

# THE COAL SHED

## DRINKS MENU

### COCKTAILS

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Dill & Pickle Martini	<i>58&amp; Co Triple Distilled Vodka, Dill &amp; Pickle Brine, Noilly Prat</i>	11.5
Cacao Negroni	<i>58&amp; Co London Dry Gin, Martini Rubino, Cacao-Infused Campari</i>	12.5
Spiced Pear Daiquiri	<i>Cut Spiced Rum, Lime, Creme de Poiré, Demerara</i>	12
Fudge Espresso Martini	<i>Burnt Faith Brandy, Coffee, Mr Blacks, Date Syrup, Roly's Salted Chocolate Fudge</i>	13
Apricot & Fig Margarita	<i>Cazcabel Reposado, Lime, Fig Syrup, Apricot Brandy, Creme de Peche</i>	12
Mandarin Whiskey Sour	<i>Kinahan's Irish Whiskey, Citrus, Liqueur d'Manderine, Honey Cinnamon Syrup, Egg White</i>	13
Hibiscus Mai-Tai	<i>El Dorado 3yr, Lime, Tidal Rum, Orgeat, Cointreau, Hibiscus Syrup</i>	12
Fat Old Fashioned	<i>Beef Fat Washed Evan Williams, Bitters, Salt</i>	12
Blackberry Spritz	<i>58&amp;Co Vodka, Barros LBV Port, Lemon, Blackberry Syrup, Prosecco</i>	12.5
Spicy Guava Margarita	<i>Cazcabel Blanco, Lime, Guava Juice, Gochujang, Agave</i>	11.5
Black Manhattan	<i>Bulleit Rye, Martini Rubino, Cynar, Pimms</i>	12

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### LOW & NO

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Pineapple Zen	<i>Lyre's London Dry, Pineapple Juice, Hibiscus Syrup, Lemon, Green Tea</i>	8
Lyre's Sour	<i>Lyre's Amaretti, Egg White, Citrus, Honey, Grenadine</i>	9
Cranberry & Ginger Spritz	<i>Lyre's Bitter Italian, Cranberry, Double Dutch Cranberry &amp; Ginger</i>	8

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*What? No Tommy's Margarita?! Don't worry: our skilled bar team can whip up any classic cocktail you like. Just ask your server.*



## CHAMPAGNE

			I25ML	BOTTLE
<b>NV</b>	Veuve Clicquot Brut, Yellow Label	Champagne, France	16.5	90
			<b>MAGNUM</b>	<b>180</b>
<b>NV</b>	Veuve Clicquot, Rosé	Champagne, France	20	110
<b>NV</b>	Duval-Leroy, Femme de Champagne Brut, Grand Cru	Champagne, France		140
<b>2015</b>	Pol Roger, Brut Vintage	Champagne, France		170
<b>2013</b>	Dom Perignon	Champagne, France		285

## SPARKLING

			I25ML	BOTTLE
<b>NV</b>	Sacchetto, Prosecco Superiore Brut, Asolo	Veneto, Italy	8.5	45
<b>2019</b>	Penedès, Llopart Corpinnat Brut Nature Reserva 	Penedes, Spain		55
<b>NV</b>	Ridgeview, Bloomsbury Brut	Sussex, England	12.5	70
<b>NV</b>	Ridgeview, Fitzrovia Rosé	Sussex, England		80
<b>2013</b>	Hoffmann & Rathbone, Blanc de Blancs	Sussex, England		105

## FINE WINES BY THE GLASS



Coravin is unique in that it enables us to serve you some incredible wines by the glass without pulling the cork. By doing so, the natural ageing process is not disturbed and leaves the wine protected from oxygen, and therefore in perfect condition.

### WHITE

		I25ML
	Assyrtiko, Thalassitis, Gaia Wines	Santorini, Greece 17
	Chablis 1 <sup>er</sup> Cru Vosgros, Thomas Labille	Burgundy, France 17.5
	Chardonnay, Sta. Rita Hills, Sanford	California, USA 19
	Savigny-Lès-Beaune, Ropiteau Frères	Burgundy, France 20
	Meursault, Michel Gayot	Burgundy, France 29

