
COCKTAILS

THE HEDONIST	12.50
Gaston Chiquet Champagne, Hedonist Cognac, Olorosso Sherry, bourbon cherry & orange bitters.	
FLIPPIN' PEATY	9.50
Buffalo Trace, King's Ginger, honey, lemon juice, pale ale & hops infused Laphroig.	
STÖRTEBEKER	9.50
Belsazar White, Ron Abuelo 7yr dark rum, black tea, peach, Angostura bitters.	
MEDITERRANEAN MARTINEZ	10.50
Broker's Gin, Cynar, Maraschino Liqueur, orange bitters & lemon & artichoke perfume.	
GIN ZEN	9.50
Takashimizu Junmai Daiginjo Saké, Broker's Gin, green tea infusion, ginger ale.	
GO HARTNETT OR GO HOME	11.50
Buffalo Trace, Green Chartreuse, Dry Curacao, Pomegranate & Rosemary.	
COQUETIER	10.50
Blood orange infused QuiQuiRiQui Mescal, Pernod Ricard, agave & orange bitters.	
PLUM PISCO SOUR	9.50
Pisco Aba, Fee Brothers Plum bitters, lemon juice, egg white.	
MERCHANT'S MULE	9.50
Celery infused Moskovskaya Vodka, apple juice, cider vinegar, lime juice & raspberry & campari syrup.	
RUM & RAISIN OLD FASHIONED	9.50
Ron Abuelo 7 yr, Johnny Walker Black, Pedro Ximinez & orange bitters.	
THE OLD MEXICAN	15.00
Tres Generaciones Anejo, agave & grapefruit bitters.	
GREAT EASTERN ESCAPE	9.50
Pineapple infused Cortez Bianco, Aguerre Coconut Rum, Angostura & orange bitters & coconut ice.	
JAM JAR JULEP	11.50
Whitley Neil Gin, parsley, grapefruit juice, elderflower & cardamom.	
THE WALKING DEAD	9.50
Moskovskaya Vodka, Yellow Chartreuse, Cocchi Americano, QuiQuiRiQui Mescal & Lime Juice.	

BY THE GLASS & CARAFE

SPARKLING	12.5cl	
NV Pear Cider, "Poiré Authentique", Eric Bordelet, Normandie, France. Clean & lively juice with light & elegant pear flavours. Slightly off dry.	5.50	
2014 Prosecco di Conegliano, AA Bellenda, Italy. Clean, fresh & elegant.	7.50	
NV Maison Gaston Chiquet, 1er Cru "Tradition", Champagne, France. Super soft fizz & bright, taut apple fruit.	10.00	
NV Bruno Paillard Rosé Première Cuvée, Champagne, France. Fine, refreshing & delicate champagne with bright red fruits showing off.	15.00	
	GLASS	CARAFE
WHITE	17.5cl	50cl
2014 "RDV Gascon", Producteurs Plaimont, South-West, France (BIB). Light, extremely fruity and refreshing with a pleasant acidity.	5.00	14.00
2014 Verdeca, "Curtirussi", Mocavero, Puglia, Italy. Refreshing, soft & fruity.	7.00	19.00
2014 Vermentino di Sardegna, "Marmora", Cantina del Vermentino, Italy. Attractive stone fruit notes with a hint of bitter almond. Fresh & zesty.	8.75	23.00
2014 Macabeau-Sauvignon Blanc, "Auzells", Tomàs Cusiné, Catalunya, Spain. Aromatic & fresh with citrusy & green grass flavours.	9.00	24.00
2010 Grüner Veltliner, Lössterrassen, Schloss Gobelsburg, Kamptal, Austria. A ripe & creamy Grüner lifted by a spicy acidity.	9.25	25.00
2014 Melon de B..., "La Bohème", Domaine la Sénéchalière, Loire, France. A funky Melon de Bourgogne with apple notes, mineral spices & great acidity.	9.50	26.00
2013 Dry Furmint, "The Oddity", Royal Tokaji, Tokaj, Hungary. Citrusy & mineral with apricot & honey aromas.	9.75	27.00
2014 Verdicchio dei Castelli, "Vigna dell Oche", San Lorenzo, Marche, Italy. Ripe apricots, toasted hazelnuts & ginger, lifted by refreshing minerality.	10.00	28.00
2014 Gewürztraminer, Millton, Riverpoint, Gisborne, New Zealand. A delicate & aromatic wine with flavours of apples, rose petals & peaches.	10.50	29.00
2013 Chardonnay, Radford Dale Estate, Stellenbosch, South Africa. Rich & full bodied Chardonnay with hints of oak & spices.	12.00	32.50

