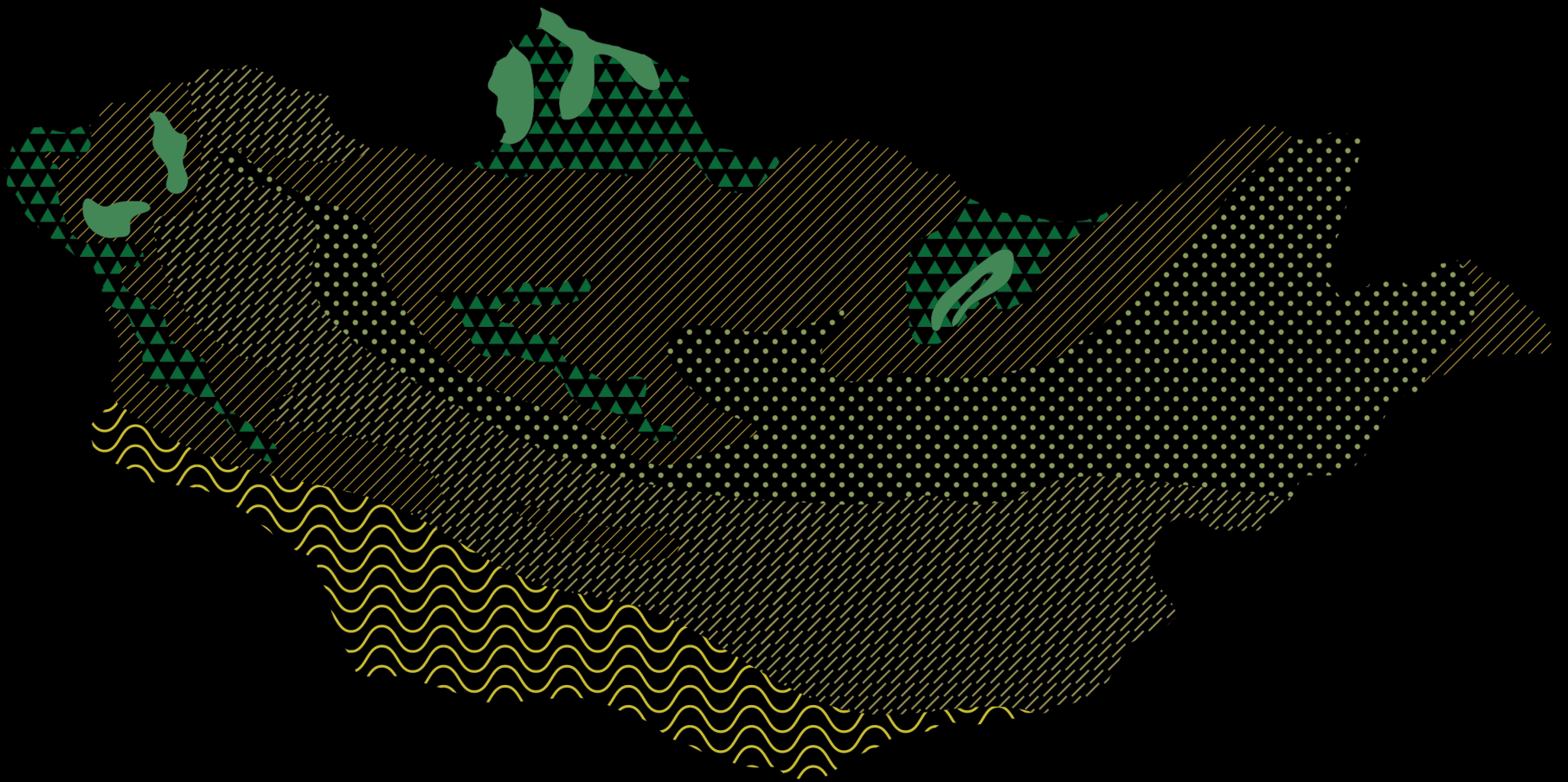


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LAND OF SIX HORIZONS



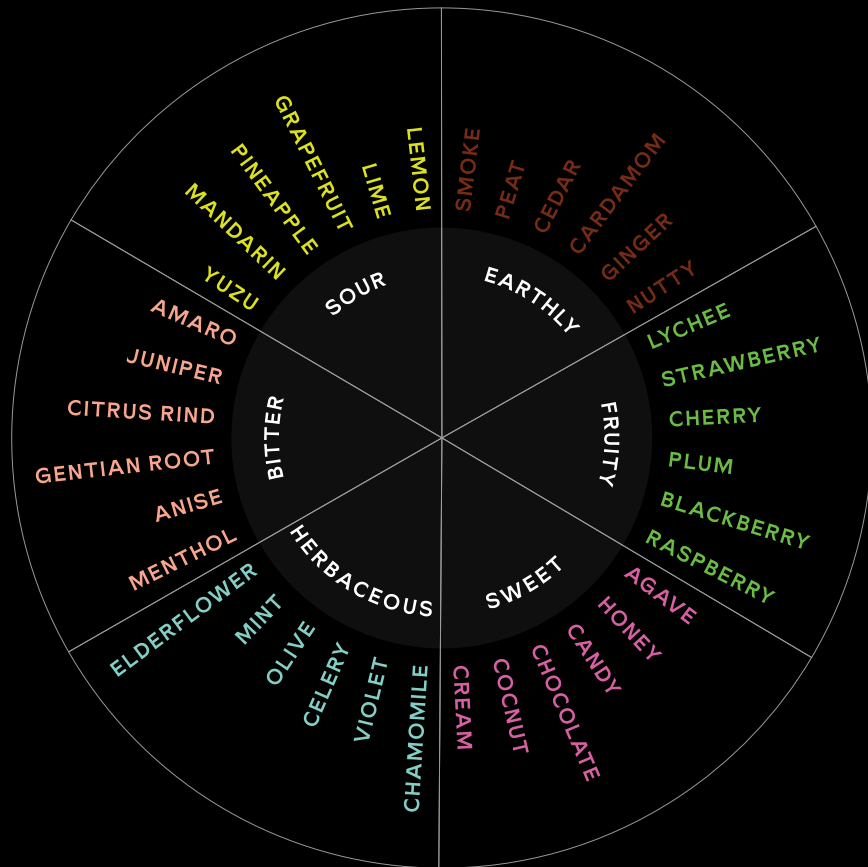
Inspired by the six natural landscapes of Mongolia, this collection brings together modern techniques and distinctive local elements.

Each cocktail represents a horizon a place where land, culture, and flavor meet. From forest to steppe, desert to distant edges, these drinks are not only creations, but expressions of movement, contrast, and connection.

A journey across Mongolia reimaged in every glass.

TASTE PROFILE

Find your flavour



What We Do?

Nomad Lab is where curiosity meets the bar.

We play with fermentation, push flavors, and turn ideas into liquid form.

Inspired by travel, culture, and the unknown every cocktail is a small experiment.

TAIGA WHISPER



*Chaga mushroom distilled Whiskey,
Palo santo,
Mongolian thyme,
Green apple,
Basilipsum*

Profile: Light, Smoky, Sour, Herbal

Price: 60,000



A breath of cool forest air,
infused with *pine notes*
and the bright, fresh acidity
of *green apple*.

BETWEEN TWO LANDS