### RED

	Valpolicella Superiore, Roccolo Grassi	Veneto, Italy 17
	Initial de Desmirail, Margaux	Bordeaux, France 18
	Ribera del Duero, El Espino, Áster	Ribera del Duero, Spain 20
	Syrah, G.P.S. Series, Kershaw Wines	Klein River, South Africa 20.5
	Châteauneuf-du-Pape, Les Cailloux, André Brunel	Rhône, France 20.5
	Pinot Noir, Carneros, Scribe Winery	California, USA 21
	Brunello di Montalcino, Pinino	Tuscany, Italy 22
	Volnay Vieilles Vignes, Sylvain Debord	Burgundy, France 23
	Barbaresco, Tulin, Pelissero	Piedmont, Italy 23.5
	Barolo, Castiglione, Vietti	Piedmont, Italy 24
	Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A.	Rioja, Spain 28.5

## BY THE GLASS & CARAFE

### WHITE

	175ML	CARAFE	BTL
Vermentino, Chevanceau <i>Vin de France</i>	7	20	28
Blanc de Blanc, Château Oumsiyat <i>Bekaa Valley, Lebanon</i>	7.5	21.5	30
Verdeca, Talò, San Marzano <i>Puglia, Italy</i>	8.75	25	35
Muscadet Sèvre et Maine sur Lie La Griffé, Chéreau Carré <i>Loire, France</i>	9.75	28	39
Riesling, Watervale, Jim Barry Wines <i>Clare Valley, Australia</i>	10	28.5	40
Old Vine Chenin Blanc, Olifantsberg <i>Breedekloof, South Africa</i>	11.25	32	45
Sauvignon Blanc, Te Muna, Craggy Range <i>Martinborough, New Zealand</i>	12.5	35.5	50
Albariño, Lagar de Cervera <i>Galicía, Spain</i>	14.25	41	57
Mâcon-Bussièrès Le Vieux Puits, Thierry Drouin <i>Burgundy, France</i>	14.25	41	57

### ROSE


Primitivo Rosé, Tramari, San Marzano <i>Puglia, Italy</i>	9.25	26.5	37
Côtes de Provence  Sainte-Victoire Rosé, Château Grand Boise <i>Provence, France</i>	14	40	56

### ORANGE

Amfòra Orange,  Villa Noria <i>Languedoc, France</i>	13.5	38.5	54
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### RED WINE

	175ML	CARAFE	BTL
Marselan, Chevanceau <i>Vin de France</i>	7	20	28
Touriga Nacional, Santo Isidro de Pegões <i>Setúbal, Portugal</i>	7.5	21.5	30
Minervois, Caz'Ailes, Château d'Agel <i>Languedoc, France</i>	8.75	25	35
Montepulciano d'Abruzzo, Avegiano, Bove <i>Abruzzo, Italy</i>	9.25	26.5	37
Tempranillo / Cabernet / Merlot, Ars Nova, Tandem <i>Navarra, Spain</i>	10.5	27	42
Syrah, Mason Road, Brookdale Estate <i>Paarl, South Africa</i>	10.5	30	42
Primitivo di Manduria, Talò, San Marzano <i>Puglia, Italy</i>	10.75	31	43
Tannat, Piattelli Vineyards <i>Salta, Argentina</i>	11.25	32	45
Pinot Noir, Village, Yering Station <i>Yarra Valley, Australia</i>	12.5	35.5	50
Ciro Rosso Riserva, Colli del Mancuso, Ippolito <i>Calabria, Italy</i>	13.5	38.5	54
Faugères, Mas Gabinèle <i>Languedoc, France</i>	14	40	56
Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. <i>Rioja, Spain</i>	15.5	44.5	62

 Organic • 125ml available upon request

## WHITE WINE

### AROMATIC & FRUIT-FORWARD

BOTTLE

*Undeniably attractive on the nose, these fragrant whites are fruit focussed and more extrovert than their crisp dry cousins. From Sauvignon to the luscious whites of the Mediterranean there is real diversity here. Loves to be matched with dishes that mirror the aromatic herbs and spices.*

<b>Vermentino, Chevanceau</b> <i>Vin de France</i>	<b>28</b>
<b>Grillo, Vitese, Colomba Bianca</b>  <i>Sicily, Italy</i>	<b>34</b>
<b>Riesling, Watervale, Jim Barry Wines</b> <i>Clare Valley, Australia</i>	<b>40</b>
<b>Viognier, 1753, Château de Campuget</b> <i>Languedoc, France</i>	<b>42</b>
<b>Kydonitsa, Monemvasia Winery Tsimbidi</b> <i>Laconia, Greece</i>	<b>45</b>
<b>Sauvignon Blanc, Te Muna, Craggy Range</b> <i>Martinborough, New Zealand</i>	<b>50</b>
<b>Albariño, Lagar de Cervera</b> <i>Galicia, Spain</i>	<b>57</b>
<b>Fiano di Avellino, Pietracalda, Feudi di San Gregorio</b> <i>Campania, Italy</i>	<b>64</b>

