



JING 井

BARTENDER'S JOURNEY

调酒师的
灵感之旅

This menu is inspired by and dedicated to all the amazing bartenders around the world who work tirelessly every night to make your evening special.

Each cocktail is named after people who have been mentors, rivals, peers, bartenders or bar-backs, and, most importantly, friends that we love.

Thank you for coming to Jing Bar tonight!

这份酒单的灵感来源于世界各地的杰出调酒师们，他们每晚辛勤工作，只为让你的夜晚变得格外特别。同时，这份酒单也向他们致敬。

每一款鸡尾酒都以那些曾是我们的导师、竞争对手、同行、调酒师或吧台助手的人命名，更重要的是，他们是我们挚爱的朋友。

感谢你今晚来到井酒吧！

—— Nick

All prices quoted are inclusive of service charge & VAT
价格已包含服务费和增值税

Amac

Bubbly, Tart, Fruity
清新气泡，果香馥郁

Everleaf Mountain, Hibiscus, Peach,
Cinnamon, Carbonated
永恒之叶山韵，洛神花，水蜜桃，肉桂，气泡

RMB 78

Inspired by Ashley Mac (Amac), a Baltimore bartender who excels in her craft without drinking alcohol, this vibrant hibiscus and peach cocktail is refreshing, flavourful, and completely alcohol-free.

Ashley Mac (Amac)，一位来自巴尔的摩的滴酒不沾的专业调酒师。受她启发，这款无酒精鸡尾酒以洛神花和水蜜桃调配而出，清爽而充满活力，是追求风味但无酒精体验的不错选择。



Nancy

Calming, Smooth, Easy
温润舒适，丝滑顺口

Everleaf Marine, Earl Grey Tea, Peach,
Osmanthus, lemon, Foam
永恒之叶海韵，伯爵茶，水蜜桃，桂花，柠檬，泡沫

RMB 78

This elegant drink is inspired by Nancy, a bartender who holds a special place in our Bar Captain Huan's heart. Blending her favourite flavours, it's a calming, smooth non-alcoholic cocktail that captures the essence of quiet affection.

这杯饮品的故事源自名为Nancy的调酒师。以其钟爱的风味为灵感，井酒吧调酒师Huan调制出这款无酒精鸡尾酒，细腻柔和、清新怡人，恰如一段深藏心底的温柔。



Shifu Sherry Sam

Bubbly, Nutty, Bittersweet
气泡盈动，回甘幽长

Cocchi Rosa, Amontillado Sherry, Avena, Peach, Carbonated

好奇罗莎，雪莉酒，阿凡娜，水蜜桃，气泡

RMB 108

This cocktail pays tribute to Nick's Sherry Master Sam Treadway, the renowned bartender from Boston's award-winning Backbar. Sam's passion for sherry and unparalleled bar knowledge inspired Nick to explore his bartending journey. With nutty notes and bittersweet layers, it captures the spirit of mentorship in every sip.

这杯鸡尾酒向Nick的“雪莉酒师父”Sam Treadway致敬。作为波士顿知名Backbar的调酒大师，Sam对雪莉酒的热爱和丰富的酒吧知识深深影响了Nick。这杯融合雪莉的坚果香与阿凡娜的微苦，是一场师徒的传承之旅。



Mika

Refreshing, Herbal, and Bright
清新明快，草本馥香

Arette Blanco Tequila, Lemon Verbena, Melon, Cucumber Shrub, Black Pepper

阿雷特白龙舌兰，柠檬马鞭草，蜜瓜，黄瓜西拉伯，黑胡椒

RMB 108

While working as Mika's barback at Boston's Drink, Nick formed a strong bond with her through their shared passion for mixology and a mutual sense of humour. This classic Midori Sour stands as a vibrant reminder of those unforgettable moments.

