



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

