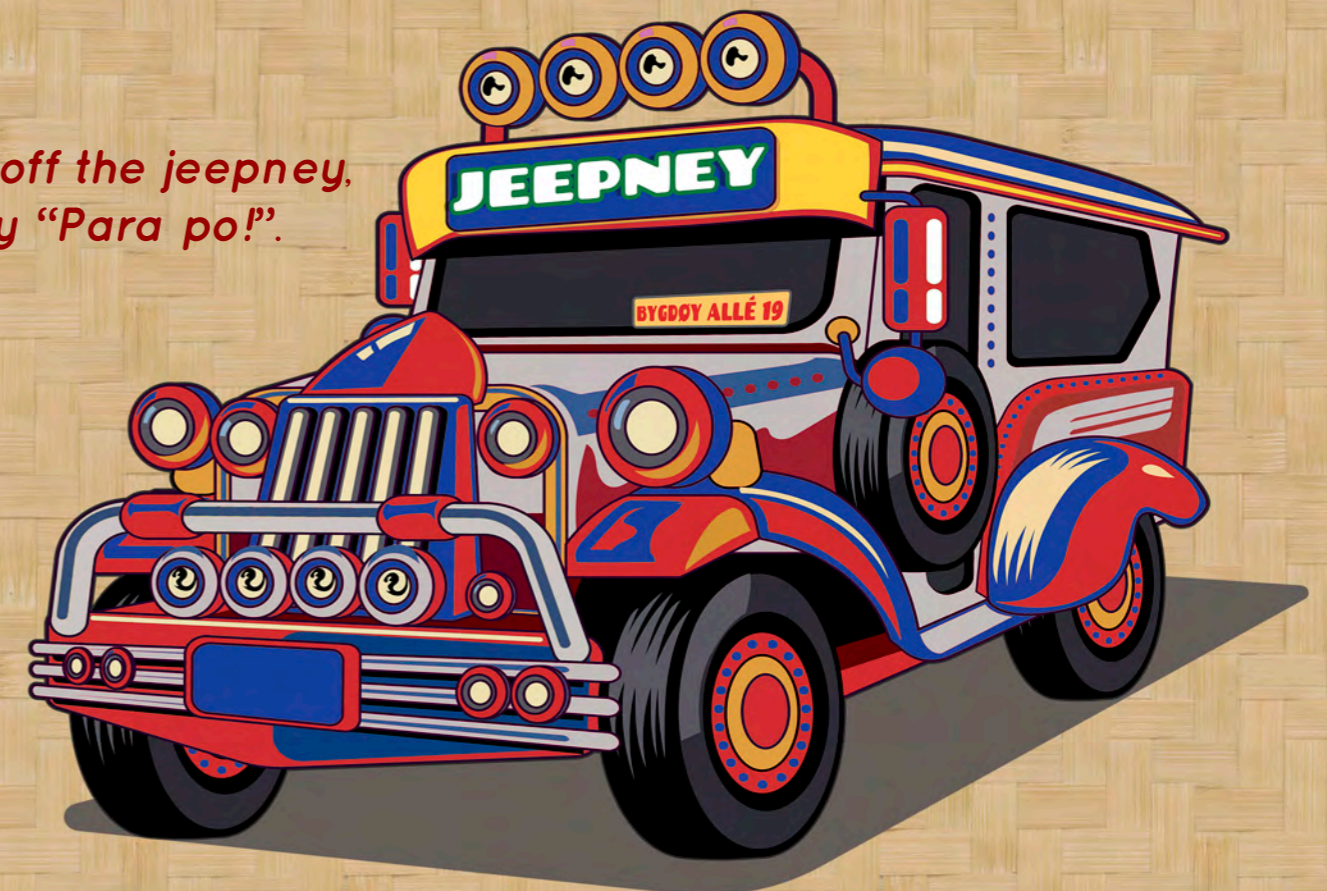
Hint of citrus and spices with some bitterness in the end. Fruity and spicy aroma with touches of citrus.
585

TAITTINGER BRUT RÉSERVE (FR)

Champagne. Fresh, slight flavor of citrus and apple, hint of minerals and biscuits.
845

Feel free to ask us about our special wines

*To get off the jeepney,
you say "Para po!"*



It is not common for Filipinos to toast. That's why there are no filipino word for "cheers". Filipinos are more used to "tagay" where they drink a sip or shot one after the other.

ALLERGENS: Gluten (G), Shellfish (SD), Eggs (E), Fish (F), Peanuts (P), Soybean (S), Milk (M), Nuts (N), Celery (SL), Mustard (SN), Sesame (SE), Sulfit (SF), Lupine (L), Mollusks (B)