

**A Y Ş E**

**DRINK MENU**

# AYŞE

## WINE

### WHITE

AYSE PINOT GRIGIO - TREBBIANO (IT) apple / pear / lemon	\$9 / \$27
ANGORA (TR) white fruit / crisp / rich	\$9.50 / \$27
DIO FILI STATISTA ROSE (GR) strawberry / citrus / light & dry	\$10 / \$33
CASTLE ROCK CHARDONNAY (US) pear & citrus flavors / butter / toasted oak	\$11 / \$36
KOHA SAUVIGNON BLANC (NZ) grapefruit / citrus / passion fruit	\$11 / \$39
CANKAYA (TR) citrus / green apple / white cherry	\$30
SOAVE CLASSICO LA CAMPAGNOLA (IT) apricot / nectarine / fresh melon	\$36
MONEMVASIA VOLTES (GR) peach / guava / lime notes	\$36
MITRAVELAS WHITE ON GREY MOSCHOFILERO (GR) floral notes / apricot / peach / dry	\$36
VERMENTINO LE GIARE (IT) white fruits / rosemary	\$45
DLC SAUVIGNON BLANC (TR) lime / grapefruit / green apple	\$48

### SPARKLING

LE CONTESSA FRIZZANTE PROSECCO (IT) apple / pear / citrus / melon	\$9 glass
NINO ARDEVI PROSECCO (IT) apple / pear / citrus / melon	\$36



### RED

AYSE MONTEPULCIANO (IT) blackberry / raspberry / strawberry	\$9 / \$27
RUBUS PINOT NOIR (IT) blueberry / blackberry / oak nose	\$9 / \$30
ANGORA (TR) spice / blueberry / pomegranate	\$9 / \$27
YAKUT (TR) dark fuchsia / intense red fruits / sour cherry	\$10.50 / \$36
FONTALEONI CHIANTI COLLI SENESI (IT) cherry, strawberry / sour cherry / earthy	\$10 / \$36
DONNA LAURA CHIANTI RISERVA ALTEO (IT) raspberry / thyme & anise	\$36
MONTICELLO CHIANTI CLASSICO (IT) herbal / earthy / coffee / vanilla	\$39
BARBERA D'ASTI LA LUNA E I FALO (IT) ruby red / liquorice & vanilla notes / crisp / lingering	\$39
PETINOS XINOMAVRO-MERLOT (GR) fruity balanced / savory notes	\$39
LA CAPRANERA CAMPANIA AGLIANICO (IT) cherry plum jam	\$44
DLC OKUZGOZU (TR) plum / peppery / herbal nose / earthy	\$44
ANCYRA OKUZGOZU (TR) intense cherry / blackberry aromas	\$45
TOLAINI TOSCANA AL PASSO (IT) berry / smoke / spice / oak	\$54
TINAZZI VALPOLICELLA RIPASSO (IT) prune / cherry / leather	\$55
EGEO SYRAH (TR) black forest fruit sweet spice / black olive	\$58
PENDORE SYRAH (TR) plum / cherry	\$79
FARINA AMARONE DELLA VALPOLICELLA (IT) black cherry, currant, cocoa & balsamic notes	\$89
DONATELLA CINELLI COLOMBINI SANGIOVESE (IT) oak / spices / red fruits	\$125

# A Y Ş E

## COCKTAILS

BROWN BUTTER TAHINI OLD FASHIONED	\$16
<i>fat washed bourbon / simple syrup / chocolate bitters / toasted sesame seeds</i>	
STRAWBERRY LEMONADE SPRITZ	\$15
<i>limoncello / strawberry / fresh lemon juice / prosecco / soda</i>	
MEZE MEZCAL	\$16
<i>jalapeño / ilegal reposado mezcal / grand marnier / simple / lime juice / aleppo salt rim</i>	
RAKI BALBOA	\$15
<i>efe black label raki / absolut vanilla vodka / pomegranate juice / lime juice / sprite / mint</i>	
ELYSIAN	\$14
<i>hendrick's gin / mint / dill / cucumber / cucumber bitters / tonic / lime</i>	
PISTACHIO MARTINI	\$15
<i>disaronno / bailey's / blue curacao / pistachio rim / whipped cream / cherry</i>	
NEZ-PRESSO MARTINI	\$16
<i>espresso / efe black label raki / kahlua / bailey's / coffee syrup / coffee beans</i>	