 BY THE GLASS & CARAFE

	GLASS	CARAFE
ROSE	17.5cl	50cl
2015 Côtes du Rhône, "Rosé d'une nuit", Dom. de la Charité, France (BIB). Fresh & round on the palate, with aromas of red berries & hints of grapefruit.	5.00	14.00
2013 Bardolino Chiaretto, Monte del Frá, Veneto, Italy. Berry fruits & wild flowers, hints of mint & green apple.	7.00	22.00
2014 "Miraflores", Domaine Lafage, Roussillon, France. Fresh & racy with pretty strawberry, white peach & rose petal flavors.	8.50	24.50
RED	17.5cl	50cl
2014 "Cuvée des Galets", Les Vignerons d'Estezargues, Rhône, France (BIB). Light & mildly spicy with aromas of raspberries, blueberries and hints of green herbs.	5.00	14.00
2012 Salice Salentino, Mocavero, Puglia, Italy. Sweet red fruits & spices.	7.25	20.00
2014 Blaufränkisch Horitschoner, Weingut Weninger, Burgenland, Austria. Intensive & lively fruit flavours with a hint of earthiness.	8.50	22.50
2013 Carménère, Ventisquero Grey Glacier, Trinidad Vineyard, Maipo, Chile. A spectacular nose of black fruit, a touch of spiciness & a vibrant body.	9.25	25.00
2008 Primitivo Riserva, "Fatalone", Giola del Colle, Puglia, Italy. Berries & plums with balsamic notes & an aftertaste of toasted almond.	10.50	29.00
2014 Lirac, "La Fermade", Domaine Maby, Rhône, France. Under-rated Chateauneuf-Neuf-du Pape' style blend.	11.00	30.50
2014 Pinot Noir, Closerie des Alisiers, Burgundy, France. A fine, well-crafted Burgundy Pinot Noir with a lovely palate of soft red fruits.	11.50	32.00
2010 Rioja Reserva, Dinastia Vivanco, Rioja, Spain. Deep & ripe with aromas of cinnamon & sage surrounded by fruity notes of cherries & blackberries.	12.00	34.00
2013 Grenache Old Vines, Birichino, California, USA. Silky, juicy & concentrated with bright red fruit & floral flavors.	13.50	38.00

CHAMPAGNE, SPARKLING & MORE

SPARKLING WINES

NV Pear Cider, "Poiré Authentique", Eric Bordelet, Normandie, France.	32.00
2014 Prosecco di Conegliano, AA Bellenda Single Vineyard, Italy.	40.00

CHAMPAGNE

NV Maison Gaston Chiquet, 1er Cru, "Tradition", Brut, France.	50.00
NV Maison Jacquesson, Cuvée 738, Brut, France.	95.00
2000 Alfred Gratien Millesimé, Brut, France.	120.00

ROSE CHAMPAGNE

NV Marguet, Grand Cru, Champagne, France.	75.00
NV Bruno Paillard Rosé Première Cuvée, Champagne, France.	80.00

ROSE WINES

2013 Bardolino Chiaretto, Monte del Frá, Veneto, Italy.	30.00
2014 "Miraflores", Domaine Lafage, Roussillon, France.	35.00

SWEET & FORTIFIED WINES

2014 Moscato Giallo, Fior d'Arancio Colli Euganei, Maeli, Veneto, Italy (75cl).	35.00
2013 Riesling Spätlese, Markus Molitor, Bernkastler Badstrube, Germany (75cl).	60.00
NV Banyuls Reserva, Domaine la Tour Vielle, France (75cl).	65.00
2009 Tokaji Blue Label, 5 Puttonyos, Royal Tokaji, Tokaji, Hungary (50cl).	80.00
1995 Coteau du Layon, "Cuvée des Lys", Château de la Tomaze, Loire, France (75cl).	88.00
20 yr Tawny Port, Quinta de la Rosa, Portugal (50cl).	75.00

