

TRENDY COCKTAILS

- Quiet Storm** 11.00
Maker's Mark bourbon and red bush tea infused vermouth served tall with fresh lemon juice and ginger beer
- Pimm's Cup** 11.00
Pimm's no.1 served tall with a blend of combier royal, fresh lime juice and ginger ale garnished with cucumbers and fresh mint
- Fraise Sauvage** 11.00
Plymouth gin shaken with wild strawberries and Tahitian vanilla, topped of with prosecco
- Blood Peach Bellini** 11.00
White peach puree, campari, grenadine with prosecco
- Go-To** 11.00
Charbay green tea vodka, St-Germain elderflower liqueur, lime juice topped with ginger ale
- West Side** 11.00
Charbay lemon vodka and fresh squeezed lemon juice shaken with fresh mint served straight up
- Sophia Loren** 11.00
Barsol Pisco, muddled red grapes, fresh lemon juice, chardonnay with a splash of club soda

- Aperol Sour** 11.00
Aperol, freshly squeezed lemon juice, orange juice, garnished with an orange wheel and cherry
- Sweet Caroline** 11.00
Domaine de Canton ginger liqueur, fresh mint leaves, freshly squeezed lemon juice shaken and served up
- Paradis** 11.00
St-Germain, agave nectar, fresh lemon juice and champagne
- Aperol Incognito** 11.00
Aperol, Cointreau, Fresh Lemon Juice, Raw Egg White and Ginger Beer
- Cointreau'ling Kamikazes** 11.00
Woodfords Reserve bourbon, campari, cointreau, yuzu juice, raspberries, thyme and simple syrup
- Tequilero's Revenge** 11.00
Herradura Reposado, agave nectar, muddled blackberries, fresh lemon juice, ginger beer, sprig of rosemary and St-Germain
- Barista's Demise** 11.00
Campari, Amaro Ramazzotti, fresh lemon juice, simple syrup, orange bitters and fresh cinnamon

CLASSIC COCKTAILS


- Latin Love** 11.00
Cruzan vanilla, Malibu pineapple, pineapple juice and a splash of Chambord
- Espresso Martini** 11.00
Absolut vanilla, Kahlua, Frangelico, fresh brewed espresso and a splash of cream
- Grand Martini** 11.00
Grey Goose orange, honey, fresh lemon and lime juice, orange juice and cranberry juice
- Cotton Candy Cosmopolitan** 11.00
Absolut citron, fresh lime juice, orange liqueur, splash of cranberry juice, topped with Prosecco champagne, garnished with fresh cotton candy
- Cheesecake Martini** 11.00
Cruzan vanilla rum, pineapple juice and a splash of cranberry
- Caipirinha** 11.00
Leblon Cachaça, fresh lime juice and superfine sugar
- Dragon Bite** 11.00
Bacardi Dragon Berry, lemon juice, pineapple juice and cranberry juice
- Lucky Charm** 11.00
Absolut Mango, Bacardi rasberry, triple sec and pineapple juice


- Passion** 11.00
Malibu passion fruit, orange juice and cranberry juice
- Absolut Lemonade** 11.00
Absolut citron, fresh lemonade, Sprite and a splash of amaretto
- Strawberry Kiss** 11.00
Stoli strawberry, peach schnapps, fresh strawberry puree over crushed ice
- Green Eyes** 11.00
Malibu coco, Bacardi Grand Melon, Midori, lime juice and pineapple juice
- Flavored Mojito** 11.00
Cruzan flavored rums choice of: mango, raspberry, coconut, citrus or passion, combined with fresh crushed mint leaves, lime and a splash of soda
- Sangria** (red or white) 11.00
- HALF CARAFE** 19.00 **FULL CARAFE** 34.00
Cabernet / Pinot Grigio, brandy, triple sec and fresh fruit


