



# WINE & COCKTAILS

## BEERTAILS & COCKTAILS

**Randy Shadler** Bitter orange & citrus in a refreshingly tall glass **12**  
 WS Rad Cyclor, Picon, Lemonade

**Marius' Mule** Bitter, bold & lively **12**  
 Cynar, WS Prima Dana Pilsner, prosecco syrup, lemon

**Coco Coffee Flip** Creamy & rich with an espresso kick **17**  
 WS coconut milk stout, black barrel rum, WS cold brew, egg & honey

**Warsaw Cigar Box** Smoky & crisp **18**  
 Thomson S.I. Peat, WS Oaky Polski, Antica Vermouth, vanilla

**Bright & Breezy** Beery spin on a Dark & Stormy **14**  
 WS Rooty toot toot, black barrel rum, toasted coriander syrup, lime

**Michaelada** Classic Mexican hair of the dog **11**  
 Fermented bloody Mary mix, WS XPA

**Windy City Sour** For hops heads & gin lovers alike **16**  
 Hop infused gin, WS IPA syrup, grapefruit, egg white

**Not your Nonna's Negroni** **16**  
 Not too bitter, not too sweet  
 Lighthouse gin, Campari, grapefruit shrub, WS IPA

**Booch Please!** Rotating kombucha cocktail **14**

**Coffee Negroni** Caffeinated twist on a classic **18**  
 Bureaucrat gin, coffee Campari, Cinzano 1757

## SPARKLING

G/B

**Da Luca** NV Prosecco, It **10 / 49**

**Quartz Reef** NV Otago, NZ **15 / 75**

**Laurent-Perrier** *La Cuvée* NV Champagne, Fr **100**

## ROSÉ

**TW** *Lily* 2018 Gisborne, NZ **10 / 49**

**Casa Santos Lima** *GaloDoro* 2016 **11 / 55**  
 Cabernet Castelao Lisboa, PT

## ORANGE

**The Darling** "Arnst" **14 / 69**  
 Gewürztraminer 2017  
 Natural organic wine, unfiltered, unfiltered  
 Marlborough, NZ