

<b>WHITE WINE</b>	<b>175/250/BTL</b>	<b>GIN</b>		<b>HOT N BOOZY</b>	
Sauv Blanc	5.5/7.5/19.5	Bombay Sapphire	3	Irish Coffee (whiskey)	8.5
Pinot Grigio	5.75/7.75/20.5	Tanqueray No. Ten	4	French Coffee (brandy)	8.5
Chardonnay	6.5/8.5/22.5	IOW Mermaid	5	Baileys Coffee (Baileys)	8.5
		Gordons Pink	3	Cuban Chocolate (rum)	8.5
<b>ROSE WINE</b>	<b>175/250/BTL</b>	Boe Violet	4	Mint Chocolate (Mint Liquor)	8.5
Cab Sauv	5.5/7.5/19.5	Haymans Sloe	4	Chocolate Orange (Cointreau)	8.5
Pino Blush	5.75/7.75/20.5				
White Zinfandel	6.5/8.5/22.5	<b>RUM</b>		<b>COFFEE</b>	
		Bacardi Blanco	3	Espresso	2
<b>RED WINE</b>	<b>175/250/BTL</b>	Captain Morgan Spiced	3	Dlb Espresso	2.5
Merlot	5.5/7.5/19.5	Malibu	3	Macchiato	2.75
Cab Sauv	5.75/7.75/20.5	Sagatiba Cachaca	3	Americano	2.75
Malbec	6.5/8.5/22.5	Havana Club Anjeo	4	Flat White	3
		Diplomatico	5	Cappuccino	3
<b>SPARKILING</b>	<b>125ml/BTL</b>	<b>VODKA</b>		Café Latte	3
Prosecco	6/25	Smirnoff	3	<b>TEA</b>	
Spumante Rosé	6.5/27.5	Ciroc	4	Green Tea	2.5
Champagne	7/30	Grey Goose	5	Mint Tea	2.5
				Breakfast Tea	2.5
<b>BEER &amp; CIDER</b>		<b>WHISKEY/BOURBON</b>		Fresh Mint	3
Sol	4	Jameson Irish	3	<b>SOFT DRINKS</b>	
Cusquena	5	Jonnie Walker Black	4	Soda & Lime	1.5
Daura Damm [gf]	5	Talisker 10 Year Old	5	Lemonade	2.5
Estrella Galicia 0.0%	4	Southern Comfort	3	Diet Coke	2.5
Malquerida	5	Jack Daniels	3	Coke Cola	3
Inedit	5.5	Bullet Bourbon	4	Orange Juice	3
Complot IPA	5.5	Woodford Reserve	5	Apple Juice	3
Stowford Press	4.5			Cranberry Juice	3
		<b>TEQUILA/MEZCAL</b>		Pineapple Juice	3
<b>BRANDY &amp; LIQUORS</b>		Patron Silver	3	Still/Sparkling Water	3.5
ABA Pisco	3	Patrol Anjeo	4		
Remy Martin VSOP	4	Patron Reposado Gold	5		
Disaronno	3	Patron XO Café	3		
Limoncello	3	Mezcal Joven	5.5		
Baileys/Almande - 50ml	3.5/4				

*Spirits are served as a 25ml measure unless specified*

*Wines by the glass also available in 125ml*

## RED

**Bodegas Paca Garcia, Rioja** 26.5  
*Cranzia, Spain*

**TerraNoble Reserva, Pinot Noir** 27.5  
*Casablanca Valley, Chile*

**TerraNoble Reserva, Carmenere** 32.5  
*Maule, Chile*

**L.A. Cetto Reserva, Nebiolo** 35  
*Baja California, Mexico*

**Black Tears, Malbec** 55  
*Mendoza, Argentina*

**Belle Glos, Pinot Noir** 65  
*Santa Maria Valley, California*

**Cheval des Andes, Malbec/Cabernet** 100  
*Mendoza, Argentina*

## ROSE

**J.I. Quinson, Grenache/Syrah** 25  
*Côtes de Provence, France*

**Bodegas Beronia, Tempranillo** 25  
*Rioja, Spain*

**Whispering Angel, Grenache/Rolle** 32.5  
*Côtes de Provence, France*

**Bodega Garzon Estate, Pinot Noir** 35  
*Maldonada, Uruguay*

**Château Miraval, Cinsault/Syrah** 35  
*Côtes de Provence, France*

**Château Minuty 281, Grenache/Syrah** 65  
*Côtes de Provence, France*

**Château d'Esclan, Garrus** 125  
*Côtes de Provence, France*

## WHITE

**Ego Bodegas, Moscatel/Chardonnay** 25  
*Jumilla, Spain*

**El Cipres, Torrontes** 26.5  
*Mendoza, Argentina*

**Vina Carta Vieja, Gewürztraminer** 27.5  
*Maule Valley, Chile*

**Vizconde de Barrantes, Albarino** 30  
*Rias Baixas, Spain*

**Coto de Gomariz, Treixadura** 35  
*Ribeiro, Spain*

**Ramsey Sidebar, Sauvignon Blanc** 55  
*Sonoma County, USA*

**White Bones, Chardonnay** 100  
*Catena Zapata, Argentina*

## SPARKLING

**Fin del Mundo** 30  
*Patagonia, Argentina*

**Mirabeau La Folie, Rosé** 32.5  
*Côtes de Provence, France*

**Heidsieck, Monopole Blue Top** 35  
*Champagne, France*

**Chandon, Brut** 35  
*Mendoza, Argentina*

**Bollinger, Special Cuvée NV** 55  
*Champagne, France*

**Laurent-Perrier, Cuvée Rosé** 65  
*Champagne, France*

**Perrier-Jouët, Belle Epoque 2012** 150  
*Champagne, France*