



DRINKS MENU



BEERS - BOTTLE 330 - 3.75

Sol - Cuauhtemoc Moctezuma - 4.5%
Blond pilsner style - fresh fruity-lemony

San Miguel - Carlsberg - 5%
Pale pilsner style - Smoke over grains

BEERS - CRAFT CANS 330 - 3.95

Gamma Ray - Beavertown Brewery - 5.4%
American Pale Ale - Juicy and tropical

Neck Oil - Beavertown Brewery - 4.3%
Session IPA - Light, crisp and punchy



Lost Larger - BREWDOG - 4.7%
Dry hopped pilsner - Citrus and stonefruit notes

COCKTAILS

Espresso Martini - 7
Vodka, Tia Maria, espresso and vanilla

Strawberry Daiquiri - 7
Bacardi, strawberries and lime

Dirty Mojito - 7
Dark Rum, mint and lime

Coco Tikki - 7
Koko Kanu rum, passion fruit liqueur, pineapple and lime

Pornstar Martini - 9
Vodka, Malibu, passionfruit, vanilla and Prosecco shot

Long Island - 9
Vodka, Tequila, Gin, Rum, triple sec topped with cola

WINE - GLASS 175/250/BOTTLE

Rioja - 5.5 / 6.5 / 21
Big bodied red - 13%

Merlot - 4.5 / 5.5 / 16
Soft ripe and elegant red - 12.5%

Pinot Grigio - 4.5 / 5.5 / 16
Light, fresh and fruity white - 11.5%

Prosecco - 5 / 22
Classic Italian sparkling white - 11.5%

SPIRITS 25/50

GIN - Served with rosemary and juniper
Bombay Sapphire - 40% - 3.5
Hendricks Gin - 41.4% - 4.5
Beefeater Pink - 37.5% - 4.5

VODKA

Smirnoff - 37.5% - 3.5

RUM

Captain Morgans Spiced - 35% - 3.5
Captain Morgans Dark - 40% - 3.5
Bacardi - 37.5% - 3.5

WHISKEY

Wild Turkey Borbon - 40.5% - 4.5

DIGESTIF

Jagermeister - 35% - 3.5



COFFEE

Anyway you wish - just ask
Available with Oat, Soya, Almond, semi skimmed

TEA

Selection of Tea's available