WHITE

MAGNUM WINES

2014 Godello, Adegas A Coroa, Valdeorras, Galicia, Spain.	80.00
2011 Chablis, Didier & Pascal Picq, Burgundy, France.	95.00

AROMATIC & FRUITY

2013 Barbera "Bianca", Castello di Cigognola, Lombardy, Italy.	34.00
2014 Macabeau-Sauvignon Blanc, "Auzells", Tomàs Cusiné, Catalunya, Spain.	35.00
2014 Melon de Bourgogne, "La Bohème", Domaine la Sénéchalière, Loire, France.	37.00
2013 Dry Furmint, "The Oddity", Royal Tokaji, Tokaj, Hungary.	38.00
2014 Vouvray, "Dilettante", Domaine Breton, Loire, France.	40.00
2014 Gewürztraminer, Millton, Riverpoint, Gisborne, New Zealand.	42.00
2014 Albariño, Abadia de San Campio, Rias Baixas, Galicia, Spain.	44.00
2014 Pinot Grigio, Lis Neris, Friuli, Italy.	47.00
2014 Sancerre, "Les Chasseignes", Domaine Riffault, Loire, France.	52.00

SUBTLE & CHARMING

2014 Soave Castelletto, Cantina Filippi, Veneto, Italy.	35.00
2014 Gavi di Gavi, Le Marne di Carraro, Federica, Piedmont, Italy.	37.00
2014 Riesling, Markus Molitor, Haus Klosterberg QbA, Mosel, Germany.	38.00
2014 Sauvignon de Touraine, Puzelat-Bonhomme, Loire, France.	38.00
2014 Offida Pecorino, "Fiobbo", Aurora, Marche, Italy.	47.00
2013 St Aubin, 1er Cru Sur le Sentier du Clou, Henri Prudhon, Burgundy, France.	62.00
2012 Sauvignon Blanc-Semillon, L'Esprit de Chevalier, Bordeaux, France.	65.00
2012 Puligny-Montrachet, "Tête de cuvée", Francois d'Allaines, Burgundy, France.	92.00

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WHITE

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FRUIT-LADDEN & SUNNY

2015 Picpoul de Pinet, Grange des Rocs, Languedoc-Roussillon, France.	28.00
2015 Gaba do Xil Godello, Telmo Rodriguez, Valdeorras, Spain.	32.00
2014 Vermentino di Sardegna, "Marmora", Cantina del Vermentino, Sardinia, Italy.	33.00
2014 DouRosa Branco, Quinta de la Rosa, Douro, Portugal.	34.00
2014 Roussanne-Grenache Blanc, "Centenaire", Domaine Lafage, Roussillon, France.	37.00
2014 Viognier, Domaine de Triennes, Provence, France.	43.00
2014 Sauvignon Blanc, Isabel Estate, Marlborough, New Zealand.	49.00

LUSH & MOUTH-FILLING

2014 Rioja Blanco, "Pharos", Bodegas Classica, Rioja, Spain.	29.00
2010 Grüner Veltliner, Lössterrassen, Schloss Gobelsburg, Kamptal, Austria.	36.00
2014 Verdicchio dei Castelli di Jesi, "Vigna dell Oche", San Lorenzo, Marche, Italy.	39.00
2014 Trebbiano di Lugana, Ca'Lojera, Lombardy, Italy.	44.00
2013 Chardonnay, Radford Dale Estate, Stellenbosch, South Africa.	48.00
2011 Chardonnay, "La Combe", Marc Colin & Fils, Burgundy, France.	50.00
2014 Chenin Blanc, De Trafford, Stellenbosch, South Africa.	58.00
2010 Meursault, Château de Puligny-Montrachet, Burgundy, France.	100.00

