

MARTINIS - 495

VODKA: CIROC | GREY GOOSE | KETEL ONE | TITO'S

GIN: BROCKMANS | COTSWOLDS | FEW AMERICAN GIN | HENDRICK'S | MALFY | TANQUERAY NO.10

Olives | Lemon Twist | Bleu Cheese

MANHATTANS - 495

1776 JAMES E. PEPPER STRAIGHT RYE | BULLEIT BOURBON | MICTER'S RYE |

MICTER'S BOURBON | SAZERAC RYE

Cherry | Orange Twist

SPECIALTY COCKTAILS - 470

AMARETTO SOUR

Amaretto, Bourbon, lemon, egg white, demerara

BLOODY MARY

Vodka, tomato, salt & pepper, Worcestershire sauce, lime

CHAOS

Bourbon, honey, grape, orange, lime, soda

COBBLER

PX Sherry, Grand Marnier, blackberry or raspberry, orange, lemon, lime

DANCING MONKEY

Demerara Rum, Malibu, passionfruit, pineapple, lemon, mango puree, demerara

EAST SIDE

Gin, lime, simple syrup, mint leaves, cucumber

ESPRESSO MARTINI

Vodka, Coffee, demerara, espresso

FORMOSA BLOSSOM

White Rum, pineapple, lemon, orgeat

GOLD RUSH

Bourbon, lemon, honey

JACK ROSE

Apple Brandy, lemon, grenadine

JANE

Malfy Rosa, Campari, pineapple, lime, simple syrup

MARGARITA

Tequila, Cointreau, lime

NEGRONI

Gin, Campari, Sweet Vermouth

PENICILLIN

Scotch, lemon, honey, ginger

SANGRIA

Red Wine, Cointreau, Elderflower, Cherry, lime, orange

SIDECAR

Cognac, Cointreau, lime

VIOLET'S BLUES

White Wine, Dita, Violet, lemon, simple syrup

S&W SPECIAL

Ask Bartender

想喝點其他的嗎？我們很樂意為您特別調製。

Have something else in mind? Please ask our friendly staff.



BAR BITES & LIQUID ASSETS

Smith & Wollensky
AMERICA'S STEAKHOUSE

SPARKLING & WHITES (BY THE GLASS)

HOUSE CHAMPAGNE	Blanc de Blancs, France	650
SMITH & WOLLENSKY	Sauvignon Blanc, Private Reserve, Sonoma County, USA	280
JORDAN WINERY	Chardonnay, Russian River Valley, USA	730
MILBRANDT VINEYARDS	Viognier, The Estates, Wahluke Slope, Washington, USA	590
TRIMBACH	Riesling, Reserve, Alsace, France	480
CHÂTEAU PICQUE-CAILLOU	Pessac-Léognan, Bordeaux, France	630
TAILLE AUX LOUPS	Chenin Blanc, Mountlouis sur Loire, Remus, France	550
ROTEM & MOUNIR SAOUMA	Côtes du Rhône Villages Blanc, Inopia, France	480
LOUIS MICHEL	Chablis, Montée de Tonnerre, 1er Cru, Bourgogne, France	820
VIETTI	Moscato d'Asti, Cascinetta, Piedmonte, Italy (Off Dry)	280
SOMMELIER'S SELECTION		Ask Server

REDS (BY THE GLASS)

SMITH & WOLLENSKY	Private Reserve, Napa Valley, USA	380
DELOACH VINEYARDS	Pinot Noir, Russian River, USA	550
STERLING VINEYARDS	Merlot, Napa Valley, USA	650
SILVER OAK	Cabernet Sauvignon, Alexander Valley, Sonoma County	1,400
MOLLYDOOKER	The Boxer Shiraz, McLaren Vale, Australia	500
CLOS DU MONT-OLIVET	Châteauneuf-du-Pape, France	750
MARCHESI DI BAROLO	Nebbiolo, Barolo, Piemonte, Italy	630
LUCA	Malbec, Mendoza, Argentina	600
VIÑA TARAPACÁ	Cabernet Sauvignon, Gran Reserva, Maipo Valley, Chile	380
SOMMELIER'S SELECTION		Ask Server

BREWS

ON TAP	M	L
Smith Stout	250	350
Wollensky Lager	250	350
Mikkeller (Ask Server)	290	380

BOTTLE

Taiwan Beer	160
Corona	190
Heineken	190

若您對特定食材會過敏，請於點餐前告知您的服務人員。
Before placing your order, please inform your server if your party has a food allergy.

BAR BITES

洋蔥圈 ONION RINGS	280
薯條 蒜味松露醬 FRENCH FRIES WITH TRUFFLE AIOLI	290
水牛城雞翅 BUFFALO CHICKEN WINGS	390
義式燉牛肚 BRAISED BEEF TRIPE	390
秘製脆皮究好豬腳 DEEP-FIRED PORK SHANK	390
鮮蝦冷盤 (3 Pcs) JUMBO SHRIMP COCKTAIL	490
波本烤厚切培根 BOURBON GLAZED GRILLED BACON	580
迷你乾式熟成牛肉漢堡 DRY AGED BURGER SLIDERS	590
華倫斯基牛排三明治 WOLLENSKY STEAK SANDWICH	890

冰鮮生蠔 OYSTER	時價 Market Price
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台灣貝魯迦魚子醬 10g TAIWAN BELUGA CAVIAR	1,580
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卡露迦魚子醬 10g KALUGA CAVIAR	1,980
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辣炒鮮蝦蘑菇 MUSHROOMS WITH PRAWNS AND CHORIZO	690
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水牛城炸生蠔 BBQ 沾醬 藍乳酪 BUFFALO OYSTERS	690
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SOFT DRINKS

FEVER-TREE SODA WATER	160
FEVER-TREE TONIC WATER	160
FEVER-TREE GINGER BEER	160
COCA-COLA	100
COCA-COLA ZERO	100
SPRITE	100
SEASONAL JUICE	260
APPLE JUICE	260
ORANGE JUICE	260

WATER

SAN PELLEGRINO	150
AQUA PANNA	150

Chef Matt

CORPORATE
EXECUTIVE CHEF

Chef Cole

TAIPEI
EXECUTIVE CHEF

SWTPE FALL 2019