### SMOOTH, TEXTURED, & OPULENT

*Whites with more weight and texture that are more comfortable when partnered with bolder dishes. All roads don't lead to Chardonnay here, but this grape will always have a heavy presence in this area. So Chardonnay lovers please form an orderly queue!*

<b>Verdeca, Talò, San Marzano</b> <i>Puglia, Italy</i>	<b>35</b>
<b>Rioja Blanco, Nivarius</b>  <i>Rioja, Spain</i>	<b>39</b>
<b>Old Vine Chenin Blanc, Olifantsberg</b> <i>Breedekloof, South Africa</i>	<b>42</b>
<b>Loin de l'Oeil, Gaillac Blanc, Domaine Gayraud</b> <i>Sud Ouest, France</i>	<b>56</b>
<b>Mâcon-Bussières Le Vieux Puits, Thierry Drouin</b> <i>Burgundy, France</i>	<b>57</b>
<b>Sixteen Field Blend, Brookdale Estate</b> <i>Paarl, South Africa</i>	<b>72</b>
<b>Chablis 1<sup>er</sup> Cru Vosgros, Thomas Labille</b> <i>Burgundy, France</i>	 <b>83</b>
<b>Chardonnay, Sta. Rita Hills, Sanford</b> <i>California, USA</i>	 <b>88</b>
<b>Savigny-Lès-Beaune, Ropiteau Frères</b> <i>Burgundy, France</i>	 <b>94</b>
<b>Meursault, Michel Gayot</b> <i>Burgundy, France</i>	 <b>140</b>

## WHITE WINE

### CRISP, BRIGHT & REFRESHING

BOTTLE

Clean mouthwatering examples which are incredibly versatile with a wide range of dishes. Wines with crystalline purity and razor-like freshness are the order of the day here.

<b>Blanc de Blanc, Château Oumsiyat</b> <i>Bekaa Valley, Lebanon</i>	30
<b>Muscadet Sèvre et Maine sur Lie La Griffé, Chéreau Carré</b> <i>Loire, France</i>	39
<b>Posip Blend, Stina, Jako Vino</b> <i>Dalmatia, Croatia</i>	50
<b>Grechetto, Fiorfiore, Roccafiore</b> 🍷 <i>Umbria, Italy</i>	60
<b>Roero Arneis, Vietti</b> <i>Piedmont, Italy</i>	68
<b>Sancerre, Renaissance Fleuriet Frères</b> 🍷 <i>Loire, France</i>	70
<b>Assyrtiko, Thalassitis, Gaia Wines</b> 🍷 <i>Santorini, Greece</i>	80

## MAGNUMS

BOTTLE

<b>Sancerre, J. de Villebois</b> 🍷 <i>Loire, France</i>	146
<b>Chablis 1<sup>er</sup> Cru Montmains, Domaine Jean Goulley</b> 🍷 <i>Burgundy, France</i>	166

## ROSE WINE

<b>Primitivo Rosé, Tramari, San Marzano</b> <i>Puglia, Italy</i>	37
<b>Cinsault Rosé, Leeuwenkuil Family Vineyards</b> <i>Swartland, South Africa</i>	40
<b>Agiorgitiko Rosé, 4-6H, Gaia Wines</b> <i>Peloponnese, Greece</i>	42
<b>Côtes de Provence Sainte-Victoire Rosé, Château Grand Boise</b> 🍷 <i>Provence, France</i>	56

## ORANGE WINE

White wines with prolonged maceration on skins give a distinctive colour and adds texture, weight & aromatics to the wine. Perfect with richer seafood offerings.

<b>Amfòra Orange, Villa Noria</b> 🍷 <i>Languedoc, France</i>	54
<b>Muscat Blanc, l'Orange de l'Ou, Château de l'Ou</b> 🍷 <i>Roussillon, France</i>	74

## RED WINE

### EARTHY, SPICY & MEDIUM-BODIED

BOTTLE

These versatile reds are the perfect option if you want a wine that is packed with character but not too heavy. The hallmark of these wines is their marked freshness and spice.