FROZEN DRINKS/SMOOTHIES

Banana Cabana	10.00	Piña Colada	10.00
Banana, Piña Colada, Cruzan Banana Rum and Kahlua coffee liqueur		Piña Colada and Bacardi Light	
Caribbean Paradise	10.00	Strawberry Daiquiri	10.00
Mango, margarita, strawberry and Bacardi Light		Strawberry and Bacardi Light	
Jamaican Punch	10.00	Tropical Lemonade	10.00
Piña Colada, mango, Bacardi Gold and grenadine		Lemonade, mango, strawberry and Absolut citron vodka	
Margarita	10.00	Strawberry Shortcake	10.00
Margarita, sour mix and Tres Generaciones Reposado		Strawberry, ice cream and Amaretto Disaronno	
Mudslide	10.00	Smoothies	6.50
Ice cream, Bailey's Irish Cream, Absolut vodka and Kahlua coffee liqueur		Flavors: Strawberry, Mango, Banana, Peach, Raspberry	

FINE LIQUORS

CHAMPAGNE AND SPARKLING		
Prosecco, Santa Margherita	39.00	
Moet & Chandon White Star	95.00	
Moet & Chandon Nectar Imperial Rose	110.00	
Dom Perignon	235.00	
Louis Roederer, Cristal	325.00	

COGNACS AND ARMAGNAC		
Remy Martin, VSOP	15.00	
Remy Martin, XO	35.00	
Louis 13th Remy Martin	225.00	
Hennessey, VSOP	15.00	
Hennessey, XO	30.00	
Larressingle XO	18.00	
Martel, Cordon Blue	22.00	


SINGLE MALT AND BLENDED SCOTCH		
Macallan, 12 years	14.00	
Macallan, 18 years	30.00	
Glenlivet, 12 years	12.00	
Glenlivet, 18 years	18.00	
Johnnie Walker, Blue	42.00	
Johnnie Walker, Gold	18.00	
Johnny Walker, Green	16.00	
Glenfiddich, 12 years	12.00	
Glenfiddich, 18 years	18.00	
Balvenie, 12 years	12.00	
Balvenie, 14 years	14.00	
Balvenie, 15 years	18.00	
Balvenie, 21 years	22.00	

VINO BIANCO (WHITE WINES)

WHITE WINES BY THE GLASS

	₹	
Pinot Grigio, La Francesca (Veneto)	8.00	29.00
A delicious wine with floral overtones		
Chardonnay, Stone Cellar, Beringer	8.00	29.00
Oak, crispy, and vanilla aromas		
Riesling, Chateau Ste. Michelle	8.00	29.00
Flavors of ripe peach and juicy pear under scored with racy acidity		
Chardonnay, St. Francis (Sonoma)	9.00	37.00
Classic Sonoma expression of the grape, with overt tropical fruit and apple		
Sauvignon Blanc, Brancott (New Zealand)	9.00	36.00
Fresh tasting and slightly fruity		
Pinot Grigio, Santa Margherita (Alto Adige)	12.00	44.00
Dry, full bodied, crisp and firm in texture		
Pouilly Fuissé, Louis Jadot	12.00	44.00
White Sangria	10.00	
Pinot Grigio, brandy, triple sec and fresh fruit		
HALF CARAFE 19.00 FULL CARAFE 34.00		

ITALY

		
Pinot Grigio, Maso Poli (Trentino)	45.00	
Pale color with copper reflections, and an unmistakable hint of pear		
Gavi, Vigne Regali Principessa (Piemonte)	33.00	
Clean, crisp and structured		
Sauvignon Blanc, Masut da Rive (Toscana)	42.00	
Aroma of green fruits and herbs. Soft and harmonious		
Greco di Tufo, Antiche Terre (Campania)	45.00	
Minerals and berries, elegant and creamy. A pearl from the south		
Falaghina, Terredora (Campania)	35.00	
Typical varietals from this area, aromatic and a dry long finish		
La Segreta Bianco, Planeta (Sicilia)	35.00	
Lots of minerals, dry, seafood pairing		


