

Draft MAI TAI

White rum, pineapple, orange, amaretto, Taffer's Browned Butter Bourbon float



TIKI
(for one) \$10



BOWL
(for two) \$38



SUMO
(for four) \$65



**MOCK
TAILS \$10**

Mojito Muddled lime, mint leaves, sugar
Choice of: Original, Coconut, Blueberry, Mango, Passionfruit, Hibiscus

Mango Lemonade mango purée, lemon juice, simple

Blueberry Spritz blueberry purée, lemon lime soda, citrus

WINE LIST

SPARKLING/ROSE

La Marca Prosecco, Italy \$12 | \$48

Whispering Angel Rosé, France \$15 | \$60

J Sparkling Rose, California \$12 | \$48

Moet and Chandon Champagne \$95 btl

RED

Louis Martini Cabernet, Sonoma \$14 | \$56

Gascon Malbec, Argentina \$12 | \$48

Story Point Pinot Noir, California \$12 | \$48

Bottled SOJU & SAKE

SOJU \$18

Chumchurum Original
Chumchurum Apple Mango
Chumchurum Peach
Chumchurum Honeydew Melon
Chamisul Strawberry

SAKE

Joto One Cup Sake \$10
Hot Sake Carafe \$16

KOY SOJU
infusions

\$22 EA | 16oz btl

PINEAPPLE

Caramelized pineapple infused soju

MANGO YUZU

Mango infused soju, yuzu extract

HIBISCUS ROSE

Hibiscus infused soju, sweetened rosehip

BEER LIST

DRAFT

Sapporo 4.9% \$8
Lord Hobo Boom Sauce IPA 7.8% \$10
Stella Artois 5.4% \$8
UFO White 5.1% \$8
Mighty Squirrel Cloud Candy IPA 6.5% \$8
Sam Seasonal \$8
Stormalong Cider Unfiltered 4.5% \$7
Lawson Little Sip of Sunshine IPA 6.2% \$9
Kona Big Wave Golden Ale 4.4% \$7
Sam Adams Brick Red Ale 5.2% \$8

BOTTLED/CANNED

Sapporo 20 oz \$10
Corona \$8
Budweiser \$7
Bud Light \$7
Heineken \$8
High Noon (assorted flavors) \$10
Truly Tequila Soda Pineapple Guava \$8

NON-ALCOHOLIC BEVERAGES

Lemonade \$4

Canned Lime and Yuzu Seltzer \$5

Sodas \$3

Hot Green Tea \$4

Juices: Cranberry, Pineapple, Grapefruit, OJ \$3

Natural Juices: Mango, Passionfruit, Aloe \$5

Red Bull (Regular and Sugar Free) \$5

COCKTAILS

LYCHEE SANGRIA

\$14 glass | \$55 pitcher

Soju, lychee liqueur, aloe juice, lemon, prosecco float

EL PAZZO \$12

Thai chili pepper infused Mi Campo blanco tequila, lime, passionfruit, agave nectar

APPA IS OLD (FASHIONED) \$13

Suntory Japanese whiskey, pineapple tepache, orange, angosturra

SOJU EXPRESS \$14

Espresso infused soju, cold brew concentrate, Boston maple cream

COURT OF ROSES \$14

House made hibiscus rose infused soju, Ketel One Peach and Orange Blossom Botanical, blueberry purée, pomegranate, lemon

MANGO MAMI \$12

House made mango yuzu infused soju, yuzu liqueur, lime, pomegranate

COCONUT MOJITO \$12

Rumhaven Coconut rum, yuzu liqueur, fresh mint, house made coconut cream, yuzu-lime seltzer float

HIBISCUS MARGARITA \$12

Mi Campo blanco tequila, hibiscus syrup, muddled cucumber, agave, lime

KOY RESTAURANT

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