

## wines

### White wines

	Glass	Bottle		Glass	Bottle
Ruffino Orvieto Blend, Italy	\$8.00	\$22.00	Luna “Freakout” Chardonnay, Pinot Grigio, Sauv. Blanc, CA	\$9.00	\$30.00
Dry with balanced acidity ... notes of pear and white peach			Lemon zest mingled with pears and vanilla ... sharp minerality		
Domaine Schlumberger Pinot Gris, Alsace	\$12.00	\$40.00	Ferrari Carano Chardonnay, CA	\$14.00	\$44.00
Complexity with hints of baked apple and smokey notes ... moderate length on the finish			Orange blossom, citrus and pear with layers of toast and spice on the finish		
Colome Torrontes, Argentina	\$8.00	\$22.00	“The Crusher” Viognier, Sonoma	\$10.00	\$30.00
High fruit nose with muscat and tropical notes that lead to a rich mid-palate and clean, super-crisp finish			Lemon with green herb, fennel, lime leaf and vanilla tones ... a yummy mouthful		
Feudi Di San Gregorio Falanghina, Italy	\$11.00	\$34.00	Helfirch Gewurtztraminer, Alsace	\$10.00	\$33.00
A unique wine with floral, banana and pineapple notes ... medium bodied with a lingering finish			Aromatic honey and melon with spiced pineapple... long finish		
Pfaffl “Austrian Pepper” Gruner-Veltliner, Austria	\$9.00	\$28.00	Schloss R “Old Vines” Riesling, Pfalz	\$14.00	\$48.00
Aromatic with notes of spice and herb ... lively with hints of black pepper			Apricot and yellow citrus fruits ... integrated with sweetness and acidity		
Kim Crawford Sauvignon Blanc, Marlborough	\$12.00	\$34.00			
Tropical flavors with citrus, herbaceous and jalapeno notes ... full, crisp finish					
Chateau Villa Bel-Air Sauvignon Blanc / Semillion, Graves	\$14.00	\$48.00	Condesa de Leganza Tempranillo, La Mancha	\$8.00	\$26.00
Crisp acidity with ginger and lemon notes ... long, full finish			Round and expressive with cherry fruit and layered spice ... elegant finish		
Emiliana Natura Chardonnay, Chile	\$14.00	\$44.00	Taz Pinot Noir, Santa Barbara	\$10.00	\$35.00
Pineapple and melon fruits with mineral notes and hints of macadamia nut and marzipan			Rich, warm, black cherry and toasted nut nose with lush, round, elegant fruit and nutmeg flavors		

## cocktails

At Ping Pong we expect our bartenders to be as creative as our chefs. Our mixologists must master a comprehensive range of traditional drinks and cocktails and still have time to create new masterpieces. Check out these Ping Pong Specials – there is something for everyone.

### With a twist

Wasabi and Amaretto sour \$9.00  
Amaretto di Saronno, lime, Angostura, sugar and wasabi paste

Earl Grey julep \$10.00  
Buffalo Trace bourbon infused with earl-grey tea, stirred vigorously with mint and sugar

Black lava margarita \$9.00  
Jose Cuervo Traditional, Cointreau and fresh lime served with black Hawaiian salt rim

## coolers

### Our healthy, non-alcoholic options

Pineapple, coconut and lime \$4.00  
Exotic blend of pineapple juice, coconut purée and fresh lime

Goji berries, mango and mint \$4.00  
Revive your energy with goji berries, mango juice and peppermint leaves

Wasabi Virgin Mary \$4.00  
Ping Pong’s unique blend of spicy tomato juice

Honey and cardamom lemonade \$4.00  
Honey and cardamom seeds stirred gently with fresh still lemonade

Passion fruit and lime bubble tea \$4.00  
Passion fruit juice shaken gently with lime and almond served with chewy tapioca pearls

## coffee

Our coffee blend has a rich and delicate taste with a creamy consistency.

All our coffees can be served decaffeinated.

Cappuccino \$3.50

Espresso \$2.50

Double espresso \$3.00

French press coffee for two \$4.00

Café latte \$3.50

Macchiato \$3.50

	Glass	Bottle		Glass	Bottle
Luna “Freakout” Chardonnay, Pinot Grigio, Sauv. Blanc, CA	\$9.00	\$30.00	Lemon zest mingled with pears and vanilla ... sharp minerality		
Ferrari Carano Chardonnay, CA	\$14.00	\$44.00	Orange blossom, citrus and pear with layers of toast and spice on the finish		
“The Crusher” Viognier, Sonoma	\$10.00	\$30.00	Lemon with green herb, fennel, lime leaf and vanilla tones ... a yummy mouthful		
Helfirch Gewurtztraminer, Alsace	\$10.00	\$33.00	Schloss R “Old Vines” Riesling, Pfalz	\$14.00	\$48.00
Aromatic honey and melon with spiced pineapple... long finish			Apricot and yellow citrus fruits ... integrated with sweetness and acidity		

### Red wines

	Glass	Bottle		Glass	Bottle
Condesa de Leganza Tempranillo, La Mancha	\$8.00	\$26.00	Round and expressive with cherry fruit and layered spice ... elegant finish		
Taz Pinot Noir, Santa Barbara	\$10.00	\$35.00	Rich, warm, black cherry and toasted nut nose with lush, round, elegant fruit and nutmeg flavors		

### Martinis – A new look at the classic cocktails

Lychee and roses \$11.00  
Bombay Sapphire gin, rose petals, lemon and lychee juice

Apple and cinnamon \$11.00  
A classic Stolichnaya vodka apple martini with a hint of cinnamon

Shiso cosmopolitan \$11.00  
Schochu, Ketel One, Cointreau, lime, cranberry juice and shiso leaf

