NUE™

ELEGANTLY
VIETNAMESE

COCKTAIL MENU

Artist COLLECTION

Created in collaboration with Jeremy Le Blanche of FANTOM NYC—hailed by World's Best Bars as "a cocktail prodigy"—this collection transforms cocktails into multisensory art. Each creation engages sight, scent, and taste through theatrical presentation and Vietnamese ingredients reimagined through avant-garde technique.

We channel the spirit of Lê Phổ, Vietnam's pioneering modern artist and our founder's great-grand uncle, who proved that tradition could be transformed without losing its soul. These three cocktails—Nurture, Câù Vàng Sour, and 3 Steps Colada—embody that same creative courage. Served in museum-quality crystal and presented as performance art, they prove that the world's best experiences aren't always where you expect them. Sometimes excellence emerges from unexpected places, like finding world-class cocktail artistry in suburban Virginia.

We invite you to experience these creations not just as cocktails, but as moments of artistry that awaken curiosity and create memories worth sharing.

IMMERSE YOURSELF IN EVERYTHING NUE

VIETNAMESE ELEGANTLY NUE ELEGANTLY VIETNAMESE

‘NURTURE’

Blanco Tequila, Amaro, matcha & cardamom, lemongrass, lime. ***22***

Flavor Profile: Grassy, Herbal, Smooth

A meditation on care and cultivation

In Vietnamese philosophy, nurture flows in circles—what we cultivate inevitably returns to us, transformed. This cocktail honors that beautiful reciprocity: the way caring for others strengthens us, how tending traditions keeps them alive, how love given multiplies. Each layer represents a stage of growth, each sip a moment of cultivation.

"What we nurture, nurtures us in return."

‘3 STEPS COLADA’

Salted caramel infused bourbon, pineapple clarified milk, pandan, champagne. ***24***

Flavor Profile: Creamy, Tropical, Caramelized

A classic transformed into art

Inspired by Lê Phổ, who pioneered Vietnamese modern art, we've reimagined the piña colada as performance art. Three acts unfold: perfumed mist awakens, bourbon-pandan colada surprises, champagne celebrates. Served in handcrafted Jakobsen crystal featured at the world's #1 bar, this cocktail transforms a beach classic into performance art—proving the world's best experiences aren't always where you expect them.

CẦU VÀNG SOUR

Cocoa infused Amaretto Disarono, Cabernet Sauvignon, sage, rose, lemon. ***23***

Flavor Profile: Floral, Nutty, Bright

Where earth meets sky

Named for Vietnam's Golden Bridge, held aloft by ancient hands, this reimagined New York Sour bridges traditions.Cocoa amaretto and sage ground you like mountain stone, Cabernet floats like mist, rose lifts toward sky. Served on a golden lotus in a tilted snifter that swirls like passing clouds. A cocktail about connection: between old and new, earth and air, tradition and innovation.

"Câù means bridge. Vàng means gold. Together, they mean possibility."

Signature COCKTAILS

These are the cocktails that earned their permanence—guest favorites that transcended their original collections to become part of NUE's identity. From our celebrated Year of the Dragon collection come the elemental trio of Fire, Gold, and Wood Dragons, each capturing a different facet of power and transformation. Alongside them, cocktails that have defined seasons past and continue to tell our story of Vietnamese ingredients reimagined, tradition honored, and expectations exceeded.

Fire Dragon 19

Gracias a Dios Mezcal | Hornitos Blanco | Soju | Pomegranate | Prickly Pear | Maple Orange

Flavor Profile: Spicy, Intense, Fruity

Gold Dragon 19

Roku Gin | Bacardi Dragon Berry | Soho Lychee Liqueur | Lemon | Lychee | Aquafaba

Flavor Profile: Floral, Sweet, Balanced

Wood Dragon 19

Bulleit Bourbon | Sesame Rye | Lemongrass | Maple Orange | Burlesque Bitters | Smoked

