The Saxon + Parole bar is an organic part of the restaurant of the same name and is not inferior to it either in terms of assortment or in terms of service. In 2013, he was recognized as the "Best Restaurant Bar of the World" by the prestigious Tales of the Coctail, which is held in New Orleans. Saxon + Parole moxologists are betting on natural ingredients and say decisive "no" to chemical additives and syrups. For the cocktail card, the well-known bartenders Naren Yang, Masashiro Urushido and Linden Pride meet here, which supplemented the classic recipes of the best American cocktails with a large number of natural ingredients made by hand. The wine list shows the classical regions of the Europa, as well as interesting wines from America - both North and South (including cult producers from Napa and Sonoma).

Average bill 40$