



# 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, Cầu 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.*



**I**MMERSE  
YOURSELF  
IN   
EVERYTHING  
NUE



# '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  
Disaronno, 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.*

*"Cầu means bridge.  
Vàng means gold.  
Together, they mean  
possibility."*

# FIRE HORSE

*Bulleit Rye, lemon juice, coconut milk, soursop, artichoke tea, pandan. 25*

***Flavor Profile: Bubbly, Refreshing, Balanced***



**L**UNAR  
NEW YEAR



YEAR OF THE  
FIRE HORSE

*The Fire Horse arrives only once every 60 years, bringing passion, vitality, and unstoppable energy. Our Year of the Horse Collection honors this rare moment in three cocktails embodying fire, water, and earth.*



# WATER HORSE

*Gunpowder Gin, lemon juice, St. Germain, honey ginger, lychee juice, blue curaçao, butterfly pea tea 21*

*Flavor Profile: Floral, Aromatic, Bright*



# EARTH HORSE

*Yellow Chartreuse, pear, lemon, honey, midori (melon liqueur) 22*

*Flavor Profile: Aromatic, Delicate, Balanced*



# 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 reimaged, tradition honored, and expectations exceeded.*



**Illegal Mezcal** 19  
*Illegal 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**



**Cà Phê de Sol** 18  
*Titos Vodka | Licor 43 | Vietnamese Coffee | Coconut | Orange | Cocoa*  
**Flavor Profile: Decadent, Rich, Creamy**

# WINES

## Bubbles

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

## White

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

## Rosé

Planeta, <i>Sicilia Menfi DOC</i> , Sicily, Italy 2023	14/61
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## Red

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

Illegal 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
Legend	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
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# Zero PROOF

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## Signature Collection

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**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 Muôi Plum Soda** 11  
*Salted Plum | Lime | Soda*



**'Pear'adise** 12  
*Pear | Honey | Ginger | Lemon |  
Seedlip 108*

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## Hot Tea

**Blooming Flower Tea Pot** 9

**Elegant Assorted Tea** 4

*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.*

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## Premium Beverages

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**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  
*Seasonal flavors*



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

# Dessert & Coffee MENU

## Coffee +sea salt cream 1



Cà Phê Đen Đá 9  
*Black, bold, iced*



Cà Phê Sữa Đá 9  
*Traditional iced, condensed milk*

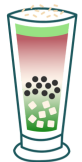


Cà Phê Sữa Nóng 9  
*Phin dripped hot, condensed milk*

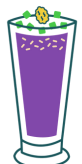


Saigon Affogato 15  
*Vietnamese cold brew, coffee jelly,  
Dulce de Leche ice cream*

## Dessert Beverages



Pandan Colada 15  
*Coconut horchata, pandan jelly,  
coconut jelly*



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

*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.*

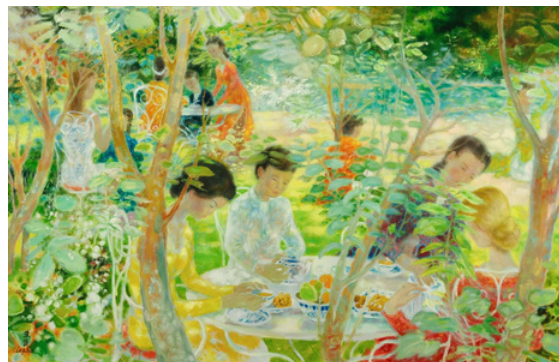
## Dessert

Yuca Cake with Ice Cream (vg) 12  
*Sweet yuca cake, Dulce de Leche gelato,  
feuilletine*

Tropical Chè (v, gf) 12  
*Lychee, mango, pineapple, sago*

Bánh Chuoi Foster (vg) 12  
*Banana, coconut dark rum caramel,  
gelato*

Assortment Sorbet (v, gf) 11  
*Seasonal selection of tropical sorbet*



*Lê Phổ, The et Sympathie, 1960*