Asian Manhattan \$11.00  
Jim Beam Red Stag, plum wine, Dry & Rosso Vermouth and a dash of Angostura bitters

Golden lime \$11.00  
Appleton Estate V/X, Goldschlager schnapps, lime and sugar

## teas

### Rare and gourmet teas

Black tea: Keemun Gongfu \$3.50  
Light, lively and clean - can be served with milk

Green tea: Organic Dragon Well \$3.50  
China’s most famous green tea - lively, garden fresh flavor and licorice root complexity

White tea: Organic Silver Needle \$4.00  
Light, delicate, fruity flavors with a cucumber and melon freshness

Yellow tea: Huo Mountain Yellow Buds \$4.00  
Vivid, fresh and perfumed

Oolong tea: Yellow Gold Oolong \$3.50  
Elegant, fresh and floral

Puerh tea: Vintage cooked Puerh \$4.00  
Individually wrapped tea with an earthy, rich texture and taste

Scented tea: Lychee red black \$4.00  
Surprisingly sweet and soft black tea with the aroma of Asian fruits

## soft drinks

### Juices

Mango \$3.00

Lychee \$3.00

Pineapple \$3.00

Cranberry \$3.00

Passionfruit \$3.00

### Fresh lemonade

Mix it yourself \$3.00

Green apple, raspberry and pear pureé

	Glass	Bottle		Glass	Bottle
Domaine Chandon Pinot Noir, Carneros	\$14.00	\$50.00	Raspberry, cedar, cinnamon and light floral aromas ... rich, luscious, with a lingering finish		
Sokol Blosser “Medtrina” Blend, Oregon	\$12.00	\$38.00	Luscious, juicy, easy-drinking Pinot Noir blend ... bright and vibrant, yet round and soft		
Terazzas de los Andes Reserva Malbec, Argentina	\$10.00	\$30.00	A fruity mouthful with good acidity ... a fresh and friendly wine		
Sella & Mosca Cannonau di Sardegna Riserva Cannonau, Sardinia	\$10.00	\$32.00	Deep, intense wine with ripe plums and a long finish		
Peter Lehman Shiraz, Barossa Valley	\$9.00	\$31.00	Bouquet of opulent dark red plums and a hint of Barossa mocha chocolate		

Rosenblum Petit Sirah, Contra Costa \$13.00 \$44.00  
Flavors of cola and fresh-from-the-grill beef with dusty notes in the finish

Glen Carlou Cabernet Blend, Paarl S.A. \$11.00 \$36.00  
Cloves, sandalwood, fresh cassis berries with big, ripe tannins and clean, intense fruit

Axis Zinfandel, Lodi \$10.00 \$34.00  
Toasted plum and blueberries, with lively fruit and smooth-as-silk oak finish

### Longer cocktails that linger

Lemongrass and lime \$10.00  
Stolichnaya vodka, fresh lemongrass, lime and lychee juice

Ginger and limoncello caipirinha \$11.00  
Leblon Cacacha, limoncello, fresh ginger, lime and float of Chambord

Kumquat mojito \$11.00  
Appleton Estate V/X Rum, lime, mint and Kumquat

Sake’ bloody Mary \$9.00  
Gekkeikan Sake’ and fresh mini tomatoes served with the unique Ping Pong blend of spicy tomato juice

Tennessee tea tingle \$10.00  
Jack Daniel’s, Cointreau, lemon juice topped with Coca Cola. Enjoy the electric feeling from the Sechuan buds!!!

Ping Pong \$10.00  
Martini Bianco, white wine, Shochu and lychee juice

Pear and cinnamon bubble tea \$10.00  
Jose Cuervo Traditional, pear puree’, fresh apple juice and cinnamon served with chewy Tapioca pearls

### Flowering teas that unfurl as you watch

Flowering Red Amaranth \$4.00  
Hand tied green tea wrapped around a spectacular red amaranth flower

Flowering Osmanthus \$4.00  
Hand tied green tea wrapped around a deep orange osmanthus flower

Jasmine pearls \$4.00  
A handful of tiny tea balls made from green tea leaf buds, scented with fresh jasmine flowers

Flowering Jasmine and Lily \$4.00  
Hand tied green tea wrapped around orange lily petals and sweet jasmine flowers

Flowering Dragon Eye \$4.00  
Hand tied green tea wrapped around a golden calendula flower, with an arch of jasmine flowers topped with a globe red amaranth ‘dragon eye’ flower

### Water and soft drinks

Voss Still and Voss Sparkling water (750ml) \$6.00

Coke, Diet Coke, Sprite, Ginger Ale \$2.50

### Rosé & Champagne

	Glass	Bottle		Glass	Bottle
Domaine du Tariquet Rose, France	\$8.00	\$24.00	Light and unbelievably crisp with soft spice notes upgrading into wild raspberry and flower aromas		
Stellina di Notte Prosecco, Italy	\$8.00	\$30.00	Lemon citrus, melon and pear with honey notes ... crisp and clean		
Chandon Brut Rose, CA	\$11.00	\$36.00	A blush of sunset in a glass with ripe red fruits and spicy notes		
Perrier-Jouet Brut, Epernay	\$18.00	\$60.00	Fresh and lively with subtle, yet complex flavors		

## Chilled plum wine & sake

Gekkeikan (carafe) \$10.00

Gekkeikan black & gold (carafe) \$12.00

	Glass	Bottle		Glass	Bottle
Vanilla, lemon and vodka	\$10.00		Ketel Citröen vodka, fresh lemons, vanilla sugar and soda		
St-Lemongrass sangria	\$18.00		St-Germain, white wine and soda served in a carafe with fresh lemongrass and lime		
Serves 4 people.					