

WINE

STAR OF THE SHOW - FERMENTED GRAPE

GRAPES ARE THE MOST GLOBALLY COMMON FRUIT USED AS THE BASE RAW MATERIAL FOR ALCOHOLIC FERMENTATION. HISTORICALLY, WINE IS THE PRODUCT OF A NUMBER OF DIFFERENT GRAPE VARIETIES, PICKED FOR THEIR NATURAL COMPOSITION OF SUGARS AND YEAST, WHICH ARE THE ELEMENTS REQUIRED FOR FERMENTATION. THE FIRST EVER RECORDED CONSUMPTION OF WINE DATED BACK TO 4500BC. CURRENTLY THE MOST RENOWNED WINE PRODUCING REGIONS ARE SPAIN, ITALY, CALIFORNIA, FRANCE AND SOUTH AFRICA.



SPARKLING



- NATURAL SPARKLING ROSE, LUTZVILLE, SOUTH AFRICA, NV

8 50

WHITE

- CHARDONNAY, LUTZVILLE, SOUTH AFRICA, 2018
- SAUVIGNON BLANC, LUTZVILLE, SOUTH AFRICA, 2017
- CHENIN BLANC, LUTZVILLE, SOUTH AFRICA, 2018

7 45

7 45

7 45

RED

- CARBERNET SAUVIGNON, LUTZVILLE, SOUTH AFRICA, 2017
- PINOTAGE, LUTZVILLE, SOUTH AFRICA, 2017
- SHIRAZ, LUTZVILLE, SOUTH AFRICA, 2017

7 45

8 50

8 50

ROSÉ

- SHIRAZ ROSÉ, LUTZVILLE, SOUTH AFRICA, 2018

7 45

SWEET

- NATURAL SWEET RED, LUTZVILLE, SOUTH AFRICA, NV

7 45

DISTILLED SPIRITS

STAR OF THE SHOW - DISTILLED FRUITS

DISTILLED SPIRITS, REFERS TO AN ALCOHOLIC BEVERAGE THAT IS OBTAINED FROM THE DISTILLATION OF GRAPES AND OTHER FERMENTED FRUITS. THE FIRST DISTILLATION IS KNOWN AS EAU-DE-VIE, BUT AFTER A SECOND RUN THROUGH THE PROCESS A FINER, SILKIER, MORE ELEGANT SPIRIT IS PRODUCED WHICH IS RECOGNIZED AS A TOP END OFFERING SUCH AS COGNAC, BRANDY AND GRAPPA.

COGNAC

- COURVOISIER VS
- HENNESSY VS
- COURVOISIER VSOP
- HENNESSY VSOP
- REMY MARTIN XO

7
9
13
13
15

THE SIDECAR

- COURVOISIER, GRAND MARNIER, FRESH LIME JUICE, AGAVE SYRUP

10

ROYAL MANGO

- HENNESSY VS, TRIPLE SEC, HOMEMADE MANGO PURÉE, CORIANDER

10

GRAPPA

- NONINO GRAPPA DI MOSCATO
- NONINO GRAPPA CHARDONNAY BARRIQUE

6
6

GRAPPA MARGARITA

- NONINO GRAPPA CHARDONNAY BARRIQUE, LIMONCELLO, LEMON JUICE, AGAVE SYRUP

11

AFFOGATO

- NONINO GRAPPA CHARDONNAY BARRIQUE, KAHLUA, CREAM DE CACAO, ESPRESSO, VANILLA ICE CREAM

12



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STAR OF THE SHOW - JUNIPER BERRY

FAST-FORWARD TO THE 16TH CENTURY, WHEN THE DUTCH BEGAN PRODUCING A SPIRIT CALLED "GENEVER." IT CONSISTED OF A MALT WINE BASE AND A HEALTHY AMOUNT OF JUNIPER BERRIES TO MASK ITS HARSH FLAVOR. IT TOOK A WHOLE CENTURY TO PERFECT WHAT IS NOW THE TRENDIEST SPIRIT AND BOASTS OF 5 MAIN CATEGORIES BEING LONDON DRY, PLYMOUTH, OLD TOM, GENEVER AND INTERNATIONAL STYLE.



