



BALIXOLOGY

[buh.leek.sol.uh.jee]
noun, usually facetious

The art of preparing mixed drink by our Balixologist using herbs, spices, fruits and vegetables that are locally sourced.

Tree Bar is inspired by the lush flora that encompasses Bali. More than just an interpretation of the island, Tree Bar is our ode to Bali's sacred heritage. One of the first things that you will notice coming to this bar is our Pule Tree'-a mystical tree widely used by carvers to make Balinese traditional masks-which is believed to hold spirit.

As we pride ourselves in supporting almost everything local. We are collaborating with local producers to create a home made variety of flavors on infused arak.

We invite you to imbibe and experience Tree Bar's program where we take a modern approach on a new flavor through an understanding of the Balinese heritage, creating an inspired new taste experience.

Ask our Balixologist to take you on that journey.





LAKLAK REBORN

This little riff is inspired by Balinese dessert. Named the Lak Lak. Try saying that 5 times without stumbling on your word.

White Rum - pandan infusion, arak spiced liqueur, fermented pineapple, and coconut nectar

Tropical, Tiki

NIRMALA

Nirmala is a Sanskrit compound word consisting of the terms nis/nir & mala, that's mean spotless, clean, pure, & brilliant, and we adapted to our concoctions by using milk punch method.

Spiced Rum Fat Wash Peanut Butter, coconut liqueur, pineapple, spices, black tea, coconut milk wash

Tropical Refresher



MANTRA

Butterfly pea flower, when steeped, is more of a blue / indigo but in presence of acid, it turns purple, Arrack ka dabra that is magic word or MANTRA that we used.

Arak - butterfly pea infusion, lemongrass gin, Aperol, pomelo & elderflower cordial, soda water

Crisp & Refreshing Floral

SUDAMALA

Sudamala is the title of Gender Wayang piece that is played during a ritual procession to ask for Tirta (holy water) for cleansing or wounding. Sudamala is a symbol of purity. From this riff performers interpreted that a Gender Wayang performer must have a pure and sincere soul in accompanying the ritual procession.

Dry Gin - Magnolia flower infusion, vermouth secco, kemangi & cucumber cordial

Refreshing Floral





TAMBRING 2.0

A curated unique cocktail by BALIXOLOGY concept made from Balinese arak, a perfect herbal combination of turmeric & tamarind, made surprisingly refreshing.

Barrel aged arak, coconut liqueur, tamarind, turmeric, spices, and lime

Fresh as Sunflower

KACICANG

Inspired by Rose gimlet, and twisted into BALIXOLOGY way, fuse with ginger torch flower that used a lot in the daily life of Balinese people on culinary, now we use for our cocktail.

East Indies Archipelago Gin, arak – kecombrang infusion, Italian bitter, rose, orange marmalade, lemon

Zingy & Refreshing Foral



TEMU LAWAK



This cocktail inspired by a variety of local spices & herbs combined with the spirit of local wisdom in socializing with other people where they meet (Temu) there will always be laughter accompanying their banter (Lawak)

White rum, arak infused pineapple, curcuma & pineapple hippocras, honey spiced

All Day Refresher



FROM THE BALIXOLOGIST

Experience the classic twist in Balixology ways.

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LUCKY WAYANO

There is no “Aperitivo” without the Spritz. We take the classic Italian after work wind-down drink and give it a fruity & creamy flavor in tropical twist.

Vodka, Aperol, strawberry cheese seltzer

Crisp Afternoon Refresher



RIMBA

Inspired by The Mojito is a Cuban cocktail made with rum, lime, sugar, mint, and soda water, are unclear. Some say it originated in Havana in the 16th century.

White rum, dry vermouth infused betel leaf, kemangi leaf, mint, cucumber, lemon, soda water

All Day Refresher



KELAPA OLD FASHIONED

Old fashioned have been made using any number of spirits as the base, bitter and even the sweetener, here is modern interpretation of it.

Bourbon whisky fat washed coconut, caramelized coconut sugar, chocolate bitters

Boozy Sipper



WATERMELON IN THE GARDEN

Inspired from the La Paloma in the 1860s was created by Don Javier Delgado Corona in Mexico, and we're start to re-assemble with uniquely flavor from the Bali's watermelon, it has grown in western of Bali (Jembrana), and blend up with local pomelo, to get the nice reef on sunshine in the island of God, proudly present 'Watermelon in the garden'

Tequila Reposado, elderflower & pomelo cordial, homemade watermelon sparkling, salt solution, Angostura Orange Bitter

All Day Refresher



MAMIRITA

There are many conflicting stories about the history of the Margarita cocktail. Our favorite comes from the legendary Balinese Room in Galveston, Texas where, in 1948, head bartender Santos Cruz created a drink for the famous singer Peggy (Margaret) Lee. He used the Spanish version of her name, Margarita, our irresistible margarita with the crowd and savor flavor, that's not only visually stunning, but will also tantalize your taste buds with the intriguing flavor.