在波士顿Drink酒吧担任Mika的吧台助手期间，Nick与她因对调酒的热情和幽默感建立了深厚的友谊，而这杯经典的蜜瓜酸鸡尾酒正是那段时光的美好见证。



Maura

Tart, Acidic, Sweet
清新怡人，甜酸交织

Vodka, Italian Red Bitter, Yang Mei, Blood Orange, Cranberry, Lime

伏特加，意大利苦味酒，杨梅，血橙，蔓越莓，青柠

RMB 108

As the head bartender at the first bar Nick ever worked at, Maura took no nonsense behind the bar and showed Nick what is really important about bartending. The cocktail features red fruits, symbolizing intense passion.

作为Nick工作的第一家酒吧首席调酒师，Maura工作严谨的态度成为Nick的榜样。红色水果，浓烈热情，而其风味则带来新鲜酸感，宛如以身作则Maura其实也平易近人。



Fatal Flying Guillotine

Sour, Funky, and Fun
酸爽开胃，趣味十足

Tabb Baijiu, Gin, Lychee, Pomegranate, Lemon, Peychaud's bitters

堂白白酒，金酒，荔枝，石榴，柠檬，佩乔苦精



RMB 108

Created based on Nick's fond memories of working with American Bartending Legend Brother Cleve on a "Kung Fu Grindhouse" pop-up menu, the combination of ingredients creates a lively and dynamic drink, reminiscent of Cleve's vibrant personality.

这杯鸡尾酒是对美国传奇调酒师Cleve的缅怀，Nick曾和他一起以“邵氏兄弟”功夫电影为灵感创造一份快闪酒单。以中国白酒为基酒，加入清新水果风味，亦如灵动的Cleve仍在身边。

Ideas Man

Creamy, Tropical, and Sour
浓郁热带，酸甜相宜

Rum, Passionfruit, Cinnamon,
Calpico, Lime

朗姆酒，百香果，肉桂，养乐多，
青柠

RMB 108

The Ideas Man cocktail honors Peyton, a colleague of Nick known for his endless creativity. His ideas range from brilliant to quirky, making every cocktail an adventure. This drink captures his spirit, blending different twists that keeps you on your toes.

“Ideas Man”鸡尾酒向Nick曾经共事过的Peyton致敬，他以无尽的创造力闻名。他的奇思妙想将每一杯鸡尾酒化作一次探险，趣味横生。这款特调正如Peyton本人一样，风味独特而多变，让人着迷。



T-Bone

Smokey, Fruity, Complex
烟熏果香，层次丰富

Eastern Folklore Brandy Cask Whiskey,
Makers Mark, Lapsang Souchong Tea,
Raspberry, Chocolate, Coconut Water

百夜绚蛟龙版调配威士忌，美格波本威士
忌，正山小种，覆苺莓，巧克力，椰子水

RMB 108

Nick and T-Bone worked together, pushing each other to grow. Like Zhengshan tea and peaty whiskey, they balance and enhance each other. Fruit, chocolate, and coconut milk add depth to their blend.

Nick和T-Bone曾经每天一起工作，一起成长并真实对待彼此，良性竞争促成快速成长。他会让你发现自己的优点并且保持不怠惰。仿若正山茶的烟香与调配威士忌的熏味，在不分伯仲并驾齐驱之下，达到“双赢”，而水果、巧克力与椰汁的加入则使其更加复杂，更有韵味。



Bando

Tart, Crisp, Bright
酸爽清脆，明快宜人

Apple Brandy, Apple Cordial
House Sour

苹果白兰地，自制酸苹果甘露

RMB 88

As Nick's first bar teacher, Bando taught Nick the essentials of being a good bar assistant before being a good bartender - the path is simple - and this cocktail reflects Bando's teachings by using only two ingredients for a refreshingly bright flavour.