- BOMBAY SAPPHIRE 6
- TANQUERAY 7
- BULLDOG 7
- HENDRICKS 8
- SIPSMITH 10
- THE BOTANIST ISLAY 11
- MONKEY 47 12

THE JUNIPER

TANQUERAY, ROSEMARY, LIME WHEEL, TONIC, STRAWBERRY AND BLACK PEPPER

10

AVIATION

BOMBAY SAPPHIRE, MARASCHINO LIQUEUR, CRÈME DE MÛRE, LEMON JUICE

10

BERRY TEA BLOSSOM

BULLDOG, GREEN TEA, CRÈME DE CASSIS, SPARKLING WINE

11

THE LAST WORD

HENDRICKS, FRESH LIME JUICE, SUGAR SYRUP, GREEN CHARTREUSE, LUXARDO

14

VODKA

STAR OF THE SHOW - POTATO, RYE AND WHEAT

PRODUCED BY THE FERMENTATION OF A RANGE OF DIFFERENT STARCHES. THE MAJOR PRODUCERS OF VODKA ARE RUSSIA, POLAND AND SWEDEN. THIS 'AQUA VITAE' OR 'WATER OF LIFE' AS IS KNOWN BY ITS LATIN NAME IS THE MOST COMMONLY USED SPIRIT. ITS ODORLESS, COLORLESS PROFILE MAKES IT THE PREFERRED CHOICE FOR COCKTAIL BARS, AND IS KNOWN AS A "LADIES" CHOICE SPIRIT.



- RUSSIAN STANDARD 4
 - FINLANDIA 5
 - ABSOLUTE 5
 - BELVEDERE 6
 - CIROC 7
 - KETEL ONE 7
 - GREY GOOSE 7
-

SESSIONS BASIL GRANDE

- VANILLA VODKA, PASSION FRUIT LIQUEUR, PASSION FRUIT PURÉE, LIME JUICE, SUGAR SYRUP, BASIL LEAVES 8
-

THE MULE IS IN SESSION

- VODKA, ST. GERMAINE, GINGER JUICE, LIME, GINGER ALE, ANGOSTURA BITTERS 11
-

THE WOO-HOO - JUG

- PEACH VODKA, PEAR VODKA, FRANGELICO, PINEAPPLE JUICE, SPARKLING WHITE WINE 18
-

CAPE CODE ON THE ROCKS - JUG

- VODKA, GRAND MARNIER, LIME JUICE, CRANBERRY JUICE, CINNAMON SYRUP, ROSE SPARKLING WINE 18
-

PINK PANTHER - JUG

- VODKA, ROSE SPARKLING WINE, APPLE JUICE, WATERMELON JUICE, PINEAPPLE JUICE, HOMEMADE CHILI SYRUP 18
-

RUM

STAR OF THE SHOW - MALAISES AND SUGAR CANE

THE PRODUCTION FIRST STARTED IN THE SUGAR CANE FIELDS OF THE CARIBBEAN AND MOVED INTO THE DRIER REGIONS OF SOUTH AMERICA IN THE 1700'S. THESE TWO DISTINCTLY DIFFERENT CLIMATIC REGIONS PRODUCE TWO VERY DIFFERENT PROFILES OF RUM. ONE BEING MORE TROPICAL AND THE OTHER BEING CRISPER AND DRY. KNOWN AS 'THE GROG OF THE PIRATES' RUM IN ITS MOST BASIC FORM WAS A STAPLE DRINK OF CHOICE ON THE SEAS AND WAS BELIEVED TO BE A REMEDY IN WARDING OFF SCURVY.

