



OASES

DRINK MENU

Our menu is inspired by Ayurvedic principles and regional culinary traditions to provide a balanced and holistic dining experience.

Cocktails \$21

OASES

Amaras mezcal, Curacao, Spicy bitters, Sea buckthorn Agave, Lime

SHANGRI - LA

Rum, Whiskey, Campari, Tomato, Strawberry, Pineapple, Simple Syrup, Lime

CARROT - TINI

Gin, Carrot juice, Honey Allspice, Lemon, Turmeric

MATCHA - TINI

Shochu, Tequila, Ceremonial Grade Matcha, Coconut Water, Simple Syrup, Egg White, Chocolate Bitters, Chocolate covered Strawberry

LEMONGRASS MULE

Lemongrass infused Gin, Ginger Honey, Simple Syrup, Angostura Bitters, Lime, Ginger beer

TOASTED BARLEY MANHATTAN

Bourbon, Sweet Vermouth, Persimmon, Barley Tea, Angostura Bitters

COLADA ON 14TH ST.

Mezcal, Coconut Rum, Coconut water, Passionfruit, Lime, Tonic, Demerara, Peychaud's Bitters

FOUNTAIN OF GUAVA

Tequila, Curacao, Guava, Kombu Lemon, Club soda

Spirit-Free \$17

OASES (NA)

Sea buckthorn Agave, Lime, Club Soda

FOUNTAIN OF GUAVA (NA)

Guava, Kombu, Lemon, Club Soda

COLADA ON 14TH ST. (NA)

Passionfruit, Coconut, Lime, Tonic

LEMONGRASS MULE (NA)

Ginger Honey, Lime, Ginger Beer

Wine

SPARKLING

	GLASS	BOTTLE
R. Georroy, Champagne, 1er Cru Brut Expression (NV)	n/a	\$183.00
Filipa Pato, 3B Blanc de Blancs Brut Nature (NV)	\$17.00	\$68.00
Gonet-Médeville, Champagne Brut 1er Cru, Blanc de Noirs	n/a	\$194.00
La Gioiosa, Prosecco, Treviso	\$12.50	\$50.00

ORANGE

Aphros, Vinho Verde Loureiro Phaunus Amphora (2022)	n/a	\$100.00
Kiki & Juan, Utiel-Requena Orange (2023)	n/a	\$75.00
Ovum, Big Salt Orange Rosé (2023)	n/a	\$80.00

WHITE

Tiberio, Trebbiano d'Abruzzo (2022)	\$21.00	\$83.00
Sandhi, Chardonnay, Central Coast (2021)	\$21.00	\$83.00
Jean-Marc Brocard, Chablis Sainte Claire (2022)	\$22.00	\$88.00
Domaine Alain Cailbourdin	n/a	\$100.00
Kofererhof, Alto Adige Valle Isarco Gewürztraminer (2022)	n/a	\$105.00
Luigi Baudana, Langhe Dragon Bianco (2022)	n/a	\$68.00
La Giustiniana, Gavi del Comune di Ravi Lugarara (2022)	n/a	\$75.00
Hondarrabi Zuri, Camino Roca Altxerri Getariako Txakolina (2023)	n/a	\$70.00
Birichino, Malvasia Bianca Monterey (2022)	n/a	\$80.00
Hermann J. Wiemer, Riesling Dry Reserve Estate (2021)	\$26.00	\$105.00

ROSÉ

Stolpman Vineyards, Love You Bunches Rose (2023)	\$17.00	\$68.00
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Wine

SPARKLING ROSÉ

Raventos I Blanc, Conca Del Riu Anoia De Nit (2021)

GLASS

n/a

BOTTLE

\$85.00

RED

Bernard Baudry Chinon Les Grandes (2022)

n/a

\$83.00

Le Babbler, Bordeaux Superieur (2019)

\$16.00

\$64.00

Clos du Mont - Olivet, Cotes du Rhone Vieilles Vignes

n/a

\$80.00

Domaine Francois Villard, Syrah L'Appel Sereines (2021)

n/a

\$68.00

Domaine Duseigneur, Matteo Châteauneuf-du-Pape Pictor Pape (2020)

n/a

\$170.00

La Kiuva, Valle d'Aosta Arnad Montjovet Supérieure (2019)

n/a

\$130.00

La Rioja Alta, Rioja Tempranillo Vina Alberdi Reserva (2018)

\$24.00

\$96.00

Land Of Saints, Santa Ynez Valley Merlot (2021)

\$20.00

\$80.00

Beer

Estrella Galicia Lager \$12.00

Duvel \$14.00

Post Shift \$12.00

Hiitachino White Ale \$14.00

Good Time NA \$9.00

Estrella NA \$9.00

101B W 14TH ST.,
NEW YORK, NY

@OASESNYC