Where *forest* meets
steppe — gentle fruit tones
layered with a pure *tea finish*.



*Forest berries infused rose Gin,
Herb liqueur,
Citrus,
Honey,
Mongolian tea*

Profile: Fruity, Sour, Creamy, Candy

Price: 60,000



STEPPE WIND

Under an open *sky*,
carried by dry winds
restrained *flavors* with
a mineral finish.



*Chili infused Mezcal,
Green chartreuse,
Vanilla,
Citrus,
Passion fruit,
Oat*



Profile: Sweet

Price: 60,000

GOLDEN DRIFT



*Doritos distilled Tequila,
Jalapeno syrup,
Celery vermouth,
Citrus,
Coconut*

Profile: Savoury, Spicy, Sweet

Price: 60,000



Golden as the setting *sun*
vivid sea buckthorn tartness
wrapped in *bourbon* warmth.

MIRAGE



*Sea buckthorn distilled Vodka,
Sandalwood,
Dry vermouth,
White penja pepper,
Basil oil*

Profile: Dry, Smoky

Price: 60,000



Glinting through desert warmth
layered smoke, *bright* citrus,
finished with a sudden
pepper spark.

GOBI NIGHT



*Peanut butter Cognac,
Irish cream,
Cola,
Citrus*

Profile: Creamy, Sweet, Bold

Price: 60,000



The silent Gobi at night
deep *black* tea structure
with lingering *cocoa*
undertones.