作为Nick的第一位酒吧老师，Bando教会Nick在成为优秀的调酒师前，需先做好酒吧助理的要点——大道至简，而这款鸡尾酒仅用两种原料，呈现出清爽明亮的口感，也体现了Bando的教诲。

Carlo

Earthy, Rich, Nutty
泥土芬芳，醇厚坚果

Rittenhouse Rye, Cognac, Benedictine,
Brown Butter, Hazelnut, Black Lemon,
Fermented Maple Mushroom

瑞顿黑麦威士忌，干邑，法国廊酒，焦化
黄油，榛果，黑柠檬，发酵枫糖蘑菇

RMB 108

Carlo, Nick's previous bar manager and friend, whose impactful advice—“Do everything exactly the same as you're doing it now, except faster, cleaner, and better”—reshaped Nick's career. This cocktail, rich in flavour from various spirits, is enhanced by caramelised butter and balanced with nutty and herbal notes, symbolizing their deep bond.

Carlo是Nick的良师益友，他曾给出对Nick事业上最有影响力的指导，就是更快速的工作，更干净的台面。威士忌，干邑与廊酒的融合赋予酒液浓郁的风味，而焦化黄油的加入使其更加醇厚，再与坚果草本平衡后，便是对两人深厚友谊的展现。



Banana Boys Never Die

Creamy, Rich, Dessert
丝滑浓郁，甜点风味

Jameson, Mr. Black, Banana Milk, Chocolate,
Vanilla Pudding
尊美醇爱尔兰威士忌，嘿黑先生咖啡利口酒，香蕉牛奶，香草布丁

RMB 108

Alex Helle, who worked with Nick in Hong Kong, loved bananas so much he kept a stash taped to the bar wall for long shifts, earning the nick name "banana boy". The cocktail, inspired by his cheerful persona, blends whiskey with coffee for depth, and banana milk and pudding for sweetness.

曾经和Nick一起在香港工作的Alex非常喜欢香蕉，他曾经把香蕉用胶布贴在酒吧工作台旁边的墙上，以防我们长时间工作的时候饿肚子。甜味带来幸福感，就好像Alex的形象，如沐春风，威士忌的浓郁基础上加入咖啡，香蕉牛奶以及布丁，甜美的味道喷涌而出。



Ezra

Strong, Tropical, and Floral
热带浓郁，花香飘逸

Jamaican Rum, Cognac, Chocolate,
Elderflower, Absinthe, Lime
牙买加朗姆酒，干邑白兰地，巧克力，接骨木花，苦艾酒，青柠

RMB 108

Ezra, a bar legend, built Drink in Boston and Mostly Harmless in Hong Kong. Nick learned from her in Hong Kong. This cocktail, inspired by her White Witch drink with added cognac from Nick, features elderflower and wormwood, traditional witchcraft ingredients.

作为酒吧业界的传奇人物，Ezra先后创立了波士顿Drink酒吧，香港Mostly Harmless酒吧，Nick曾在香港向她学习。这杯鸡尾酒是来自于她的White Witch鸡尾酒并加上她最爱的干邑白兰地。接骨木，苦艾都是传说中女巫制作魔药的材料，干邑的加入则表达了Nick对她的感恩。



Seven

Fresh, Fruity, Herbal
果香清逸，草本悠然

Peddlers Gin, Green Grapes,
Cocchi Americano, Lemon

巷贩金酒，青提，好奇美国佬，柠檬

RMB 98

Seven, who worked alongside Nick at a single-night event years ago, showcased remarkable skill in incorporating matcha into cocktails. This drink pairs crisp green grapes and herbal vermouth, showcasing a perfect marriage of natural flavours and creativity.

多年前一场活动中，Seven与Nick并肩工作，他非常擅长将抹茶融入鸡尾酒，手法优雅，充满仪式感。而这杯搭配青葡萄的清新与苦艾酒的草本风味，是将自然风味与创意巧妙结合的特调。



Rotating Milk Punch

Weekly Punch special! Ask our staff
for the latest delights!

每周Punch变不停！快向服务员打听
最新惊喜口味吧！

RMB 78 / Glass 杯

JING 井