



COCKTAIL | SAKE | WINE

BAR

www.ligawnyc.com



WELCOME TO LIGAW





HOUSE RULES



Be Kind. It's the only dress code we care about. Pull up a chair, not an attitude and leave your ego at the door. Any behavior to the contrary will not be tolerated.

Respect Our Diverse Community. Everyone belongs here — every identity, every background, every love story. Treat others how you'd like to be treated and you'll always have a place at Ligaw.



Share The Space. This isn't a stage — it's a living room. Make room for someone new and treat our home the way you'd like us to treat yours.

Sip With Intention. Enjoy the drinks, indulge in the company. Engage with the present, not in excess.

Connection Requires Consent. Respect boundaries. Ask first, honor no, celebrate yes. And if it's not a *fuck yes*, then it's a *hell no*.

Approach With Curiosity. Ask about the drinks, the stories, the names. We love questions almost as much as we love cocktails.

DISCLAIMER : Not liable for late-night texts, accidental crushes, or sudden (consensual!) make outs. Side effects may include: lingering eye contact & 'one more round' syndrome.
Please sip responsibly.





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CHERRY COLA FLOAT

You said “just friends” — so why did it Taste like forever?
You’re laughing. You’re sharing fries. You’re wondering if
they feel it too?

MADE WITH

lichiko Shochu, cherry
cola, vanilla ice cream,
amaro foam, clarified

TASTES LIKE

Playfully complex.
Nostalgic cherry cola
sweetness. Velvety vanilla
body. Grown-up depth
from amaro. Bright sake
bubbles for a refreshing
lift.

THE FEELING

Like a root beer float grew
up, went to Paris, and
came back
with emotional
intelligence.

WHAT IF?



YOGURT WITH GRANOLA

You innocently shared a spoon. Now they laugh at your jokes. Remember your allergies. And you're spiraling into parallel universe fantasies.

MADE WITH

Vanilla yogurt-infused Souleil white wine, mangosteen tea syrup, lemon, clarified, dehydrated honey powder, granola

TASTES LIKE

Crisp, bright, tropical. Mangosteen meets the plush tang of yogurt. Wine adds sunny minerality. Lemon cuts the sweetness.

THE FEELING

Like you ended up on the dance floor with your crush. Lights low, song just right — and before you knew it ...that kiss.

THE CONFESSION



\$18

GOJI BERRY GREEN TEA

The moment your heart says it out loud before your head can stop it. The look before the kiss, and the sentence that changes everything.

MADE WITH

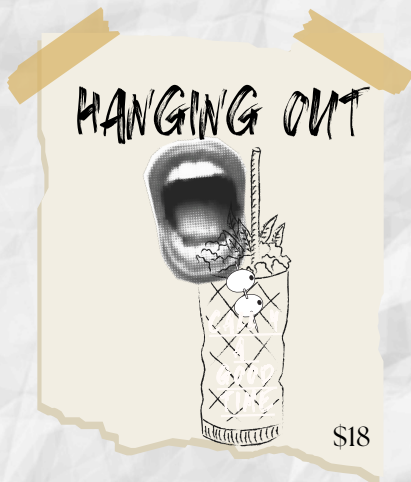
Goji berry-infused Souleil white wine, peach shrub, aloe green tea syrup, lemon, citrus bitters

TASTES LIKE

Sharp, tart, fruity, herbal. Yuzu shrub adds a tangy spark. Aloe green tea brings soft, calming clarity and freshness. Goji berry rounds it out with earthy sweetness and quiet depth.

THE FEELING

A nightcap that feels like reading your own diary out loud — raw, cathartic, unforgettable.



DIRTY MARTINI HIGHBALL

Your cool aunt came to visit and told you to trust your gut. It's "only drinks" but now you're three olives deep, asking about astrology and trauma.

MADE WITH

Sake, calamansi yuzu-infused olives, tonic, club soda, mozzarella ranch foam

TASTES LIKE

Savory and bright. Mozzarella-washed sake brings unexpected richness. Calamansi and yuzu offer a Filipino twist on brine. Soda & tonic for a long, crisp finish. Ranch foam satisfies those late-night cravings.

THE FEELING

A dirty martini in sneakers. Flirty, salty, and confusingly comforting.



CORN FLAKE HALO HALO

Love that lingers, like a familiar bedtime story. She taught you to stir with purpose, to drink with joy, and to always leave a little room for sweetness.

