Dessert Wine

Sandeman 10 year Tawny Port	13
Aragoshi Yuzu Liqueur	17
Fonseca 20 year Tawny Port	19
Far Niente "Dolce"	26

TAO Espresso Martini 20
Waypoint Vanilla (CT), Kahlua, House-Brewed Espresso

Selected Spirits

(per 2 oz pour)

Cordials & Apéritifs

Amaretto di Saronno	15
Fernet Branca	15
Grand Marnier 100	36
Grand Marnier "Quintessence"	150

Cognac

Hennessy VSOP	22
Remy Martin 1738	26
Hennessy XO	35
Remy Martin Tercet	47
Hennessy Paradis	89
Remy Martin Louis XIII	550

Scotch Whisky

Lagavulin 8	19
Oban 14	24
Glelivet 18	33
Glenmorangie 18	47
Johnnie Walker Blue	60
Laphroaig Mohegan Sun Edition	71
Macallan 18	85
Glenlivet 25	150
Macallan 25	370
Macallan 30	600

Japanese Whisky

Hibiki Harmony	24
Yamazaki 12	34
Hakushu 12	35
Hakushu 18	74
Yamazaki 18	76
Hibiki 21	175

Bourbon & American Whiskey

Blanton's Single Barrel	22
Angel's Envy Port Finished	24
Henry McKenna 10 Year	27
Larceny Barrel Proof	29
Angel's Envy Rye	30
Elijah Craig 18 Year	34
Jack Daniels 12 Year	39
Rock Hill Farms	46
Michter's 10 Rye	50
Weller Full Proof	71
Buffalo Trace Antique Collection *(based on availability)*	90
Blanton's Straight From The Barrel	120
Pappy 23 Year	400
Michter's Celebration 2022	1700

Tequila

Casamigos Blanco	20
Don Julio Reposado	20
Casamingos Reposado	24
Clase Azul Plata	31
Clase Azul Reposado	42
Don Julio 1942	49
Clase Azul Gold	71
Clase Azul Añejo	90
Clase Azul Dia De Muertos Añejo	275
Clase Azul Ultra Extra Añejo	300

甜品

desserts

ice cream and sorbet† 9
daily selection

pistachio crème brûlée† 17
honey whipped cream, toasted pistachios

banana pudding 18
sea salt caramel, nilla wafers, fresh banana

giant fortune cookie 19
white and dark chocolate mousse

chocolate buddha 20
dark chocolate mousse, warm hazelnut brownie, vanilla ice cream

imperial fruit parfait 21
vanilla cream, cherry compote, mango and passion fruit

potted carrot cake 21
vanilla cream, miso caramel, candied micro carrots

gift box of tao chocolate buddhas† 22
six assorted white, milk and dark chocolates

20 layer pineapple cake 23
toasted coconut, coconut cream, pineapple crème anglaise

TAO signature dessert platter 69
selection of signature desserts

†Can be made gluten-free, please ask your server

TAO Tea Menu

1-2 people $6

Black Tea

Tea that has fully fermented, resulting
in a beautiful red or brown liquid.

TAO Hong Cha Blend

Our exquisite blend with hints of soothing
chamomile and lavender.

Hao Ya 'A'

Intense keemun tea, loaded with light chocolate
& toasty flavors. Keemuns are considered some
of the best black teas in China.

Chai

Black tea completely adulterated with spices
such as cardamom and cinnamon.

Oolong Tea

Semi-fermented tea, traditionally consisting of
large saochong leaves. Mellow, yet powerfully
aromatic, and very rich in flavor.

Ti Quan Yin

Intense aroma, depth, and fruitiness.
One of the most famous teas in China.

Green Tea

Unfermented, whole tea leaves, that are rolled
and steamed, yielding a yellow or golden color.
Delicate and fresh with unparalleled aromas.

Sencha

Shiny, needlelike tea leaves that yield a
light, grassy, clean, and refreshing brew.
The most popular tea in Japan.

TAO Lu Cha Blend

This TAO-exclusive Chinese green tea blend is
a delightful way to introduce yourself to green tea.
Carries hints of citrus, orange, and cornflower.

Herbal Tea

TAO Herbal Blend
A perfect match of chamomile and lavender.
The most perfect way to end a meal.
Caffeine free

Iced Peach Tea

Built on a base of full leaf, handpicked, Chinese black tea.
Exquisite notes of peach dance across the palate.

Coffee

Regular and Decaffeinated

Coffee 5

Espresso 6

Cappuccino 7

Double Espresso 9