



# WINE & COCKTAILS

## BEERTAILS & COCKTAILS

Randy Shadler Bitter orange & citrus notes WS Rad Cyclus, Picon, lemon honey ginger	12
Maple Bacon Old Fashioned Bacon infused bourbon, maple syrup, black walnut bitters	16
Coco Coffee Flip Creamy & rich with an espresso kick WS coconut milk stout, black barrel rum, WS cold brew, egg & honey	17
Winter Bramble Fruity & spiced Milk washed chai spiced vodka, crème de cassis, lemon, mulled wine syrup	16
Dusty Daisy Hearty twist on a margarita Vida mezcal, Drambuie, lemon juice	20
Bright & Breezy Beery spin on a Dark & Stormy WS Rooty toot toot, black barrel rum, toasted coriander syrup, lime	14
Michaelada Classic Mexican hair of the dog Fermented bloody Mary mix, WS Lager	11
Windy City Sour For hops heads & gin lovers alike Hop infused gin, WS IPA syrup, grapefruit, egg white	16
Not your Nonna's Negroni Not too bitter, not too sweet Lighthouse gin, Campari, grapefruit shrub, WS IPA	16
Booch Please! Rotating kombucha cocktail	14
Coffee Negroni Caffeinated twist on a classic Bureaucrat gin, coffee Campari, Cinzano 1757	18

## SPARKLING

G/B

Da Luca NV Prosecco, It	10 / 49
Quartz Reef NV Otago, NZ	15 / 75
Laurent-Perrier <i>La Cuvée</i> NV Champagne, Fr	100

## ROSÉ

TW <i>Lily</i> 2018 Gisborne, NZ	10 / 49
Casa Santos Lima <i>GaloDoro</i> 2016 Cabernet Castelao Lisboa, PT	11 / 55

## ORANGE

The Darling "Arnst" Gewürztraminer 2017 Natural organic wine, unfinned, unfiltered Marlborough, NZ	69
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## WARM LIBATIONS

Mulled wine	11
Wind Breaker WS Chocolate Oatmeal Stout, rum, hazelnut liqueur, cinnamon, cream	15
Hot Toddy Jameson, lemon honey ginger syrup	12