CLASSIC COCKTAILS

Gin & tonic - 45.000

Gin, fever-tree tonic, bitter, lime

Whiskey highball - 45.000

Japanese whiskey, fever-tree soda, lemon

Negroni - 45.000

Tanqueray gin, campari, sweet vermouth

Margarita - 45.000

Don julio tequila, cointreau, lime juice, sugar

Last word - 45.000

Tanqueray gin, green chartreuse, maraschino liqueur, lemon juice

Whiskey sour - 45.000

Bourbon whiskey, lemon juice, egg white, sugar, bitters

Sidecar - 45.000

Cognac VSOP, maraschino liqueur, lime juice, honey syrup

Penicillin - 45.000

Scotch whiskey, ardbeg islay whiskey, lime juice, honey ginger syrup, ginger

White negroni - 45.000

Bulldog, luxardo bitter, bainco vermouth

COFFEE	Espresso	10K	
SOFT DRINKS	Red Bull Product of Europe	10K	
	Fever-Tree All of Types	10K	
	MCS Coca Cola	10K	
	Perrier 330ml	10K	
BOTTLED BEER	Paulaner 330ml	25K	
	Asahi	20K	
VODKA	Grey Goose 700ml	46K	640K
	Chinggis Khan 750ml	36K	530K
	Haku 700ml	38K	530K
	Belvedere Pure 700ml	38K	520K
	Zubrowka Bison Grass 700ml	13K	180K
	Zubrowka Biala 700ml	13K	180K
GIN	Tanqueray No.10 1L	38K	750K
	Gin Mare 700ml	35K	490K
	Roku Gin 700ml	31K	430K
	Tanqueray London Dry 750ml	19K	280K
	Seekers Mekong Dry Gin 700ml	20K	270K
	Jason Kong Butterfly Pea Gin 700ml	20K	270K
	Bombay 750ml	18K	260K
	Founder Gin 700ml	16K	220K
	Zubrowka Gin 700ml	15K	210K
RUM	Flor de Cana 12YO 700ml	32K	440K
	Bacardi Carta Negra 700ml	20K	270K
	Flor de Cana 4YO 700ml	18K	250K

TEQUILA	Clase Azul Gold Edition 750ml	-	3000K
	Clase Azul Reposado 750ml	-	2500K
	Don Julio 1942 750ml	-	2800K
	Don Julio Blanco 750ml	64K	950K
	Patron Reposado 700ml	63K	880K
	Patron Silver 700ml	56K	780K
	Espolón /Blanco, Anejo/ 750ml	26K	390K
	Jose Cuervo 700ml	18K	250K
BOURBON WHISKEY	Woodford Bourbon Rye 700ml	43K	590K
	Makers Mark 700ml	32K	440K
	Buffalo Trace 700ml	28K	390K
	Wild Turkey bourbon 750ml	24K	350K
	Jim Beam 700ml	21K	290K
BLENDED & SCOTCH WHISKY	Suntory Hibiki 700ml	-	2200K
	Glen Scotia 700ml	43K	590K
	Johnnie Walker Black Label 750ml	26K	380K
	Toki 700ml	35K	490K
SINGLE MALT WHISKY	The Kurayoshi 12YO 700ml	71K	990K
	Maccallan 12YO 700ml	68K	950K
	Glenmorangie Original 700ml	47K	650K
COGNAC	Rémy Martin XO 700ml	-	1900K
	Rémy Martin VSOP 700ml	50K	690K
	Hennessy VSOP 700ml	55K	760K
CHAMPAGNE	Dom Perignon Vintage 2008		2700K
	Ruinart Champagne Brut		1500K
	Moet & Chandon Brut		660K
SPARKLING WINE	BellaVista Alma Gran Cuvee Brut		600K
	Prosecco DOC		300K

BAR BITES

Olive mix stick cracker

26.000

Smoked salmon bruschetta 3pc

26.000

Steak fries

34.000

Peanut cheese chicken

26.000

Mini pizza peperoni

26.000

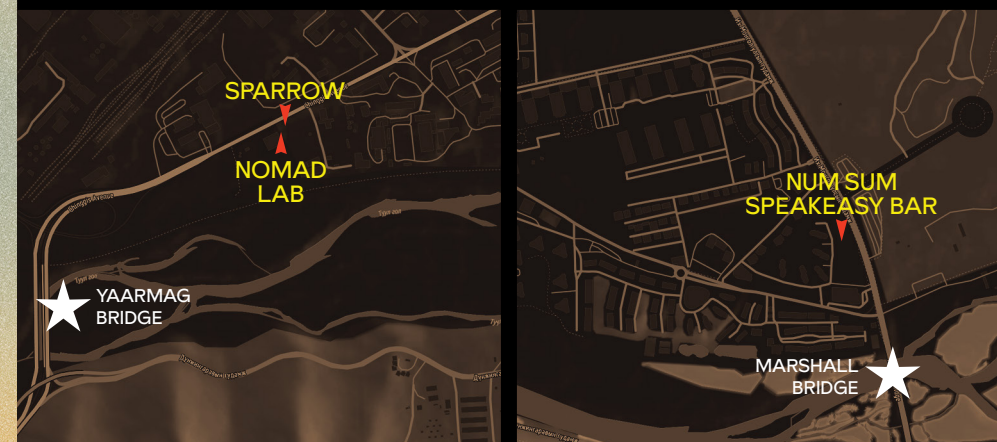
Mini skewers

26.000

Sausage & mashed potato

26.000

OUR FRIENDS AROUND THE CITY



We've rebuilt the space from the inside out.

This is not your typical bar. This is where techniques are tested, flavors are challenged, and concepts are born. Every pour you taste has a story – and every story starts in the lab.

One side is a full-time lab, constantly crafting, testing, and evolving.

The other a part-time tasting studio, where you can experience what we've been creating behind closed doors.

With love,
The Nomad Lab Team

Awaraa, Ka, Khashaa, Galaa

The photographs featured
in this menu are the works of
Mongolian photographer
TAMIR Bayarsaikhan,
reflect a quiet harmony of light
and shadow, and a contemplative
view of nature.

THANK YOU



Follow our journey

