Drinks

COCKTAILS

All cocktails 24

Espresso Martini
- Cacao Rum, Vanilla, Local Coffee Liqueur, Espresso

Tamarein Pisco Sour
- Pisco, Tamarind, Lemon, Eggwhite

Lil'Kim
- Elderflower Foam, Vodka, Chambord, Lime, Vanilla

BKLYN Spritz
- Mint & Black Pepper Aperol, Cava, Grapefruit Soda

Floradora *
- Vanilla Gin, Raspberry, Ginger

Hanging Grapes *
- Lemongrass Gin, Lime, Passionfruit, Ginger Beer, Angostura

Nitehawk
- Tequila, Popcorn, Lychee

Piña Zabala
- Pineapple Rum, Coconut Water, Pineapple juice, Corn

Ol' Dirty Bastard
- Bourbon, Cinnamon, Angostura, Cinnamon Smoke

Blue Ivy
- Vodka, Blue Curaçao, Elderflower, Orgeat, Lime

Dillon's Finest no 2 *
- Gin, Basil, Lime, Strawberry & Papaya Foam

Supersoaker
- Tequila, Watermelon, Triple Sec, Lime

Purple Haze
- Tequila, Pineapple, Blueberry, Lime, Eggwhite

Much'i Mondi
- Local Rum, Falernum, Pandan, Passionfruit

My Tai (Almond Milkwashed) 26
- Local Rum, Triple Sec, Orgeat, Lime, Tonka

*can also be served virgin

BEERS

Heineken, Lager	11
Amstel Bright	11
Duvel Moortgat, Golden Ale	18
Heineken 0,0%, Lager	8

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SPARKLING WINES

Sumarocca, Cava Reserve Brut, 2022, ESP	20	99
Compagnoni Brut, Franciacorta, 2020, ITA		135
Ayala, Brut Majeur, FRA		199
Bollinger, Special Cuveé, FRA		245
Ayala, A18 Blanc de Blancs Brut, 2018 FRA		325

WHITE WINES

Brotte, Viognier, Baies Doreés, 2024 FRA	16	80
Les Bertholets, Chardonnay, 2023 FRA	18	90
L'Orso Pecorino d'Abruzzo, 2024 ITA	20	99
Bertrand Orange Gold, 2022 FRA (Orange)		99
Martin Codax Marieta, Albariño, 2024 ESP		105
Korrell, Riesling Trocken 2024 GER		110
Retzer, Grüner Veltliner, 2025 AUS		120
Pounamu, Sauvignon Blanc, 2023 NZE		126
De Kleine Schorre, Auxerrois, 2023 NED		135
Chanson, Bourgogne Chardonnay, 2022 FRA		140
Belondrade y Lurton, 2023 ESP		190
Gaja, Idda Bianco, Sicilia, 2023 ITA		199
Gaja, Ca'Marcanda Vistamare, 2023 ITA		215

ROSÉ WINES

Pierre Martin, St Felix, 2024 FRA	18	90
Quinta do Crasto, 2024 POR		105
Gerard Bertrand, Clos du Temple, 2021 FRA		495

RED WINES

Vanitá, Nero d'Avola, 2024 ITA	18	90
Villa Wolf, Pinot Noir, 2023 GER	20	99
Bodega Piedra Negra, Malbec, 2023 ARG	20	99
Viberti, Barbera d'Alba La Gamella, 2022 ITA		120
Albert Bichot, Fleurie La Madone, 2022 FRA		120
Quinta do Crasto, Superior, 2020 POR		120
Château Citran, Haut-Médoc, 2016 FRA		165
Quinta do Crasto, Reserva, 2021 POR		185
Orin Swift, Abstract, 2020 USA		199
Banfi, Brunello di Montalcino 2019 ITA		219
Vietti, Barolo, 2021 ITA		375

SWEET WINES

Prince de St Aubin, Sauternes, 2015 FRA 0,5	16	69
Barbadillo, Pedro Ximinez, ESP	14	
Niepoort Ruby, Tawny, White	14	

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