



# *Kep Garden Café*

@ Casa Kep

## BAR MENU

OPEN TUESDAY - SUNDAY

4:30PM - 8:00PM

## TEA

Proper British tea (hot or iced) - NOT cheap weak-ass yellow label (Lipton) tea - that is just sad)

	USD	Riel
Cup	\$1.00	4,000
Pot	\$2.50	10,000

## HERBAL/SPECIALTY TEAS (HOT)

Cambodian Green tea	\$1.00	4,000
Cambodian Jasmine tea	\$1.50	6,000
Cambodian Butterfly tea	\$2.00	8,000
Oolong Tea (small pot)	\$2.50	10,000
Taiwan Tea	\$2.50	10,000
Thai milk green tea	\$2.00	8,000
Thai tea (gold label)	\$2.00	8,000
Thai tea (red label)	\$1.50	6,000
Fresh ginger & honey	\$2.50	10,000
Fresh turmeric, lime & honey	\$3.00	12,000
Fresh Kaffir lime leaf & honey	\$2.50	10,000

\* ginger, turmeric, kaffir limes are harvested at Casa Kep.

## COFFEE/COCOA

Drip (Cambodian Robusta)	\$1.50	6,000
French press (3-4 cups)	\$3.50	14,000
Espresso (freshly ground)	\$2.50	10,000
De-constructed Cappuccino (?)	\$2.50	10,000
De-constructed Latte (?)	\$2.50	10,000
Hot Cocoa with whipped cream	\$2.50	10,000

(if you haven't noticed, we specialize in tea, so if you want any fancy coffee that involves caramel, cinnamon, pumpkin spice, triple whipped frothed virgin goat milk from a monastery in Tibet..Etc - you will need to be patient as I am not Starbucks and I will try my best to accommodate your request :-)

## ICED DRINKS

Fresh coconut water (if you want free coconut water - feel free to climb one of our trees and pick your own)	\$1.50	6,000
Sweet Jasmine Lime Tea	\$2.00	8,000
Sweet Ice Tea (British) with lime	\$1.50	6,000
Iced sweet coffee (Khmer style)	\$1.50	6,000
Iced butterfly tea with lime/ginger	\$2.50	10,000
Thai sweet tea (coconut condensed milk) frappe	\$2.50	10,000
Thai sweet milk green tea (coconut condensed milk) frappe	\$2.50	10,000
Ice chocolate frappe with whipped cream	\$3.00	12,000

Fresh ginger limeade \$1.50 6,000

## SODAS (can)

Coke, Sprite, Fanta, Soda water	\$1.00	4,000
Coke Light, Ginger Ale, Tonic	\$1.50	6,000
Winter Melon	\$1.00	4,000

## BEERS (can only)

Anchor	\$1.00	4,000
Cambodia	\$1.00	4,000
Hanuman	\$1.50	6,000
Hanuman black/ABC	\$2.50	10,000
Hoegaarden (when available)	\$3.00	12,000

## HOUSE WINE (by the glass)

House Red (varies)	\$3.00	12,000
House White (varies)	\$3.00	12,000

\*Wine by the bottle - see below

USD Riel

## SPIRITS (addition of a mixer + \$0.50)

<u>GIN</u>	USD	Riel
Bombay Sapphire	\$3.00	12,000
Hendricks	\$4.50	18,000
SEEKERS (Cambodian)		
Mekong dry gin	\$4.50	18,000
Mekong butterfly gin	\$4.50	18,000
<u>VODKA</u>		
Absolut (ice cold)	\$3.00	12,000
Absolut Peppar (ice cold)	\$3.50	14,000
Absolut Citron (ice cold)	\$3.50	14,000
Smirnoff green apple (ice cold)	\$3.50	14,000
Smirnoff raspberry (ice cold)	\$3.50	14,000
Seekers Mekong (Cambodian)	\$4.00	16,000
<u>RUM</u>		
Samai Kampot pepper rum	\$4.00	16,000
Samai Premium gold rum	\$4.00	16,000
Old Nick Caribbean gold rum	\$3.50	14,000
Malibu Caribbean coconut rum	\$3.50	14,000
Captain Morgan dark rum	\$3.00	14,000
Captain Morgan spiced gold	\$3.00	14,000
Bacardi carta blanca	\$3.00	14,000
<u>WHISKEY</u>		
Jim Beam bourbon whiskey	\$3.50	14,000
Jameson Irish Whiskey	\$3.50	14,000
Fireball cinnamon whiskey	\$4.00	16,000
Crown Royal Canadian whiskey	\$4.00	16,000
Ballantine's scotch (12 years)	\$5.00	20,000
Tamnavulin single malt scotch (sherry casket)	\$6.50	26,000