Flavor Profile: Bold, Layered, Smoked

Tamarind Margarita 17

Hornitos Blanco Tequila | Tamarind | Lime | Tom Yum

Flavor Profile: Tangy, Rich, Refreshing

Lychee Sunset Fizz 18

Hornitos Blanco Tequila | Soho Lychee Liqueur | Lychee | Calamansi | Yuzu | Grenadine

Flavor Profile: Bubbly, Refreshing, Balanced

Celadon Sour 18

Macchu Pisco | Passion Fruit Malibu | Lime Leaf | Lemongrass

Flavor Profile: Floral, Aromatic, Sour

Cà Phê de Sol 18

Titos Vodka | Licor 43 | Vietnamese Coffee | Coconut | Orange | Cocoa

Flavor Profile: Decadent, Rich, Creamy

Pears & Petals 19

Jasmine Infused Bacardi Rum | Pear | Orange Blossom | Rosemary | Chamomile Bitters

Flavor Profile: Aromatic, Delicate, Balanced

WINES

Bubbles

	Glass/Bottle
Ferrari, *Brut,* Trento, Italy	/79
Cote Mas, Cremant, *Brut,* France	17/65
Chic Barcelona, *Cava,* Spain	11/48
Bottega Prosecco, *Glera*, Italy	13/55
Ferrari, *Brut Rose*, Trentino, Italy	24/93
Moet, Imperial, *Champagne*, France	/99

White

Velante Bertani, *Pinot Grigio*, Italy, 2022	13/55
Yealands, *Sauvignon Blanc*, New Zealand, 2022	14/61
Tania & Vincent Carême, *Chenin Blanc*; South Africa 2021	16/68
Saracina, *Chardonnay*, Mendocino County, CA 2022	14/61
PFAFFL, *Gruner Veltliner,* Austria, 2021	12/53
Illumination, *Sauvignon Blanc,* Napa, 2023	/83
Nickel & Nickel, *Chardonnay,* Napa, 2023	/89

Rosé

Planeta, *Sicilia Menfi DOC*, Sicily, Italy 2023	14/61

Red

Bottega Vinaia, *Pinot Noir,* Italy, 2021	15/65
Belle Glos, *Pinot Noir*, Santa Barbara, CA 2022	22/88
Montessa, *Garnacha,* Rioja, Spain, 2020	15/65
Zuccardi, Serie A, *Malbec*, Uco Valley, Argentina 2021	13/58
The Insider, *Cabernet Sauvignon*, Paso Robles, CA 2021	16/73
Salentein Numina, *Red Blend,* Mendoza, Argentina 2021	/109
Castello di Verrazano Chianti Classico, *Sangiovese,* Italy, 2022	/81
Salentein Reserve, *Cabernet Sauvignon*, Mendoza, Argentina 2022	/78
Silver Oak, *Cabernet Sauvignon*, Sonoma Valley, CA 2022	/165
Faust, *Cabernet Sauvignon,* Napa, 2022	/129
Nickel & Nickel, *Cabernet Sauvignon,* Napa, 2020	/165

SPIRITS

Vodka

Grey Goose	14
Titos	11
Kettle One	13
Belvedere	15
Stolichnaya Elit	16
Chopin	14

Gin

Roku	10
Hendricks	12
Empress	13
Bombay Sapphire	11
Tanqueray	12
Barr Hill	14
Gunpowder	14

Rum

Bacardi Superior	10
Plantation 5 Star	13
Zacapa n. 23	17
Leblon Cachaca	11
Diplomatico Planas	16

Mezcal

Ilegal Joven	13
Banhez Mezcal	12
Casamigos Mezcal	18

SPIRITS

Tequila

Hornitos Silver	12
Don Julio Blanco	12
Teremana Reposado	13
Casamigos Silver	16
Casamigos Reposado	16
Casamigos Anejo	18
Patron Silver	14
Patron Extra Anejo	31
Don Julio 1942	56
1800 Cristalino Anejo	16
Clase Azul Plata	44
Clase Azul Reposado	53

