



WINE & COCKTAILS

BEERTAILS & COCKTAILS

Randy Shadler Bitter orange & citrus in a refreshingly tall glass WS Rad Cyclor, Picon, Lemonade	12
Marius' Mule <i>Bitter, bold & lively</i> Cynar, WS Prima Dana Pilsner, prosecco syrup, lemon	12
Coco Coffee Flip Creamy & rich with an espresso kick WS coconut milk stout, black barrel rum, WS cold brew, egg & honey	17
Warsaw Cigar Box Smoky & crisp Thomson S.I. Peat, WS Oaky Polski, Antica Vermouth, vanilla	18
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 XPA	11
Windy City Sour For hops heads & gin lovers alike Hop infused gin, WS IPA syrup, grapefruit, egg white	16
Sly Highball Peach & raspberry highball Peach infused bourbon, peach shrub, raspberry purée, seltzer	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	9 / 45
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	9 / 45
Casa Santos Lima <i>GaloDoro</i> 2016 Cabernet Castelao Lisboa, PT	10 / 52

ORANGE

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