- PLANTATION ORIGINAL DARK **5**
 - BACARDI BLANCO **5**
 - BACARDI GOLD **5**
 - HAVANA 3 YO, CUBA **5**
 - HAVANA 7, YO, CUBA **6**
 - SAILOR JERRY **7**
 - ANGOSTURA 1919 **10**
 - RON ZACAPA **13**
-

SESSIONS BLAZER

- HAVANA 7YRS, 5 SPICE SYRUP, APPLE JUICE, ORANGE ZEST **10**
-

SECRET SEAS

- SAILOR JERRY, CHERRY LIQUOR, BEETROOT JUICE, WASABI PASTE, ANGOSTURA BITTERS **11**
-

ATHIRI DHUN

- HAVANA 3YRS, APRICOT BRANDY, PEACH LIQUEUR, PEACH BITTERS **12**
-

PIRATES PUNCH - JUG

- BACARDI RUMS, PINEAPPLE AND GRAPEFRUIT JUICE, CAYENNE PEPPER SYRUP, GINGER ALE **18**
-



WHISKEY

STAR OF THE SHOW - BARLEY AND WHEAT

MADE FROM THE FERMENTATION AND DISTILLATION OF GRAINS, YEAST AND SUGARS, THESE SPIRITS ARE AGED IN WOODEN CASKS, WHICH GIVES THEM THEIR DISTINCT COLORING. THE ART OF WHISKEY PRODUCTION WAS MASTERED IN EUROPE IN THE COLD CLIMATES OF IRELAND AND SCOTLAND, BUT IS NOW A GLOBAL FOCUS WITH DISTINCT CONTRIBUTIONS FROM USA AND JAPAN. ITS LONG-STANDING HISTORY IN COCKTAIL BARS WAS MADE POSSIBLE BY THE PROHIBITION ERA WHICH GAVE BIRTH TO THE MOST CELEBRATED COCKTAIL OF ALL TIME - THE OLD FASHIONED.



SINGLE MALT

- GLENFIDDICH 12YRS
- THE GLENLIVET FOUNDERS RESERVE
- TALISKER 10YRS
- GLENMORANGIE 10YRS
- THE MACALLAN FINE OAK 12YRS
- OBAN 14YRS
- LAGAVULIN 16YRS

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BLENDED MALTS

- JAMESON
- CHIVAS REGAL 12YRS
- JOHNNIE WALKER GREEN
- JOHNNIE WALKER PLATINUM 18YRS
- MONKEY SHOULDER
- CAOL ILA 12YRS
- JOHNNIE WALKER BLUE
- DALWHINNIE 15YRS