MADE WITH

Cinnamon-infused Souleil white wine, rice, cloves, tobacco bitters, condensed milk, corn flake milk

TASTES LIKE

Spiced, nutty, and nostalgic. Silky milk punch layered with warm cinnamon and clove. Corn tea foam adds an earthy finish. Tobacco bitters tie it all together, with a crisp cornflake bow.

THE FEELING

Halo halo of memory & meaning. Equal parts dessert, devotion, and Lola's quiet strength.



UBE BUKO PANDAN

The chase, the charm, the slow melt into maybe. This is how it starts — not with fireworks, but with a soft glance, a shared laugh, a sip that feels like home.

MADE WITH

Sake, coconut syrup, Lucky Ox pandan coconut sparkler, ube foam

TASTES LIKE

Light, floral, lush. Crisp sake keeps it delicate. Buko pandan syrup brings creamy sweetness with earthy depth. Sparkling coconut bubbles flirt with ube foam for a soft, magical finish.

THE FEELING

Like falling in love on a humid night — slow, sweet, and a little bit spellbound.



NEW OLD FASHION

You told yourself you wouldn't ... yet here you are. Mind wondering, heart wanting, fingers tapping that message you're aching to send.

MADE WITH

Spice & citrus-infused Sake Ono, dalandan syrup, Angostura and citrus bitters

TASTES LIKE

Spirit forward, bold. Bright citrus with warm spice undertones. Bitters weaving in depth and intrigue. A sake twist on a classic Old Fashioned.

THE FEELING

Risky, zesty, and a little reckless — like pressing send at 2 AM when you know you shouldn't.



SINIGANG SOUR

Crisp, refreshing, and moving way too fast...
but maybe you're into it?

MADE WITH

Souleil Rose, dalandan syrup, lime bitters, miso sinigang, dry vermouth, egg white

TASTES LIKE

Bittersweet, citrus, velvety. Sour yet creamy — Sweet on the lips, bitter on the finish - like the honeymoon phase itself.

THE FEELING

The glow-up period where everything feels like magic — till you hit that first road bump.



TEA KINDA COCKTAIL

Like holding hands through the last golden days of summer and slowly melting into cozy autumn nights.

MADE WITH

Jasmine-infused sake, corn tea syrup, lemon, Calpico

TASTES LIKE

Light yet decadent. Floral blossoms from the jasmine infusion. Sweet and creamy comes in from the Calpico, finishing with a nutty little wink from the corn tea syrup.

THE FEELING

It's time to spill all the tea...after a good night, a bad date or the best morning after.



GUAVA HIGHBALL

Sweet, fiery, and absolutely going to lead to a bad decision
— but let's go on an adventure anyway.

MADE WITH

Juniper-chili infused
lichiko, guava, calamansi
tang, club soda, salt rim

TASTES LIKE

Juicy, tropical, sweet,
spicy. Guava dances with
a hint of lavender...for the
calm before the chili heat
hits, and suddenly you're
in too deep.

THE FEELING

Giddy love that starts with
“just one drink” and turns
into “show me your New
York.” Then, someone
leans over to ask, “Why
haven't you married her
yet?”



MELON

You didn't expect to fall... and then you did. Slowly, then all at once. You thought it was "just a phase" but they turned out to be your person.

MADE WITH

Juniper-infused Sake Ono, melon, aloe vera, cucumber, melon ball

TASTES LIKE

Clean, crisp, refreshing. Juicy melon lays the foundation like a sweet, steady kind of love. Sake adds a sunlit brightness — fresh and hopeful. Aloe sweetness balanced by cooling cucumber and the gentle bite of juniper.

THE FEELING

A garden brunch turned golden-hour kiss. Might make you believe in forever again — even if it's just for the night.



WINE



SOULEIL

Souleil Le Blanc

\$ 13/50

Notes: Zesty citrus, crisp pear, and a sea-kissed finish.

Vibe: Bright, refreshing, and just a little flirty—like that friend who always convinces you to stay for “one more.”

Souleil Le Rouge

\$ 15/55

Notes: Juicy red berries, gentle spice, soft finish.

Vibe: The “family’s in town” wine—because one glass is never enough, and before you know it, the whole bottle is gone with the first round of stories.

Souleil Le Rose

\$ 13/50

Notes: Strawberries, wildflowers, a hint of summer salt air.

Vibe: The “girls’ night” wine! Playful, pretty, and so crushable you’ll forget whose glass is whose because celebrating each other is all that really matters.

A portion of each bottle’s proceeds supports ocean conservation projects — so every glass helps a cause.





WINE



WHITE

Riesling Trocken — A.J. Adam
(Mosel, Germany)

\$ 18/72

Notes: Dry, crisp with lime & green apple. Slate minerality, mouthwatering acidity, refreshing finish.