Tequila Reposado, tangerine liqueur, spicy pineapple, lime, chili bitter

Bright & Spicy

TAMARILLA



Tamarillo or Dutch eggplant is a type of plant that is a member of the eggplant family originating from the South American, in Indonesia this eggplant was first brought and developed in Indonesia by Dutch in Bogor, since 1941, so it's known as Dutch eggplant even though this fruit come from the Amazon Region in Latin America.

Vodka, arak salak, lychee liqueur, tamarillo, spicy strawberry & guava, lime

Bright & Zingy

SMOKEY AGED NEGRONI

This classic was first created for Pascal Olivier Count de Negroni in 1919 at Florence café casino, Italy. The bartender who created the drink was named Fosco Scarcelli. Here we aged inside the barrel and serve in unique way with artificial smoke.



Gordon Dry Gin, Campari, Cascara vermouth, aged for 2 weeks on oak barrel

Complex Sipper

PROJECT MANHATTAN



It's a classic cocktail believed to date back to the late 1800's made with branching mixture of bourbon or rye whiskey with sweet vermouth, Jackfruit in Manhattan / Project Manhattan was inspired by Manhattan famous drink. Using local flavored ingredients.

Jim Beam Bourbon – cashew infusion, vermouth infused jackfruit, coconut liqueur, juruh

Boozy Sipper

VODKA
Smirnoff Red Stolichnaya Ketel One Beluga Noble One Cîroc Grey Goose Belvedere
GIN
Gordon East Indies Archipelago East Indies Bali Pink Pomelo East Indies Banda Fine Spiced Beefeater Bombay Sapphire Tanqueray London No. 1 Bulldog Four Pillars Bloody Shiraz Four Pillars Rare Dry Gin Tanqueray No.10 Hendricks's
RUM
Captain Morgan White Bacardi Spiced Bacardi Carta Blanca Plantation 3 Star Brugal Extra Dry Myers Dark
TEQUILA
El Jimador Reposado Don Julio Blanco Patron Silver Don Julio Reposado Patron Reposado Don Julio Anejo Patron Anejo
MEZCAL
Machetazo Espadin

BOURBON/RYE /SOUR MASH WHISKEY
Jim Beam White Bulleit Bourbon Makers Mark Jack Daniel No. 7
SCOTCH WHISKY
BLENDED MALT Johnnie Walker Red Label Johnnie Walker Blonde Johnnie Walker Black Label Chivas Regal 12 Monkey Shoulder Chivas Regal 18 Johnnie Walker Blue Label
SINGLE MALT Singleton 12 Talisker 10 Bowmore 12 Lagavulin 16 Macallan 12
IRISH WHISKY
Bushmills Jameson
OTHER WHISKY
Canadian Club
COGNAC / BRANDY
St. Remy V.S.O.P Remy Martin V.S.O.P
GRAPPA
Saba
BALINESE SPIRIT / ARAK
Arak plain Barrel Aged Arak Arak Infused Pineapple Arak Infused Orange Arak Infused Lemongrass Arak Infused Ginger Torch

BEERS
Bintang Pilsner Bintang Radler lemon Heineken Albens Apple Cider
TEETOTALING
BERRY & MINT SMASH Strawberry, raspberry, mint, lime, sprite CUCUMBER & BASIL SMAS Cucumber, basil, elderflower, lemon, tonic CURIOUS SOBER Fermented pineapple, coconut water, strawberry spicy, lemon TROPICAL HAZE Strawberry, banana, pineapple, vanilla, coconut cream
COFFEE & TEA
Coffee/Tea Milk Coffee
FRESHLY PREESED
Watermelon, Orange, Apple, Carrot Young Coconut
FRUIT JUICES
Guava Lemon Strawberry Cranberry

SODA / SOFT DRINK

Coca Cola
Coca Cola Zero
Sprite
Tonic Water
Soda Water
Red Bull

HEALTH TONICS

JAMU / LOLOH

A traditional Indonesian concoction with healing properties that has been passed from our ancestor down through the generation as an elixir of life, served chilled, we add our twist to it. We've got 2 flavors

Honey Ginger
Tamarind & Turmeric

WATER

Equil Still Water 380 ml
Equil Still Water 760 ml
Equil Sparkling Water 380 ml
Equil Sparkling Water 760 ml

Should you require one please ask your waiter.
Should you have any dietary requirements please inform your waiter