5
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15

JAPANESE

- NIKKA FROM THE BARREL
- SUNTORY

11
17

BOURBON AND TENNESSEE

- JACK DANIEL'S
- JIM BEAM
- BULLEIT BOURBON
- MAKER'S MARK

6
6
6
6

WHISKEY

GIRO D'ITALIA

BOURBON, FRESH TOMATO,
BASIL, LIME, AGAVE SYRUP

9

CLASSIC OLD FASHIONED

JIM BEAM, AGAVE SYRUP,
BITTERS

10

CLASSIC MANHATTAN

BULLEIT BOURBON, SWEET
VERMOUTH, ANGOSTURA
BITTERS, ORANGE BITTERS

12

BOURBON ONE

BOURBON,
FRESH GRAPEFRUIT JUICE,
LIME, ORANGE BLOSSOM,
CLOVE

10

ROSEMARY OLD FASHION

JAMESON, ROSEMARY
INFUSED HONEY,
ANGOSTURA BUTTER

11

RUSTY NAIL

JAMESON, DRAMBUIE

18

TEQUILA

- SAUZA GOLD 5
- DON JULIO BIANCO 10
- DON JULIO AÑEJO 11



BEER

STAR OF THE SHOW - HOPS AND BARLEY

MAKING BEER IS A BASIC SCIENCE AND HAS BEEN MADE IN NUMEROUS STYLES THROUGHOUT HISTORY, IN EVERY CORNER OF THE GLOBE. EVERY CULTURE CAN BRAG ABOUT THEIR SPECIALTY WHEN IT COMES TO THEIR UNIQUE BLEND OF WATER, HOPS AND YEAST, ONE THING IS FOR CERTAIN, IF THERE IS MAN, THERE IS BEER! WITH SO MANY STYLES OF BLENDS FROM ALE, LAGER, PILSNER, STOUT, PORTER, BLOCK, WEISS, CRAFT AND SO MANY MORE, THERE IS A FAVORITE FOR EVERYONE.



DRAUGHT

- SINGHA
- PERONI



6
8



9
11

LAGER

- SINGHA
- CORONA
- PERONI
- MENEGBREA

6
6
8
8

WEISS AND RICE

- LEFFE
- ASHAHI
- HOEGAARDEN

8
8
8

CIDER

- HUNTERS DRY
- BULMERS

7
7

BEER BEACH STYLE

- SINGHA, FRANGELICO, BASIL AND PINEAPPLE JUICE

10

LIFE'S A PEACH

- BEER, PEACH VODKA, PEACH LIQUEUR, LIME JUICE, JALAPENO SYRUP, TABASCO

12

MOCKTAILS

SHIRLEY TEMPLE

GINGER ALE, LIME JUICE,
GRENADINE

5

GINGER PUNCH

GINGER ALE, LIME JUICE,
GINGER

5

MANGO GROOVE

RASPBERRY PURÉE,
MANGO JUICE,
HOMEMADE CLOVE SYRUP

5

WATERMELON WONDER WALL

WATERMELON JUICE,
PINEAPPLE JUICE,
HOMEMADE CHILI SYRUP

5

THE APPLE SMITH

APPLE JUICE, VANILLA SYRUP,
MINT LEAVES, LIME, APPLES

5

JUICE LEGEND

CARROT JUICE,
PINEAPPLE JUICE, GINGER
JUICE, ELDERFLOWER SYRUP

5

THE CRANBERRIES

BLUEBERRY PURÉE,
CRANBERRY JUICE, ORGEAT
SYRUP, COCONUT WATER, LIME

6

COCONUT CRUSH

COCONUT CREAM, COCONUT
WATER, KIWI PURÉE,
BANANA PURÉE, BANANA,
LIME JUICE

6

THE COOL CUCUMBER

CUCUMBER, CUCUMBER SYRUP,
FENNEL SEEDS, MINT, SPARKLING
WATER, LEMON JUICE

6

BERRY MULE

BLUEBERRY SYRUP, GINGER
SYRUP, LIME JUICE,
GINGER ALE, GINGER

6

ELDERFLOWER MOJITO

ELDERFLOWER SYRUP,
SPRITE, SODA WATER, LIME,
MINT LEAVES

6

FIZZY MELON MAGIC

SODA WATER, SPRITE,
WATERMELON JUICE,
MINT LEAVES

5

SOFT DRINKS

CARBONATED DRINKS

- COCA COLA 4
- COCA COLA ZERO 4
- SPRITE 4
- FANTA 4
- GINGER ALE 4
- BITTER LEMON 4

ENERGY DRINK

- RED BULL 6

WATER

- SAN PELLEGRINO 750 ML 9
- ACQUA PANNA 750 ML 9

FRESH JUICES

- ORANGE 5
- CARROT 5
- MANGO 5
- WATERMELON 5
- APPLE 5

MILKSHAKE

- STRAWBERRY 6
- MANGO 6
- KIWI 6
- BANANA 6
- VANILLA 6
- CHOCOLATE 6

OR TEA? ICED

MOUNT FEATHER

MIX OF LEMONGRASS
GINGER, ROSEMARY
AND LEMON VERBENA
WITH YAKULT AND
PASSION FRUIT

4

YING YANG

BLACK TEA, ROASTED
CHICORY ROOT,
ROASTED MATE,
LIQUORICE
ROOT, ROASTED COFFEE
BEANS, COFFEE AND
VANILLA, MILK
FLAVORING WITH
NON-DAIRY SOFT ICE

4

QUEEN BERRY

A MIX OF HIBISCUS,
ELDERFLOWER,
CURRANT, ROSEHIP,
BLACK CURRANT,
NATURAL FLAVORING,
STRAWBERRY PIECES

4

OR TEA?