## MOCKTAILS

POM CUCUMBER SPRITZ	\$11
<i>pomengrate &amp; lemon jucies / cucumber / orange / mint / ginger ale</i>	
PHONY NEGRONI	\$12
<i>juniper / Italian citrus &amp; florals / sweet herbal notes / botanicals / silky</i>	



## DIGESTIVES

### RAKI

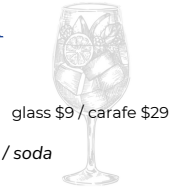
An iconic Turkish spirit distilled with anise, raki is traditionally sipped slow and savored alongside meze.

EFE BLACK LABEL RAKI	\$11
TERRA GOLD RAKI	\$14
GÖBEK RAKI	\$14
TAVERNA AMARO	\$11
ROMANA SAMBUCA	\$9
CARAVELLA LIMONCELLO	\$8
COURVOISIER	\$12

## SANGRIA

RED or WHITE

red or white wine / brandy / triple sec / seasonal fruits / soda



glass \$9 / carafe \$29

## BOURBON



BASIL HAYDEN	\$15.5	JIM BEAM*	\$7
BULLEIT	\$10.5	MAKER'S MARK	\$11
ELIJAH CRAIG	\$11	MATCHSTICK	\$16
		WOODFORD RESERVE	\$13

## SCOTCH & WHISKEY

ARBEG 10Y	\$18	BOOTJACK RYE	\$15
GLENFIDDICH 12Y	\$18	BULLEIT RYE	\$10
LAPHROAIG 10Y	\$19	CROWN ROYAL	\$9.5
MACALLAN 12Y	\$22	JACK DANIEL'S	\$9
		JAMESON	\$11

## VODKA

ABSOLUT	\$9
BELVEDERE	\$12
CHOPIN	\$11
GREY GOOSE	\$11
KETTLE ONE	\$9
STOLICHNAYA	\$9
TITO'S*	\$8

## GIN



BOMBAY	\$9.5
CITADELLE	\$12.5
FORAGER	\$10
GORDON'S*	\$7
HENDRICK'S	\$11
TANQUERAY	\$9

## TEQUILA

1800 REPOSADO	\$12
CLASE AZUL	\$30
DON JULIO BLANCO	\$15
ILEGAL REPOSADO MEZCAL	\$13
JOSE CUERVO GOLD*	\$7
PATRON SILVER	\$16

## RUM



APPLETON	\$9
BACARDI*	\$7
CAPTAIN MORGAN	\$9

# A Y \$ E

## BEER

### DRAFT

7 LOCKS PAINT BRANCH PILSNER	\$10
7 LOCKS DEVILS ALLEY WEST COAST IPA	\$10
MICHELOB ULTRA	\$7
PERONI	\$9

### BOTTLE

CORONA	\$8
EFES	\$10
MYTHOS	\$12
STELLA ARTOIS	\$8
YUENGLING	\$7



### NON-ALCOHOLIC

ATHLETIC LIGHT (0.5%)	\$9
ATHLETIC HAZY IPA (0.5%)	\$9
GUINNESS ZERO (0.5%)	\$10

## BOOK OUR PRIVATE ROOM

### From Plates to Parties

We believe every celebration deserves an exceptional experience. From our thoughtfully curated menus to our refined event space, we are dedicated to making your gatherings truly remarkable.

Our private dining room offers an intimate setting for up to 55 guests. To explore the possibilities, visit our Private Events page or contact us at [aysemeze.events@kiosmgmt.com](mailto:aysemeze.events@kiosmgmt.com).