



WINE & COCKTAILS

COCKTAILS

Hoppy Tom 2.0 <i>light & crisp with a hoppy backbone</i>	14
hop infused gin, XPA syrup, lemon & soda	
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Midnight Rider <i>bittersweet & easy to drink</i>	14
Slane Irish Whisky, Tuaca, WS cold brew coffee	
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Chipilo <i>sweet & summery</i>	16
Espolon Reposado, Aperol, tangelo shrub	
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Marius' Mule <i>lively, bold & bitter</i>	12
Cynar, lemon, prosecco syrup, bay leaf & Prima Dana Pils	
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Piña Party <i>refreshing with a kick</i>	16
Helmsman Spiced Rum, tepache, chili syrup, tangelo shrub	
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Twigs & Berries <i>Rich, creamy & fruity</i>	14
Bramble Patch stout syrup, crème de cassis, Frangelico, half & half	
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Michaelada <i>classic Mexican hair of the dog</i>	10
Housemade bloody mary mix, Ghuznee Pale Lager, chili salt	
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Wendy the Welder <i>fruity & refreshing</i>	14
Manzanilla sherry, WS Riveting Rose, Sirop de Picon, Crème de Framboise	
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BOOCH! Please	14
Rotating kombucha cocktail	
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Coffee Negroni <i>caffeinated twist on a classic</i>	18
House roasted coffee infused Campari, Cinzano 1757, Bureaucrat Gin	
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Tis The Season <i>festive take on a classic Martinez</i>	18
Four Pillars X-mas Gin, Maraschino, Antica Vermouth	
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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 Lily 2018 Gisborne, NZ	9 / 45
.....	
Casa Santos Lima <i>GaloDoro</i> 2016	10 / 52
Cabernet Castelao Lisboa, PT	
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ORANGE

The Darling <i>Blue</i> Gewürztraminer 2016	14 / 69
Natural orange wine, un-fined, unfiltered	
Marlborough, NZ	
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