TIFFANY'S BREAKFAST

AN ENGLISH BREAKFAST BLACK TEA WHICH BRINGS OUT A FULL BODIED AND ROBUST FLAVOR

4

DUKE'S BLUES

A BLACK TEA, BERGAMOT, CORNFLOWER PETALS MIX WHICH BRINGS THE CITRUSY MEDITERRANEAN FLAVOR WITH NOTES OF BERGAMOT SCENTS

4

MERRY PEPPERMINT

A LIQUORICE ROOT, PEPPERMINT, FENNEL, BASIL AND PEPPERMINT FLAVORING. THIS BRINGS ABOUT A MINTY AND HERBAL FEELING WITH EACH SIP

4

BEEEEEE CALM

ORGANIC CHAMOMILE WITH A HINT OF VANILLA. VELVETY, SWEET AND YET A SOFT AND SUBTLE FLAVOR

4

MOUNT FEATHER

ORGANIC GREEN TEA WITH AN AROMA OF FRESH ORCHID BLOOM WITH A HINT OF MAGNOLIA

4

ENER GINGER

LEMONGRASS, GINGER, ROSEMARY AND LEMON VERBENA. A FRESH AND LEMONY TASTE

4



YIN YANG

A LIGHT CARAMEL FLAVOR WHICH IS BALANCED, INTENSE AND SWEET

4

AFRICAN AFFAIRS

AN ESPRESSO LIKE AROMA OF ROOIBOS TEA, GRAPES, TRUFFLE FLAVOR AND COCOA KERNELS

4

LA VIE EN ROSE

AN INTOXICATING MIX OF ROSEHIP SHELLS, ROSE BUDS AND BLACK TEA

4

MONKEY PINCH PEACH

OOLONG TEA WITH A GREAT MIX AND SMELL OF PEACH

4

COFFEE SHOP

STAR OF THE SHOW - COFFEE BEANS

COFFEE COMES FROM THE GENUS PLANT KNOWN AS COFFEA. THE TWO MAIN VARIATIONS ARE ARABICA AND ROBUSTA. COFFEE IS NOW CONSIDERED A CULTURE, A PASSION, AN ART AND A SCIENCE.

ESPRESSO

30ML OF FIRST PRESS

5

ESPRESSO DOUBLE

TWICE THE COFFEE, TWICE THE INTENSITY

5



AMERICANO

DOUBLE SHOT OF ESPRESSO WITH TWICE THE AMOUNT OF WATER

5

CAPPUCCINO

EQUAL PARTS OF ESPRESSO, STEAMED MILK AND FOAMED MILK

5

CAFÉ LATTE

AN ESPRESSO TOPPED WITH LOTS OF STEAMED MILK AND A SMALL LAYER OF FOAMED MILK

5

VANILLA CAFÉ LATTE

AN ESPRESSO TOPPED WITH LOTS OF STEAMED MILK AND FOAMED MILK WITH A SHOT OF VANILLA

5

MOCHA

AN ESPRESSO TOPPED WITH STEAMED MILK AND CHOCOLATE

5

MACCHIATO CALDO

AN ESPRESSO WITH FOAMED MILK

5

MACCHIATO FREDDO

AN ESPRESSO WITH COLD MILK

5

ESPRESSO CORRETTO

30ML OF FIRST PRESS WITH HALF SHOT OF GRAPPA

5

HOT CHOCOLATE

HEATED MILK WITH CHOCOLATE

5