

EMBOOZI

MOTO (HOT)

Coffee

Americano
Cappuccino
Cold Brew
Espresso
Flat white
Latte
Macchiato

Stir Me Tea

Fresh Mint
Fresh Lemongrass
Mango Mania
Purple Tea
Masala Chai
Green Tea

Hot Chocolate

USD 3

BARIDI (COLD)

Still or Sparkling water

Sodas
Fresh juices (seasonal flavours)
Homemade Iced Tea

USD 3

AFYA (HEALTHY)

Smoothie (seasonal flavours)

Matcha tea

USD 4

Spring Valley Coffee

is nestled in a Nairobi suburb that was historically renowned for its coffee estates.

They are passionate about sourcing our coffee: where it comes from, who grows it ensuring farmers get paid a fair price and the processing methods used.

Gourmet Bean & Espresso Bean

Tasting Notes: caramel, vanilla, orange, chocolate

Region: Central and Upper Eastern Kenya

Altitude: 1,550 - 1,750 metres above sea level

Rainfall: 1,050 mm per year

Temperature: 16 - 25 °C

Stir Me Tea

carefully sources the finest tea leaves from the Northern and Southern foothills of Mount Kenya where the climate and rich soils produce exemplary quality of specialty and CTC (cut, tear, curl) teas.

EMBOOZE

SPECIAL CELEBRATION? ENJOY A SPECIAL BOTTLE

BUBBLY

Villalta Prosecco - IT - USD 50

Nicolas Feuillatte Champagne - FR - USD 110

WHITE

Lavis Gewürztraminer - IT - USD 54

Vergelegen Sauvignon Blanc Reserve - SA - USD 50

ROSE

Virtuoso Pink Zinfandel - IT - USD 38

La Vieille Ferme Rosé - FR - USD 45

RED

Fontella Chianti - IT - USD 44

Antario Barolo - IT - USD 75

Fontella Brunello Di Montalcino - IT - USD 90

Vergelegen Shiraz Reserve - SA - USD 50

HOUSE WINE

Painted Wolf The Den Chenin Blanc - SA

Painted Wolf The Den Pinotage - SA

Glass: USD 4

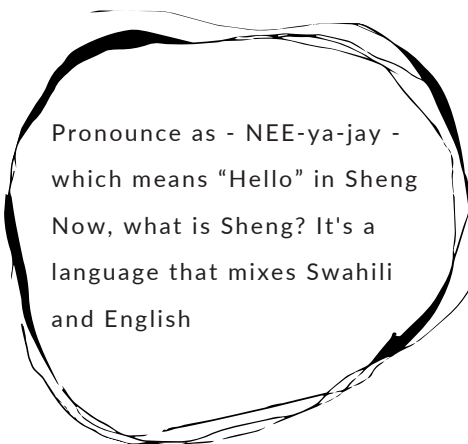
Bottle: USD 20



CRAFT BEER BY 254

245 Niaje - USD 4

Flavours: light, crisp, fresh



... & MORE BEER

Tusker beer

White Cap beer

USD 3

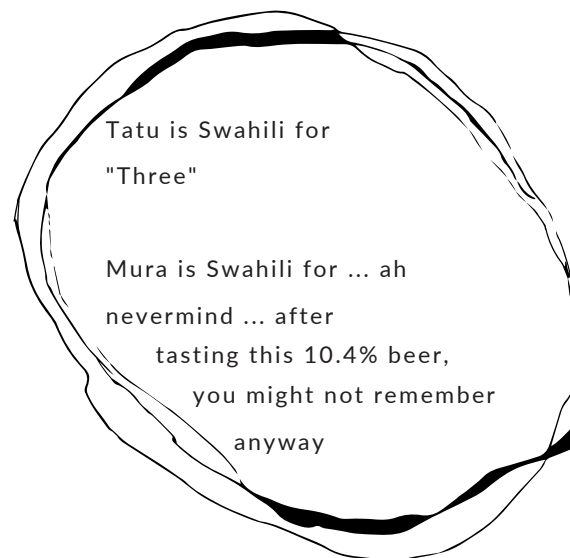
254 Sand Trap - USD 4

Flavours: hoppy, juicy &
luscious

The cunning Ant Lion digs
conical holes in the sand to
trap its prey. Its smooth,
deceptive swagger inspires
this craft brew. Bright hops,
light caramel malt and a
cocktail of mango, berries,
pine and orange mask the
strong alcohol content. So
enjoy responsibly. It might
taste light and delicious but
it's no joke. It's quick, like
sand.

254 Muratatu - USD 5

Flavour: Belgian Tripel



EMBOOZI

MOCKTAILS - USD 5

Sour Sawa (passion, tree tomato, orange, lime, syrup)

Mapacha (mango, passion, ginger, angostura)

Mojito (passion, lime, syrup & mint from our garden)

Emboo Sunset (mango, soda, lime, grenadine)

Narina Trogon (kiwi, tree tomato, syrup)

Virgin Emboo Dawa (soda, honey, lemon, ginger)

COCKTAILS - USD 8

Maasi Mule (vodka, lime, ginger)

Emboo Dawa (vodka, honey, lemon, ginger)

Ginon & Tumba (KO gin & tonic)

Whiskey Rawrrr (whiskey, lemon, syrup, jam)

Mojito (rum, sugar, lime, soda & mint from our garden).

Tequila Punch (tequila, syrup, orange juice)

Negroni (KO gin, vermouth, campari, orange)

Margarita (tequila, triple sec & lime juice)

Mud Bath (amarula & espresso)

Daiquiri (rum, citrus juice & sugar)

Bloody Mary (vodka, tomato juice & spices)

Kenyan Originals (KO) drinks are distilled with real botanicals

KO Gin Tambuzi features Kenyan scented Rose from Mount Kenya

KO Gin Classic includes

Bitter Orange leaves from Kilifi, lemongrass from Kabati, bay leaves from Kinangop, and roses from Mount Kenya

KO Gin 58 Classic

includes lime, groundnuts, mint, mabuyu and ginger.

Amarula

A cream liqueur from South Africa made with the fruit of the African Marula tree (*Sclerocarya birrea*)

ON THE ROCKS

Amarula - USD 4

Baileys - USD 4

Tequila - USD 4

KO Gin Tambuzi single - USD 4

KO Gin Classic single - USD 4

KO Gin 58 Classic single - USD 4

Procera single - USD 8

Procera Tangawizi single - USD 9

Procera Gin

African gins distilled at 1638m in Nairobi with never dried Kenyan Juniperus Procera.

Awards include San Francisco World Spirits Competition Gold Medal 2019 & 2020