<b>Touriga Nacional, Santo Isidro de Pegões</b> <i>Setúbal, Portugal</i>	30
<b>Minervois, Caz'Ailes, Château d'Agel</b> <i>Languedoc, France</i>	35
<b>Montepulciano d'Abruzzo, Avegiano, Bove</b> <i>Abruzzo, Italy</i>	37
<b>Pinotage, Off The Charts, Bruce Jack Wines</b> <i>Breedekloof, South Africa</i>	40
<b>Dão, Estate Red, Soito</b> <i>Dão, Portugal</i>	55
<b>Château Preuillac, Cru Bourgeois, Médoc</b> <i>Bordeaux, France</i>	59
<b>Rioja Reserva, Viña Alberdi, La Rioja Alta S.A.</b> <i>Rioja, Spain</i>	62
<b>Te Kahu, Gimblett Gravels, Craggy Range</b> <i>Martinborough, New Zealand</i>	72
<b>Initial de Demirail, Margaux</b> <i>Bordeaux, France</i>	85
<b>Gevrey-Chambertin, Domaines Les Astrelles</b> <i>Burgundy, France</i>	147

### FIRE, SMOKE AND INTENSITY

We feel that the wines included here are the perfect synergy with produce cooked over fire. From grapes with firm tannins and freshness, to wines with plenty of toasty oak, these expressions come alive with this style of cooking.

<b>Tannat, Piattelli Vineyards</b> <i>Cafayate, Argentina</i>	45
<b>Ciro Rosso Riserva, Colli del Mancuso, Ippolito 1845</b> <i>Calabria, Italy</i>	54
<b>Cabernet Franc, Terroir Hunter, Undurraga</b> <i>Valle de Maipo, Chile</i>	56
<b>Faugères, Mas Gabinèle</b> <i>Languedoc, France</i>	56
<b>Collioure, Magenca Rouge, Domaine Madeloc</b> <i>Roussillon, France</i>	67
<b>Malbec, Tinto de la Casa, Riccitelli</b> <i>Valle de Uco, Argentina</i>	68
<b>Valpolicella, Roccolo Grassi</b> <i>Veneto, Italy</i>	80
<b>Syrah, G.P.S. Series, Kershaw Wines</b> <i>Klein River, South Africa</i>	98
<b>Barolo, Castiglione, Vietti</b> <i>Piedmont, Italy</i>	115
<b>Cabernet Sauvignon, Stags Leap District, Chimney Rock</b> <i>Napa Valley, USA</i>	165

## RED WINE

### ROBUST & STRUCTURED

BOTTLE

*Big, structured reds that do exactly what you'd expect. Predominately dark, thick-skinned fruit dominate this section; these are perfect with heavier meat offerings. Lovers of Shiraz, Cabernet, Malbec, Zinfandel and similar, will be overjoyed with these options.*

<b>Durif, Winemakers Reserve, Berton Vineyard</b> <i>Riverina, Australia</i>	38
<b>Tempranillo / Cabernet / Merlot, Ars Nova, Tandem</b> <i>Navarra, Spain</i>	42
<b>Primitivo di Manduria, Talò, San Marzano</b> <i>Puglia, Italy</i>	43
<b>Malbec, Altitud, Andeluna</b> <i>Mendoza, Argentina</i>	54
<b>Shiraz, Cliff Edge, Mount Langi Ghiran</b> <i>Victoria, Australia</i>	55
<b>Zinfandel, Dry Creek Valley, Peterson Winery</b> <i>California, USA</i>	67
<b>Gigondas, Classique, Vieilles Vignes, Domaine Saint Damien</b>  <i>Rhône, France</i>	74
<b>Châteauneuf-du-Pape, Les Cailloux, André Brunel</b> <i>Rhône, France</i>	 97
<b>Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A.</b> <i>Rioja, Spain</i>	 138

### SOFT, SILKY & SUPPLE

*Lighter in style but still packed with character. These reds are silky smooth and a great option for chilling. If you fancy a red with some grilled fish & white meat, then these will be the perfect dance partner.*

