

COCKTAILS

THE LOYAL MARTINI	16
Choice of Gin or Vodka, French Vermouth, Buffet	
CHAMPAGNE COCKTAIL FOR TWO	65
Veuve Clicquot half bottle, Courvoisier VS, Accoutrements	
RED EYE	15
Cold Brew Liqueur, Chocolate Bitters, Bubbles	
LAST WORD	18
Gin, Green Chartreuse, Maraschino, Lime	
ROSÉ NEGRONI (ON TAP)	17
Gin, Lillet Rosé, Campari, Watermelon Cordial	
THE SPICY COMARE	18
Tequila, Thai Chili, Bell Pepper	
BLOODY SUNDAY SET	17
Choice of Vodka or Tequila, House Mix, Tecate, Buffet	
HEY BRUH '19 (ON TAP)	16
Vodka, House Aloe Vera Soda	

PUNCH BRUNCH (SERVES FOUR)

SPICY MIMOSA	15/48
Thai Chilies, Fresh Orange	
SHRUTE FARMS	17/55
Whiskey, Aperol, Strega, Honey Mace, Beet	

JUICES

SWEET GREENS	9
CUCUMBER & DILL LEMONADE	9
TOMATO TAMARIND	9
BEET, APPLE & GINGER	9

WINE & BEER

SPARKLING

BRUT Ayala “Majeur” Champagne, France NV	20
BRUT ROSÉ Domaine Bousquet, Argentina NV	17

ROSÉ

GRENACHE Domaine Lafond, Tavel, France ‘17	14
HONDARRABI ZURI “Antxiola”, Getariako Txakolina, Spain ‘18	13

WHITE

SAUVIGNON BLANC Domaine Laporte “le Bouquet” Sancerre ‘17	18
RIESLING Pierre Sparr, Alsace, France ‘17	13
PINOT GRIGIO Castelfeder, Alto Adige, Italy ‘15	15
PINOT GRIS Ponzi, Willamette Valley, Oregon ‘17	16
CHARDONNAY Bishop’s Peak, Central Coast, California ‘17	18

RED

PINOT NOIR Folly Of The Beast, Central Coast, California ‘17	19
SYRAH Xavier Vins, Côtes du Rhône, France ‘16	14
SANGIOVESE D. Cinelli Colombini, Tuscany, Italy ‘16	17
GRENACHE La Cabotte “Colline” Côtes du Rhône, France ‘17	16
CABERNET SAUVIGNON Whitehall Lane “Tre Leoni” Napa ‘15	17

TAP

PALE LAGER Peroni, IT	9
WHEAT BEER Allagash, USA	10
IPA Firestone, USA	9

BOTTLE

PORTER Black Duck, USA	9
LIGHT Heineken, NL	7
LAGER Tecate, MX	7