



GADAO BAR

SEASONAL COCKTAILS 15

Spiced Fashion

Cinnamon and Rosemary, Bulleit Rye Bourbon, Spiced Syrup, Lemon Juice, Bitters
Garnish with Cinnamon, Black Cherries, Orange Peel and Star Anise

Whiskey Berry Mule

Ginger and Couple of Blueberries, Bulleit Bourbon, Lime Juice, Honey Syrup, Ginger Beer,
Garnish with Mint and blueberries

Melon Twist

Cucumber and Honeydew Fruits, Smirnoff Apple Vodka, Lemon Juice
Kiwi Syrup, Triple Sec, Midori Liqueur, Garnish with Honeydew Balls and Cucumber Strip

BMS

Frozen Mango, Blueberries, Strawberry Chunks, Fresh Lemon Juice , Coconut Syrup,
Mango Juice Johnnie Walker Black, Garnish with Mint and Mango Chunks.

CLASSIC WHISKEY SOUR

Makers Mark Bourbon, Lemon Juice, Honey Syrup,
Garnish with Slim Burn Lemon and Dashes of Bitters

White Russian

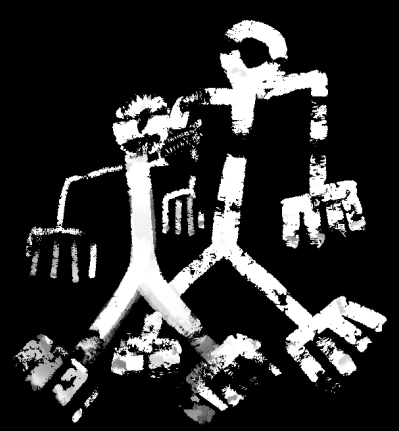
Vodka, Cream, and Coffee Liqueur

Negroni

Gin, Sweet Vermouth, Campari and Orange



GADAO BAR



FOLKTALE: GADAO'S STRENGTH

Once upon a time, a long time ago, on the island of Guahan in the Mariana Islands there lived two manmaga'lâhi (chiefs) named Malaguana and Gadao. Malaguana was the maga'lâhi of Tomhom (Tumon) in Northern Guahan. Gadao was from southern Guahan and was the maga'lâhi of Inalahan (Inarajan).

The manmaga'lâhi, in those days, were usually the strongest and wisest members of their clans. However, there was much debate about who was the strongest and mightiest maga'lâhi of the entire island. Legend had it that because of his tremendous strength, Malaguana was widely regarded as being the greatest maga'lâhi of Guahan. This unofficial title was something that Malaguana and the villagers of Tomhom were proud of and quick to defend. However, there was one skeptic from another village who, during a visit to his relatives in Tomhom, expressed his belief that Malaguana was no match for Gadao.

"Although Malaguana is one of the strongest and mightiest manmaga'lâhi of Guahan, his strength is nothing compared to that of Gadao of Inalahan village," said the visitor.

When Malaguana heard about the visitor's remark he was eager to visit Inalahan to prove that he was stronger and mightier than Gadao. "I am the strongest and the greatest maga'lâhi of Guahan and I will prove it by defeating Gadao in a duel of strength!" boasted Malaguana.

Determined to end the debate over who was the strongest maga'lâhi of Guahan Malaguana made his way to Inalahan. As he entered the southern coastal village Malaguana met up with a man who appeared to be a village farmer. Little did he know that the farmer was Maga'lâhi Gadao.

"Hafa adai!" Malaguana called out, "I am Maga'lâhi Malaguana of Tomhom, the greatest maga'lâhi of Guahan, and I am here to challenge the strength of Gadao. Bring me to him at once!"

Gadao was surprised at Malaguana's words. He decided not to reveal his true identity just yet. He said in a friendly tone, "Welcome to Inalahan, Maga'lâhi Malaguana. If you wish to meet Gadao I will certainly take you to him. But since you've traveled such a long way, I would first like you to join me for some refreshing coconut juice."

"Thank you," Malaguana said gladly.

Gadao went to the nearest coconut tree and with incredible force shook the tree until all the coconuts came falling down. Gadao picked one up from the ground and, with his bare hands, cracked it into two perfect halves, giving one half to Malaguana.

Malaguana was astonished by what he had just witnessed. He could not believe that an ordinary man could possess such tremendous strength. When Gadao looked the other way, Malaguana picked up one of the fallen coconuts and attempted to crack it open with his bare hands. He couldn't do it, and began to doubt his superiority over Gadao.

"If an ordinary Inalahan farmer possesses this much strength, how much stronger is their Maga'lâhi Gadao?" Malaguana thought to himself. Unwilling to risk defeat and ruin his reputation, Malaguana decided to return to Tomhom.

"I thought you wanted me to introduce you to Gadao?" said Gadao, as he observed Malaguana getting ready to depart. For a moment Malaguana was silent as he thought of an excuse. He finally said, "I'm sorry, I must go home now. I have been away from Tomhom too long and I feel that my leadership is greatly needed back home."

Gadao was quite pleased at this outcome because he was able to intimidate Malaguana without actually challenging him. Gadao decided against revealing his true identity because he knew that Malaguana would go home thinking that Gadao was more powerful than he actually was.

Gadao, however, felt sorry for Malaguana and decided to offer to take him home by canoe and Malaguana accepted Gadao's offer. The two maga'lâhi got into Gadao's canoe and began to paddle in opposite directions. Unaware that the other was paddling in the opposing direction, both maga'lâhi paddled harder and harder as they noticed that the canoe wasn't moving. Finally, the opposing forces, the canoe split in half and both maga'lâhi were thrust in opposite directions.