Bourbon

Bulleit Bourbon	13
Makers Mark	13
Basil Hayden	14
Knob Creek	13
Woodford Reserve	18
Angel's Envy	16
Redemption High Rye Bourbon	12
Jefferson Reserve	15
Legent	16
E.H Taylor Small Batch	15
Buffalo Trace	12
Eagle Rare	15
Blantons	18

Scotch

Macallan 12	18
Glenfiddich 12	16
Glenmorangie 10	15
Johnnie Walker Black	14
Balvenie 12 Doublewood	19
Balvenie 14	24
Monkey Shoulder	14
Buchanan's Pineapple	11

Whiskey/Rye/Japanese

Jack Daniels No 7	12
Crown Royal	12
Jameson	13
Bulleit Rye	13
Whistle Pig Rye 10 years	18
Sagamore Rye	15
Catoctin Creek Single Barrel	17
Nikka Coffey Grain	18
Suntori Toki	12
Hibiki	24

Brandy/Cognac

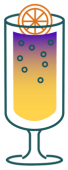
Hennessy VS	15

Zero PROOF

Sophisticated craft beverages that happen to be alcohol-free. Inspired by Vietnamese dessert traditions, featuring specialty teas and unique textures, presented with the same artistry as our cocktails. Every guest deserves an extraordinary experience, regardless of what's in their glass.

Signature Collection

Lychee Calamansi 13
Lychee | Yuzu | Calamansi | Grenadine | Sprite



Lê's Passion 13
Seedlip Grove 42 | Coconut Water | Lemon | Passionfruit | Indian Long Pepper | Butterfly Pea Tea | Basil Seeds

Firelight 14
Seedlip Grove 42 | Prickly Pear | Pomegranate | Lime | Maple Orange

Xí Muội Plum Soda 11
Salted Plum | Lime | Soda

Tamarind Tom-Yum 12
Seedlip Grove 42 | Tom Yum | Mint | Lime

Hot Tea

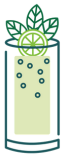
Blooming Flower Tea Pot 9

Elegant Assorted Tea 4

Premium Beverages

Lychee Blue Butterfly 9
Butterfly pea tea, lychee lemonade

Sparkling Hibiscus 9
Herbal hibiscus tea, lychee lemonade, butterfly pea tea



Basil Mint Limeade 9
Limeade with fresh mint and basil

Craft Soda 9
Passionfruit, pomegranate, blood orange

Lavender Chamomile 13
Oolong, lavender, chamomile, honey, ginger, grass jelly

Dessert & Coffee MENU

In Vietnamese culture, coffee and sweets are inseparable companions enjoyed throughout the day. Our coffee preparations showcase this tradition, from classic drip to modern interpretations, alongside refreshing desserts and beverages that double as indulgence. The perfect ending: light, bright, and designed for lingering.

Coffee

+sea salt cream 1

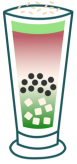
Cà Phê Đen Đá 9
Black, bold, iced

Cà Phê Sữa Đá 9
Traditional iced, condensed milk

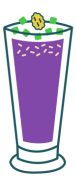
Cà Phê Sữa Nóng 9
Phin dripped hot, condensed milk

Saigon Affogato 15
Vietnamese cold brew, coffee jelly, Dulce de Leche ice cream

Dessert Beverages



Pandan Colada 15
Coconut horchata, pandan jelly, coconut jelly



Halo Halo Royale 15
Ube, condensed milk, jackfruit, ai-yu jelly, crispy rice

Dessert

Yuca Cake with Ice Cream (vg) 11
Sweet yuca cake, Dulce de Leche gelato, feuilletine

Tropical Chè (v, gf) 11
Lychee, mango, pineapple, sago

Cà Phê Tres Leche (vg) 14
Vietnamese coffee sponge cake, salted egg buttercream

Assortment Sorbet (v, gf) 12
Seasonal selection of tropical sorbet

Lê Phổ, The et Sympathie, 1960