CALIFORNIA

		
Chardonnay, Sonoma Cutrer (Russian River)	44.00	
Flavors of ripe pears, citrus, melon and spice notes		
Chardonnay, Estancia Estates (Monterey)	33.00	
It has a full fruit flavor of pear, fig, and tropical fruit		
Fumé Blanc, Robert Mondavi (Napa)	44.00	
Dry, bright citrus, pineapple lemon grass, floral and mineral notes		
Chardonnay, Chateau St. Jean (Sonoma)	36.00	
Floral aromas of Plumeria and honeysuckle bring a tropical feel		

FRANCE

		
Pouilly Fuissé, Louis Jadot	44.00	
A delicate bouquet with a touch of oak		

BLUSH BY THE GLASS

	₹	
White Zinfandel, Beringer	8.00	29.00
It has an aroma of strawberry and orange		
Torres Sangre de Toro Rose (Spain)	8.00	30.00
Highly luminous raspberry color with ruby tinges. Fine floral aroma complemented by discreet fruity hints making it full of character and elegance		

VINO ROSSO (RED WINES)

RED WINES BY THE GLASS

	₹	
Merlot, Beringer (California)	8.00	29.00
It has nuances of currants and cherries		
Cabernet Sauvignon, Beringer (California)	8.00	29.00
It is elegant with a classical varietal notes		
Chianti Ruffino (Toscana)	9.00	32.00
Sangiovese aromas integrated with ripe berry fruit in a medium body		
Shiraz, Penfolds (Australia)	9.00	34.00
Aromas of cherries, blackberries and very spicy		
Pinot Noir, Meridian Central Coast (California)	9.00	34.00
Lots of fruit, smooth and a medium body		
Cabernet Sauvignon, Louis Martini (Napa)	12.00	46.00
Ripe, rich, chewy blackberry and black currant flavors		
Red Sangria	10.00	
Cabernet, brandy, triple sec and fresh fruit		
HALF CARAFE 19.00 FULL CARAFE 34.00		

ITALY

Rosso Toscana, Villa Antinori (Toscana)	42.00
A blend of Sangiovese, Cabernet and Sirah	
Chianti Classico, Ruffino Reserva Ducale (Toscana)	75.00
An exceptional rich and smooth tasting wine	
Chianti Classico, Da Vinci (Toscana)	38.00
An exceptional rich and smooth tasting wine	
Cabernet Sauvignon, Trecciano (Toscana)	47.00
Jammy and full structure, intriguing long finish	
Sangiovese Toscana, La Fornace (Toscana)	44.00
Aroma of tobacco and jammy fruits, smooth finish, medium body	
Rosso di Montepulciano, Fattoria del Cerro (Toscana)	38.00
Delicate aroma, very spicy and well balanced acidity	
Brunello di Montalcino, Castel Giocondo (Toscana)	85.00
Complex, long and velvety finish. Scored 92 points by Wine Spectator	
Supertuscan Sexo, Palazzacci (Toscana)	45.00
A perfect blend of Sangiovese and Syrah. Velvety full body	
Naima, de Conciliis (Campania)	125.00
New French barriques for this perfect single vineyard aglianico	
Zero, De Conciliis (Campania)	195.00
Late harvest and Amarone style. Full, full, full. The pride of the winemaker	
Montepulciano Colmartino (Abruzzo)	44.00
Deep ruby red, soft and delicate, but powerful on the palate	
Morellino di Scansano (Toscana)	44.00
Red ruby color, bouquet of wild berries and black pepper	
Valpolicella Valpentatina, Bertani (Vento)	42.00
A soft, round, medium bodied wine	
Amarone Classico, Bertani (Veneto)	125.00
Powerful wine. Perfect match with steak and cheese. Very long finish	
Valpolicella Ripasso Superiore, Le Bine (Veneto)	44.00
Late harvest baby amarone. Deep, soft and fruity. Full body	
Cabernet Franc Isonzo, Masut da Rive (Friuli)	44.00
Single vine, single vineyard. Soft, delicate and very fruity	
Rosso di Montalcino, Castello di Camigliano (Toscana)	39.00
Sangiovese grapes, hints of tobacco, full body	
Barbera D'Alba Damilano (Piemonte)	39.00
Garnet red. Aromas of wild berries. Spicy and elegant	
Dolcetto D'Alba, Scanavino (Piemonte)	33.00
Purple color, good with veal and white meat. Medium body	
Barbaresco Classico, San Giuliano (Piemonte)	69.00
Elegant with a good structure, soft on the palate. Full body	
Barolo Classico, Pertinace (Piemonte)	79.00
Rich in body, mouth feel and aroma. Dark cherry flavors with a light minerality	
Turlo Salviano (Umbria)	39.00
Rich pomegranate color. Complex and intense aroma with hints of jam and mature fruit	
Aglianico D'Irpinia, Terredora (Campania)	37.00
Black cherry, wild berry and plum flavors with a spicy, toasted overtone	