Fun Fact: Barbara Adam runs the winery in Mosel. She's one of the few women to lead her own cellar in the region, reviving her family's steep vineyards by hand clinging to vines that grow on vertical slopes.

***Mâcon-Villages —
Héritiers du Comte Lafon***
(Burgundy, France)

\$ 21/84

Notes: Fresh yet creamy, with lemon curd, pear, and a hint of almond. Silky and balanced.

Fun Fact: Caroline Gon has crafted these wines for almost 20 years, helping turn the Mâconnais into one of Burgundy's most exciting white wine regions while keeping everything biodynamic.



WINE



RED

***Pinot Noir “Reserve” —
Patricia Green Cellars***
(Oregon, USA)

\$ 22/88

Notes: Silky and aromatic, with notes of cranberry, red cherry, and rose petal. Smooth, delicate tannins with subtle forest floor and spice on the finish

Fun Fact: Patricia Green was one of Oregon's trailblazing female winemakers, known for her humor and fierce independence. She used to say, “Don't get in the vineyard's way.” Her legacy continues under her team, who honor her philosophy of minimal intervention.

***Rosso di Montepulciano —
Cantine Dei***

\$ 17/64

(Tuscany, Italy)

Notes: Bright ruby in color with aromas of ripe cherry, plum, and a touch of violet. On the palate, it's juicy and medium-bodied with soft tannins and refreshing acidity. Expect flavors of red berries, light spice, and a clean, balanced finish.

Fun Fact: Caterina Dei, a trained singer and performer, blends artistry with winemaking, even designing a travertine cellar with perfect acoustics for concerts.



WINE



CHAMPAGNE

“Le Brut” 1er Cru Champagne **\$ 152**
A. Margaine

(Villers-Marmery, France)

Notes: Dry, high acidity, crisp and refreshing, medium body

Fun fact: Caroline Margaine is the fifth generation at her family's domaine — and one of Champagne's rising stars. She's known for precision and sustainability, crafting Chardonnay-forward Champagnes in a village famous for its unusual mix of chalk and clay soils.

“Reserve” Grand Cru Brut **\$ 160**
Champagne H. Billiot

(Ambonnay, France)

Notes: Full-bodied, dry, creamy mousse, balanced acidity.

Fun fact: Laetitia Billiot took over her family's Grand Cru estate at just 22, continuing four generations of Champagne growers. She still hand-crafts each bottle in Ambonnay, balancing the power of her terroir with her own quiet strength

BEER

SALTFIELDS RICE LAGER **\$ 12**

“NODOGOSHI” Supremely Dry and crisp
Brewed with Rice and Koji



ZERO PROOF



LUMAY SOCIETY

Add shot + \$3

Mixed Signals **\$ 14**

Lavender calamansi syrup, tonic, citrus foam

Like a Virgin **\$ 14**

Buko pandan syrup, club soda, ube corn tea foam

Friendzone **\$ 14**

Ube corn tea syrup, coconut water, club soda

LUCKY OX

Sparklers **\$ 8**

SALTED LEMONADE
COCONUT PANDAN

OTHER

Soft Drinks **\$ 5**

SODA WATER
TONIC
COCA-COLA, DIET COKE, GINGERALE



FOOD



SAVORY

Pineapple Pizza Bun **\$ 10**

Bao, tomato, Italian sausage, mozzarella, craquelin

Bread, of course! **\$ 8**

Housemade herb foccacia served with our house-infused olive oil

SWEET

Profiteroles **\$ 6 / \$ 15**

Choux pastry, buko pandan, crème patisserie

Slice Du Jour **\$15**

Made just for today, highlighting seasonal flavors, a guest favorite, or a little surprise from us at the bar. Ask us for the story behind it.

COLD

Charcuterie **\$ 28**

Chef's selection of two meats, two cheeses, crisp crackers and accoutrements

Chip & Dip **\$ 8**

Caramelized French onion dip with chips



Thank you for stepping into Ligaw! It's not just a bar, but the little home we've built out of love, late nights, and countless dreams. Every brick, every glass, every detail here carries a piece of our story, and by being here, you've become a part of it, too.

Ligaw means to court, to woo, to wander, and we hope you feel all of that in every sip, the sweetness of connection, the spark of discovery, and the warmth of belonging. This space was made for friends old and new, for laughter that lingers, and for love in all its messy, beautiful forms.

From our hearts to yours: thank you for believing in us, for celebrating with us, and for letting us share this chapter of our story with you.

We can't wait to write the next ones... together.



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