

Franchia's Cocktails

Soju Cocktails

Soju is a popular alcoholic beverage native to Korea. Its main ingredient is rice mixed with other ingredients such as wheat, barley and sweet potato. Franchia's unique soju cocktails are created combining soju with fruit teas, juices, spices and leaves.

Soju Mojito glass 14
(mint leaves, lime juice, fresh limes and soju)

Pink Moon glass 14
(shissandra, a hint of lime and soju)

Rejuvenation glass 14
(fresh pineapple juice, coconut milk and soju)

Nirvana glass 14
(ginger tea, ginger extract and soju)

Kamasutra glass 14
(pomegranate juice, grapefruit juice and soju)

Reincarnation glass 14
(fresh asian pear juice, a hint of lime and soju)

Meditation glass 14
(fresh mango juice, a hint of lime and soju)

Purity glass 14
(avocado, mint leaves, korean apricot extract and soju)

Makgeolli Cocktails

Makgeolli is a traditional alcoholic beverage native to Korea. It is a milky sweet rice wine which is made by fermenting a mixture of boiled rice and water. Franchia's unique makgeolli cocktails are created by combining makgeolli, soju(rice, wheat, barley & sweet potato) with fresh juices.

Mindfulness glass 16
(freshly squeezed orange juice, citron paste and makgeolli)

Tao of Love glass 16
(cranberry concentrate juice, Korean black raspberry wine, and makgeolli)

Oriental Wines

Makgeolli bottle 25
(traditional Korean milky rice wine - served cold)

Korean Herb Wine bottle 25
(fragrance of Korean herbs, woody and robust in its after taste)

Korean Black Raspberry Wine bottle 25
(fruity and refreshing with a hint of raspberry)

Takara Plum Wine glass 12 / bottle 30

Lychee Wine glass 12 / bottle 30

Korean Wine Sampler (3 Korean wines) 25

featuring :

* **Makgeolli** *(traditional korean milky rice wine)*

* **Korean Herb Wine**
(fragrance of korean herbs, woody and robust in its after taste)

* **Korean Black Raspberry Wine**
(fruity and refreshing with a hint of raspberry)

Western Wines / Sangrias

White Wine

House White Wine glass 12

Organic House White Wine glass 14

Organic White Sangria glass 16

(organic white wine, fruit juice and fresh fruits)

Pinot Grigio, Mezzacorona *(Italy)* bottle 35

Chardonnay, Coppola *(California)* bottle 42

Organic Chardonnay, Badger Mountain *(Columbia Valley)* bottle 45

Red

House Red Wine glass 12

Organic House Red Wine glass 14

Organic Red Sangria glass 16

(organic red wine, fruit juice and fresh fruits)

Merlot, Hob Nob *(France)* bottle 35

Pinot Noir, Estancia *(California)* bottle 42

Organic Cabernet Sauvignon *(Mendocino)* bottle 49

Organic Sparkling Wine

Stellar Organics Sparkling extra dry bottle 42

Corkage each bottle 35

Sakes

House Sake jar 15 / pot 25
(served warm, medium dry)

Kaguyahime glass 12 / bottle 22
(mild sweetness blends well with a pleasant acidic edge- served cold, medium dry)

Ryo glass 12 / bottle 25
(a sprightly and fresh sake; smooth and luxurious, subtly bitter- served cold, extra dry)

Samurai Blade glass 12 / bottle 22
(the aroma is composed of delicate grain and floral notes; with a long and mellow richness- served cold, dry)

Organic Sake glass 12 / bottle 25
(served cold, dry)

Hana Fuga Yuzu bottle 22
(wonderfully balanced yuzu citrus flavor surrounded with tiny, tight bubbles - served cold)

Sake Sampler (3 sakes) 25

featuring :

* **Kaguyahime**

(mild sweetness blends well with a pleasant acidic edge- served cold, medium dry)

* **Ryo**

(a sprightly and fresh sake; smooth and luxurious, subtly bitter- served cold, extra dry)

* **Samurai Blade**

(the aroma is composed of delicate grain and floral notes; with a long and mellow richness- served cold, dry)

Beer

Korean Kloud Beer small 7 / large 10

Korean Hite Beer 7
(made with spring water)

Mineral / Sparkling Water

Voss Still Water small 5 / large 8

Voss Sparkling Water small 5 / large 8

Soda

Sprite 3

Coke (diet / regular) 3