USD Riel

## TEQUILA

Sierra silver (Mexican)	\$2.00	8,000
Jose Cuervo silver (ice cold)	\$2.50	10,000
Patron silver (ice cold)	\$4.00	12,000
Patron XO cafe (ice cold)	\$6.00	24,000

## APERITIFS

Ricard Pastis	\$3.50	14,000
Martini Bianco	\$3.50	14,000
Grand Marnier cognac	\$3.50	14,000
Baileys Irish cream	\$3.50	14,000
Frangelico	\$4.00	16,000
Amarula	\$4.00	16,000
Kahlua	\$3.50	14,000
Jagermeifter	\$3.00	12,000
Cointreau	\$3.50	14,000

## SEEKERS LIQUEURS (Cambodian)

Mekong Coffee Liqueur	\$5.00	20,000
Pandan Negroni	\$6.00	24,000
Long Pepper Martini	\$6.00	24,000

Note: while you are drinking with us, if you would like to meet the darker side of Kate just mention that you work for the World Bank or IMF, the UN, or any Industrial meat processing corporation. She will be happy to provide you with the experience at no extra cost. Thanks for making the world a better place :-)

# COCKTAILS: Happy Hour: 4:30-5:30

## THE TRADITIONAL ONES \$4 (R16,000) - Happy Hour \$2.50

Traditional Margarita (tequila, Cointreau, fresh lime and lime syrup)

Ginger whiskey sour (bourbon, ginger syrup, fresh ginger, and lime juice)

Cosmo (vodka, cranberry juice, fresh lime juice)

## HOUSE SPECIALS - \$6.50 (R26,000) - Happy Hour \$4.50

Simba Colada (Samai gold rum, Malibu, pineapple juice, fresh coconut cream), it's sweet and just a bit coo-coo for coconut.

Naughty Pants Margarita (Patron tequila, Cointreau, fresh lime, hibiscus Kampot red pepper syrup, muddled fresh lemongrass and fresh chili) After a couple of these you will be talking nonsense and wagging your tail in the air.

Furry Kitty (Seekers vodka, Worcester sauce, tomato juice, spices) - if you try to play with Furry Kitty fresh blood will replace tomato juice.

Espresso Bean Ganzburg Westbrook (Baby G) Martini (Seekers vodka, shot of espresso, Seekers coffee liquor, chocolate syrup) It's dark and stormy with a touch of sweetness lying quietly beneath.

JangoTini (Ice cold Seekers vodka or Hendrix gin with a touch of Martini Rossi vermouth and an olive or two) Smooth and always chilled

Tiny Splash (Seekers butterfly gin, fresh coconut water, simple syrup) - sweet, refreshing, and made with a whole lot of love.

Dion Cosmo (Seekers vodka, cranberry juice, fresh lime juice, lemon bitters) After a few of these you too will be humming do do do dododadodado in your head

It's getting a bit spicy (Samai Kampot pepper rum, Cointreau, pineapple juice, lime syrup, peppercorns)

Kep Breeze (Samai Kampot pepper rum, lime & ginger syrup, pineapple and lime juice, soda) It's light, refreshing and of course a bit breezy.

Casa Triscale (Samai Kampot pepper rum, apple juice, Cambodian wild honey, aromatic bitters, green peppercorns) It's wild, connected, and after a few you will start to reconnect with mother earth

One heck of a gin & tonic (Hendricks or Seekers dry gin, tonic water, lime and Kampot peppercorns) served in a giant glass (I think it's a fish bowl)