<b>Marselan, Chevanceau</b> <i>Vin de France</i>	28
<b>Monastrell, La Purísima, Bodegas la Purísima</b> <i>Murcia, Spain</i>	32
<b>Syrah, Mason Road, Brookdale Estate</b> <i>Paarl, South Africa</i>	42
<b>Beaujolais Villages, Perle de Granit, Domaine de Colonat</b> <i>Beaujolais, France</i>	45
<b>Pinot Noir, Village, Yering Station</b> <i>Yarra Valley, Australia</i>	51
<b>Chianti Classico, Badia a Coltibuono</b> <i>Tuscany, Italy</i>	57
<b>Bourgogne Hautes Côtes de Beaune, Prosper Maufoux</b> <i>Burgundy, France</i>	75
<b>Ribera del Duero, El Espino, Áster</b> <i>Ribera del Duero, Spain</i>	 95
<b>Pinot Noir, Carneros, Scribe Winery</b> <i>California, USA</i>	 100
<b>Brunello di Montalcino, Pinino</b> <i>Tuscany, Italy</i>	 105
<b>Volnay Vieilles Vignes, Sylvain Debord</b> <i>Burgundy, France</i>	 110
<b>Barbaresco, Tulin, Pelissero</b> <i>Piedmont, Italy</i>	 112

## MAGNUMS

	BOTTLE
Chianti Classico Riserva, Agostino Petri, Castello Vicchiomaggio <i>Tuscany, Italy</i>	120
Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. <i>Rioja, Spain</i>	124
Châteauneuf-du-Pape, Domaine de la Solitude <i>Rhône, France</i>	164
Barolo, Castiglione, Vietti <i>Piedmont, Italy</i>	230

## DESSERT WINE

	75ML	BOTTLE
Late Harvest Sauvignon Blanc, Viña Echeverría <b>37.5CL</b> <i>Curicó Valley, Chile</i>	7.5	35
Black Muscat, Elysium, Quady <b>37.5CL</b> <i>California, USA</i>	8.5	41
Sauternes, Château Suduiraut <b>37.5CL</b> <i>Bordeaux, France</i>	10.5	49
Late Harvest Gewürztraminer, Terminum, Tramin <b>37.5CL</b> <i>Alto Adige, Italy</i>	15	70

## PORT

	50ML	BOTTLE
Late Bottled Vintage, Barros <i>Douro, Portugal</i>	5.5	65
20 Year Old Tawny, Barros <i>Douro, Portugal</i>	9	85



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## LIBRARY VINTAGES

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*In a place which focusses on aged meat, we felt it was only right to put together a parcel of wines which have themselves been laid down for a very long time. Special wines for special moments.*

### FRANCE

BOTTLE

#### Bordeaux

<b>2009</b> Château Grand-Puy-Ducasse, Cru Classé Pauillac	<i>Bordeaux</i>	<b>140</b>
<b>2012</b> Château Gruaud Larose, Cru Classé St-Julien	<i>Bordeaux</i>	<b>160</b>
<b>2009</b> Alter Ego de Château Palmer, Margaux	<i>Bordeaux</i>	<b>236</b>
<b>2011</b> Château La Conseillante, Pomerol	<i>Bordeaux</i>	<b>246</b>
<b>2005</b> Château Pichon Baron, Pauillac	<i>Bordeaux</i>	<b>340</b>
<b>2003</b> Château Cos d'Estournel, Cru Classé St-Estèphe	<i>Bordeaux</i>	<b>365</b>
<b>2007</b> Château Margaux, 1 <sup>er</sup> Cru Margaux	<i>Bordeaux</i>	<b>700</b>

#### Burgundy

<b>2009</b> Beaune 1 <sup>er</sup> Cru Grèves, Domaine de Montille	<i>Burgundy</i>	<b>202</b>
<b>2012</b> Nuits-St-Georges 1 <sup>er</sup> Cru Les Pruliers, Jean Grivot	<i>Burgundy</i>	<b>250</b>
<b>2005</b> Corton-Bressandes Grand Cru, Tollot-Beaut	<i>Burgundy</i>	<b>255</b>

#### Rhône

<b>2009</b> Châteauneuf-du-Pape, Domaine du Vieux Télégraphe	<i>Rhône</i>	<b>168</b>
<b>2007</b> Côte-Rôtie, Côte Blonde, René Rostaing	<i>Rhône</i>	<b>275</b>

### ITALY

#### Piedmont

<b>2009</b> Barbaresco, Produttori del Barbaresco	<i>Piedmont</i>	<b>155</b>
<b>2013</b> Barolo Pira, Roagna	<i>Piedmont</i>	<b>225</b>

#### Tuscany

<b>2010</b> Brunello di Montalcino, Casanova di Neri	<i>Tuscany</i>	<b>202</b>
<b>2010</b> Sassicaia, Tenuta San Guido, Bolgheri	<i>Tuscany</i>	<b>480</b>