VINO ROSSO (RED WINES)

ITALY



- Salice Salentino Riserva, Cantele (Apulia)**..... 31.00
Aromas of cherries, blackberries and very spicy
- Primitivo del Salento, Majara (Apulia)** 43.00
Intense ruby color, sweet tannins and a very long finish
- Nero D'Avola, Messapicus (Sicilia)**..... 37.00
This unique wine brings all the flavors from the warm south of Italy
- Luigi Righetti Amarone, Capitel De'Roari (Veneto)**..... 68.00
The wine shows a balance between dried fruit flavors, good acidity and alcohol
- Amativo Cantele (Puglia)**..... 65.00
Ruby red color with an aroma of mature red fruits and spices, hint of vanilla
- Morellone Rosso Piceno Riserva Le Caniette (Marche)** 45.00
Significantly ripe and jammy in aroma with a great concentration of flavor

CALIFORNIA



- Merlot Chateau, St. Jean (Sonoma)**..... 37.00
Soft and fragrant with a rich floral bouquet
- Cabernet Sauvignon, Louis Martini (Napa)**..... 46.00
Ripe, rich, chewy blackberry and black currant flavors
- Petite Syrah, Bogle**..... 35.00
Fruit aromas balanced by sweet oak
- Claret, Francis Ford Coppola (Napa)**..... 47.00
Highly fragrant with pronounced fruit flavors
- Cabernet Sauvignon Coastal, Beaulieu Vineyards**..... 35.00
It has a rich cassis fruit flavors with a long finish
- Meritage Magnificat, Franciscan** 79.00
Cabernet Sauvignon, Merlot, Cabernet Franc, Pinot Noir
- Zinfandel, Kendall Jackson (Vitners Reserve)**..... 39.00
Fresh red fruit aromas and flavors with hints of white pepper, raspberry and cherry. Full bodied with a long cinnamon finish

FRANCE CHILE



- St. Emillion, Christian Moueix (Bordeaux France)** 39.00
The classic Bordeaux is deep ruby in color, round and full bodied
- Pinot Noir Louis Jadot (Burgundy France)** 38.00
Plum fruitiness and silky texture offset by round, gentle tannins
- Medoc, Christian Moueix (Bordeaux France)** 39.00
The fruit is ripe, very pure and fresh, dominated by black currant acidity, with an edge of cranberry tannin.

SPAIN CHILE



- Crianza, Solar Viejo (Rioja)**..... 34.00
Red tile color; leathery, cherry jam, lead pencil and medium-bodied, very smooth with big tannins that blend with succulent cherry flavors

CHILE



- Cabernet Sauvignon, La Playa Axel (Colchagua Valley)**..... 29.00
Deep, vivid red, a very expensive nose blossoms with the luxurious aromas of plum, cedar, tobacco and sweet fruits

ARGENTINA



- Malbec, Colores del Sol (Mendoza)**..... 31.00
It offers elegant aromatics and a palate which frames bright, fresh fruit flavors in a medium-bodied structure.