As a remembrance of this event, Gadao drew the story on a wall in a cave. Today, this same petroglyph is still well preserved in Gadao's Cave in Inalahan. In honor of Gadao, a statue was placed alongside Inalahan Bay. The statue is a huge figure of Gadao sitting in his portion of the ripped canoe and holding a paddle.



GADAO BAR

WHISKEY

Jack Daniel's	10	Ardbeg	15
Jim Beam	10	Chivas 12years	15
Makers Mark	11	Cragganmore	16
Bullet Bourbon	11	Woodford Reserve	16
Knob Creek Straight Bourbon	11	The Glenlivet Captain's Reserve	16
Glen Grant 10years	11	Glenkinchie	16
Jack Daniel's Fire	11	Jameson Black Barrel	18
Gentleman Jack	11	Kavalan Classic	18
Bullet Rye	12	Johnnie Walker Green Label	18
Knob Creek Rye	12	WhistlePig 10years	20
Iwai Traditional	12	Oban	20
Jameson	12	Macallan 12years	22
Johnnie Walker Black	12	Ballantine's 17years	25
Glen Grant 12years	12	Chivas 18years	25
Kavalan Distillery	12	WhistlePig 12years	25
Elijah Craig	12	Glen Grant 18years	25
Talisker	15	Glenmorangie 18years	25
Kavalan Port Cask Finish	15	Ballantine's 21years	30
Willet Bourbon	15		



GADAO BAR

VIP WHISKEY

Longmorn 16years	30	Macallan Estate Reserve	45
Nikka Coffee	30	Nikka Taketsuru	45
Whistlepig 15years	30	Ballantine's 30years	55
Royal Salute 21years	35	Blanton's Single Barrel	90
Johnnie Walker Blue	39		

JAPANESE WHISKEY

Akashi Red	10
Akashi White Oak	12
Nikka Black Rich Blend	12
Nikka From The Barrel	15
Nikka From Nikka	18
Nikka Yoichi Single Malt	20
Nikka Miyagikyo Single Malt	20
Nikka Session	20
Komagatake Single Malt	20
Yamazaki 12years	48



GADAO BAR

DRAFT BEER	7.5
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BOTTLED BEER

DOMESTIC BEER	6
<ul style="list-style-type: none"> • Budweiser • Bud Light • Miller Light 	
IMPORTED BEER	7.5
<ul style="list-style-type: none"> • Big Wave • Corona Extra • Heineken • Stella Artois • Modelo Negra • Michelob Ultra • Lagunitas India Pale Ale • Coors Light • Rogue Batchsquast • Sapporo • Asahi Dry 	

VIP COGNAC

Hennessy XO	39	Courvoisier VSOP	20	Remy Martin XO	20
Camus XO Elegance	25	Courvoisier XO	25		



GADAO BAR

WINE

WHITE WINE

- House Wine 12
- Cote des Roses (Rose / France) 14
- Matua Lands and Legends (Sauvignon Blanc / New Zealand) 17
- Decoy (Chardonnay / California) 18

RED WINE

- House Wine 12
- Catena (Malbec / Argentina) 13
- Simi Sonoma (Cabernet / California) 18
- La Crema Russian River (Pinot Noir / California) 28
- Beringer Knights Valley (Cabernet / California) 28

HOUSE CHAMPAGNE / HOUSE SPARKLING 12

PREMIUM BOTTLE CHAMPAGNE / SPARKLING

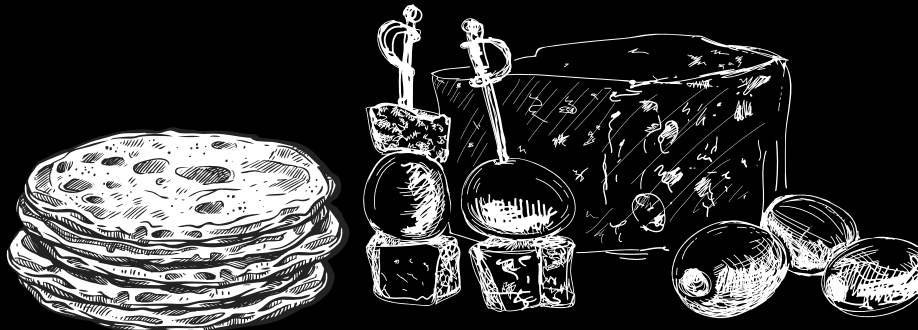
Veuve Clicquot	145	Pommery Blue	135
Moët & Chandon	125	Dom Pérignon	340



GADAO BAR

FOOD MENU

Mixed Nuts Side of Giant Cerignola Olives	9	Chicken Wings with Fries	22
Crostini Plate Assorted Crostini with Assorted Vegetable Tapas	12	Chicken Strips with Fries	24
Spanish Tortilla and Salad Pepper Pesto and Olive Tapenade	12	Assorted Cold Cut Italian Prosciutto, Soft Salami, Mortadella Vegetable Pickled	28
Vegetable Stick Avocado Dip, Cocktail Sauce	13	Assorted Cheese Plate Brie Cheese, Cheddar Cheese, Gorgonzola, Dry Nut, Dry Fruit and French Bucket	28
Marinated Mix Mushrooms Olive Oil, Red Wine Vinegar	18	Smoked Salmon Plate Lemon, Horseradish, Capper, Red Onion	28
Poke Nachos Ahi Tuna, Onion, Donne, Pepper, Soy Sauce, Avocado, Radish, Wonton Chips, Spicy, Aioli, Sesame Oil	18		
Panini Sandwiches with French Fries Ham and Cheese Panini Roast Beef Panini Turkey Panini BLT Panini	20		



A 10% service charge will be added to your bill.