WINE MENU

RED

MAGNUM WINES

2011 Viña Crianza, Bodegas Amézola de la Mora, Rioja, Spain.	75.00
2009 Chateau Lamothe - Cissac, Haut-Medoc, Bordeaux, France.	100.00

RUSTIC & HEARTY

2014 Merlot, Mas Janeil, Lurton, South West, France.	28.00
2013 Dolcetto d'Alba, "Campo del Gatto", Claudio Mariotto, Tortona, Piedmont, Italy.	32.00
2013 Côtes du Rhône, "Cuvée Mathilde", Clos Saint-Michel, Rhône, France.	35.00
2013 Chianti Classico, "Campomaggio", Famiglia Castellani, Tuscany, Italy.	38.00
2011 Montepulciano Rosso Conero, Conti Malacari, Marche, Italy.	41.00
2014 Lirac, "La Fermade", Domaine Maby, Rhône, France.	43.00
2013 Carignan / Syrah, "RDV Sur La Lune", Clos des Gravillas, Minervois, France.	45.00
2011 Cabernet Franc Bourgueil, "Les Perrières", C. & P. Breton, Loire, France.	65.00

RICH & ROUNDED

2012 Salice Salentino, Mocavero, Puglia, Italy.	29.00
2011 Syrah du Maroc, "Tandem", Domaine Ouled Thaleb, Casablanca, Morocco.	48.00
2013 Cabernet / Merlot / Samsó, "Geol", Tomàs Cusiné, Catalunya, Spain.	49.00
2013 Priorat, Carignan-Grenache, Acustic & Ritme Cellars, Priorat, Spain.	51.00
2012 Gigondas, "Origine", Domaine St Gayan, Rhône, France.	60.00
2012 Cabernet Sauvignon, Truchard, California, USA.	65.00
2008 St-Estèphe, Château Tronquoy-Lalande, Bordeaux, France.	80.00
2010 Amarone Della Valpolicella Classico, Antolini Ca' Coato, Veneto, Italy.	110.00

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RED

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LIVELY & JUICY

2015 Ribera del Duero, Joven de Silos, Cillar de Silos, Spain.	36.00
2014 Beaujolais Villages Vieilles Vignes, Arnaud Aucoeur, Beaujolais, France.	40.00
2014 Barbera d'Asti, "Lia Vi", Carussin, Piedmont, Italy.	44.00
2014 Pinot Noir, Closerie des Alisiers, Burgundy, France.	45.00
2013 Grenache Old Vines, Birichino, California, USA.	56.00
2014 Morgon, Marcel Lapierre, Beaujolais, France.	58.00
2011 Nebbiolo, "Carteria", Sandro Fay, Lombardy, Italy.	66.00

ELEGANT & FRAGRANT

2014 Blaufränkisch Horitschoner, Weingut Weninger, Burgenland, Austria.	33.00
2010 Sangiovese Riserva, Campinuovi, Montecucco, Tuscany, Italy.	54.00
2011 Vin de Pays des Côtes Catalanes, "Le Soula", Languedoc-Roussillon, France.	62.00
2013 Pinot Noir, Domaine Drouhin, Oregon, USA.	74.00
2011 Gevrey Chambertin, Domaine Maume, Burgundy, France.	90.00
2008 Barolo, Cascina Disa Elio Sandri, Piedmont, Italy.	105.00
2011 V.D.T., "Els Jèlipins", Els Jèlipins, Penedes, Spain.	135.00

INTENSE & POWERFUL

2013 Carménère, Ventisquero Grey Glacier, Trinidad Vineyard, Maipo valley, Chile.	37.00
2008 Primitivo Riserva, "Fatalone", Pasquale Petrera, Giola del Colle, Puglia, Italy.	42.00
2011 Hochar Père et Fils, Château Musar, Beka'a Valley, Lebanon.	45.00
2010 Rioja Reserva, Dinastia Vivanco, Rioja, Spain.	50.00
2013 Malbec, Pulenta Estate, Mendoza, Argentina.	52.00
2010 Dodici Uve, Paradiso Di Frassina, Tuscany, Italy.	60.00
2013 Zinfandel, "Geyserville", Ridge Estate, Sonoma County, USA.	88.00