

## BUBBLY BY THE GLASS 10 CL

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<i>Taittinger Brut Champagne</i>	19.00
<i>Asolo Prosecco DOCG Extra Dry</i>	7.50

## G&T's

<i>Bathtub &amp; Valencian Orange Tonic</i>	12.50
<i>Nordes &amp; Premium Tonic</i>	11.00
<i>Vovis Maltese Gin &amp; Premium Tonic</i>	13.50
<i>Barentsz &amp; Elderflower Tonic</i>	11.50
<i>Double Yuzu Etsu &amp; Light Tonic</i>	13.50

## CLASSIC COCKTAILS

<b>Negroni</b>	8.00
<i>Cocchi Vermouth di Torino, Campari, Bombay</i>	
<b>Old Fashioned</b>	8.50
<i>Woodford Reserve, Sugar, Angostura Bitter, Orange Bitter</i>	
<b>Moscow Mule</b>	7.50
<i>Smirnoff Red, Ginger Beer, Lime Juice</i>	
<b>Dirty Martini</b>	10.00
<i>Haku Vodka, Dry Vermouth, Olive Juice</i>	

## SIGNATURE MOCKTAILS

<b>Essence</b>	9.50
<i>Tanqueray 00, Paragon Syrup, Grapefruit Tonic Water</i>	
<b>Vibrant</b>	8.00
<i>Martini Vibrante, Buss Raspberry, Sugar Syrup, Grapefruit Juice, Pomegranate &amp; Basil Tonic</i>	
<b>Blustery Wave</b>	8.00
<i>Martini Vibrante, Vanilla Syrup, Grapefruit Juice, Egg White, Aromatic Tonic Water</i>	
<b>Spicy Patels</b>	8.00
<i>Martini Floreale, Elderflower Syrup, Amaretto Syrup, Ginger Juice, Lemon Juice, Soda Water</i>	
<b>Sober Martini</b>	9.50
<i>Martini Vibrante, Tanqueray 00, Buss Passionfruit, Vanilla Syrup, Lemon Juice</i>	

## SIGNATURE COCKTAILS

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<b>Tipsy Cherry</b>	<i>bitter-sweet-fruity</i>	
<i>Pampelle, Dark Rum, Kriek Cherry Ale, Grenadine,</i>		11.50
<i>Grapefruit Juice, Borgat Bitter</i>		
<b>Negroni Experience</b>		
<i>Negroni Ambrato, Barrel Aged 45-Days Negroni,</i>		17.00
<i>Step Negroni</i>		
<b>Breezy Coast</b>	<i>refreshing-sweet n' sour-aromatic</i>	
<i>Mirto, Bacardi rum, Lemon Juice, Vanilla Syrup</i>		8.50
<i>Fennel Juice, Soda Water</i>		
<b>O.I.G.</b>	<i>bitter-fruity-citrusy</i>	
<i>Homemade Aged Tequila, Pampalle, Ameretto Syrup,</i>		10.00
<i>Grapefruit Juice, Angostura Bitter</i>		
<b>Red Lips</b>	<i>sweet-fruity-refreshing</i>	
<i>Spiced Rum, Strawberry Liqueur, Mojito Syrup, Grenadine</i>		8.50
<i>balsamic vinegar, grapefruit juice, soda water</i>		
<b>Italian Mule</b>	<i>refreshing-zesty-bubbly</i>	
<i>Smirnoff Vodka, Averna, Limoncello</i>		8.50
<i>Lemon Juice, Ginger Beer</i>		

## SOUR SELECTION

<i>Bourbon Whiskey Sour</i>		8.00
<i>Macchu Pisco Sour</i>		9.50
<i>Calvados Sour</i>		9.00
<i>Sour Barrel Aged Boulevardier</i>		
<i>Maker's Mark Bourbon, Grapefruit Juice,</i>		10.00
<i>Egg White, Borgat Bitter</i>		
<b>Grand Stratus</b>		
<i>Italicus, Grand Marnier, Bombay, Elderflower Syrup,</i>		12.00
<i>Lemon Juice, Egg White</i>		

## BEERS 33CL

<i>Haze Jane IPA</i>		7.00
<i>Punk IPA – Postmodern IPA</i>		7.00
<i>Lost Lager – Pilsner</i>		6.00
<i>Poppel's – Passionfruit Pale Ale</i>		6.75
<i>Mannenfilde – Saison</i>		7.00
<i>Dodo – IPA &amp; Pilsner</i>		7.00