### SPAIN

#### Rioja

<b>2004</b> Rioja, Viña Tondonia Reserva, López de Heredia	<i>Rioja</i>	<b>160</b>
<b>2009</b> Rioja Gran Reserva 904, La Rioja Alta	<i>Rioja</i>	<b>205</b>

#### Ribera del Duero

<b>2012</b> Ribera del Duero, Alión, Vega-Sicilia,	<i>Ribera del Duero</i>	<b>188</b>
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## SOFT DRINKS

Coca-Cola	3.5	Etonridge Sparking Water	4
Diet Coke	3.5	Etonridge Water	3.5
Double Dutch	3.5	Eager Juices	
<i>Cucumber &amp; Watermelon, Pome-grante &amp; Basil, Pink Grapefruit Soda, Ginger Beer, Ginger Ale, Tonic, Skinny Tonic, Lemonade, Soda Water, Elder-flower Tonic</i>		<i>Apple, Orange, Pineapple, Tomato, Cranberry</i>	

## BEER & CIDER

### BOTTLED

Curious Apple 5.2%	6
Lucky Saint 0.5%	6
Estrella Inedit 4.8 %	6.5
Prior Life 3.4%	5.5

### DRAUGHT

Hazy Day 4.3%	6.5
Guinness 4.2%	7
Estrella Galicia 5.5%	6.75

## HOT BEVERAGES

Cappuccino	3.5	Hot Chocolate	3
Latte	3.5	Cortado	3
Flat White	3	Macchiato	3
Single Espresso	3	Kinahan's Irish Whisky	9.5
Double Espresso	3.5	Coffee	3
Americano	3	Teas	
		<i>English Breakfast, Earl Grey, Peppermint, Camomile, Green Tea</i>	

## SPIRITS

### GIN

58& Co House Gin	7
58& Co London Dry Gin	10
58& Co Apple & Hisbiscus	10
Brighton Gin	11
Caorunn	10
Malfy Blood Orange	10.5
Malfy Rosa	10.5
Malfy Lemon	10.5
Martin Millers	9
VII Hills Gin	8

### VODKA

58& Co House Vodka	10
58& Co Triple Distilled Vodka	10
Belvedere	10
Black Cow Vodka	10

### BRANDY & ARMAGNAC

Baron de Sigognac 20yr	21
Bernoy Calvados VSOP	9
Burnt Faith	9
Hennessy VS	11
Hennessy XO	38
Janneau VSOP	10



## SPIRITS

### WHISKEY

Bulleit Rye	9
Compass Box Orchard House	11
Compass Box Peat Monster	11
Cotswolds Single Malt	11
Evan Williams Bourbon	7
Glenmorangie 10yr Old Malt	10.5
Isle of Jura 18yr Old Malt	18
Jack Daniels	7
Johnnie Walker Blue Label	40
Kinahan's Irish Whiskey	8
Laphroaig 10yr	10
Larceny	10.5
Nikka Coffey Malt	15
Nikka From the Barrel	11
Suntory Hibiki Harmony	19
Woodford Reserve	10

### MEZCAL & TEQUILA

Cazcabel Añejo	10
Cazcabel Blanco	7
Cazcabel Coconut	8
Cazcabel Coffee	8
Cazcabel Reposado	8.5
Don Julio 70	19.5
El Rayo Plata	10
El Rayo Reposado	10.5
Ojo De Dios Mezcal Coffee	10.5
Ojo De Dios Mezcal Hibiscus	10.5
Ojo De Dios Mezcal Joven	10

### ALCOHOL FREE SPIRITS

Lyre's Amaretti	7
Lyre's Dry	7
Lyre's Italian Orange	7
Lyre's White Cane	7

### RUM

Aluna Coconut Rum	7
Cut Spiced Rum	8
El Dorado 3yr	7
El Dorado 5yr	8
El Dorado 12yr	11
El Dorado 21yr	22.5
Gosling Black Seal	8.5
Pisco Mucchu	8
Plantation Pineapple	11
Tidal Spiced Rum	10
Velho Barreiro Cachaça	7

### LIQUEURS

Amaretto Disaronno	7
Aperol	7
Baileys	8
Beesou Honey	7.5
Campari	7
Chambord	7
Cointreau	7
Fernet Branca	7.5
Frangelico	7
Grand Marnier	8
Italicus	8.5
Kahlua	7
Lillet	7
Lillet Rose	7
Limoncello	7
Pimms	7
Sambuca	7



