

# *Baia*

THE ITALIAN

PLEASE NOTE A 1% SURCHARGE APPLIES FOR ALL CREDIT CARD TRANSACTIONS.  
A 12% SURCHARGE APPLIES ON SUNDAYS AND A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.  
A 15% SURCHARGE APPLIES ON NYE

<b>APERITIF AND BEERS</b>	<b>p 3</b>
<b>COCKTAILS</b>	<b>p 4</b>
<b>WINE BY THE GLASS</b>	<b>p 5</b>
<b>BUBBLES</b>	<b>p 6</b>
<b>WHITE WINE</b>	<b>p 7-8</b>
<b>ROSE WINE</b>	<b>p 9</b>
<b>RED WINE</b>	<b>p 9 - 10</b>
<b>SWEET &amp; STICKY WINES</b>	<b>p 11</b>
<b>SPIRITS</b>	<b>p 12 - 14</b>
<b>WATER &amp; SOFT DRINKS</b>	<b>p 15</b>
<b>COFFEE &amp; TEA</b>	<b>p 16 -17</b>

*Well begun is half done*  
*fresh, light and crisp our suggestion to start with*

Prosecco - crisp light sparkling white	\$14
Bellini - prosecco & peach puree	\$15
Aperol Spritz - prosecco, aperol, soda	\$18
Margarita - tequila, cointreau, lime juice	\$21
Grappa Sour - Grappa, lemon juice, egg white, sugar syrup	\$21
Martini Classic - vodka, dry vermouth, olive	\$21
Sherry - dry aromatic fortified white wine	\$12
Vermouth Antica Formula - classic Italian sweet vermouth	\$9
Lillet Blanc - white elegant French vermouth	\$9
Noilly Prat - dry white French vermouth	\$9

*Baia's beer & cider selection*  
*a selection of Australian and imported beers*

East Sydney Lager (on tap) half/pint	\$6 / \$13
East Sydney Pale Ale (on tap) half/pint	\$6 / \$13
Nastro Azzuro - Peroni (0.33)	\$11
Asahi (0.33)	\$11
Corona (0.33)	\$11
Pacific Ale - Stone & Wood (0.33)	\$15
Refreshing Ale - Furphy (0.33)	\$12
Steam Ale - Mountain Goat (0.33)	\$13
Pear Cider (0.33)	\$12
Apple Cider (0.33)	\$12

## Cocktails

*classy but sassy - elegant, fresh, intense or strong,  
our bartender will light up your experience with the old classics*

Margarita - tequila, cointreau, lime juice	\$21
Negroni - Campari, sweet vermouth, gin	\$21
Old Fashioned	\$21
<b>Whiskey:</b>	
Scotch Whisky	0
Knob Creek, Benromach, Woodford Rye	+4
Laphroaig	+6
<b>Rum:</b>	
Appelton Signature	0
1919 Angostura	+4
Ron Zacapa 23, Onyx Imperial	+6
Visionario - rum, vermouth, orange bitter, chocolate syrup	\$21
Cocco Bay - rum, coconut, lime juice, pineapple juice	\$21
Side Car - cognac, cointreau, lime juice	\$21
Sour - choose between tequila, gin, pisco, grappa, aperol, amaretto or whisky, egg white, sugar, lemon juice	\$21
Cosmopolitan - vodka, cointreau, cranberry juice	\$21
Mojito - white rum, lime, sugar, mint	\$21
Southside - gin, mint, st. Germain, lime juice, sugar	\$21
Bello Caramello - rum, peach puree, caramel, lemon juice	\$21
Classic Martini - vodka, dry vermouth, olive	\$21
Espresso Martini - vodka, kalhua, espresso	\$21
Clover Club - gin, raspberry puree, egg white lemon juice	\$21
Apple Twist - whisky, apple juice, vanilla syrup, orange bitter	\$21
Pesca Sour - peach liquor, vodka, sugar, egg white, lemon juice	\$21

## *For the designated driver*

*our house mocktails*

Negroni 0.0 - non-alcoholic campari, gin & vermouth	\$17
Spritz 0.0 - non-alcoholic aperol, sparkling water, tonic water	\$17
Amaretto 0.0 - non-alcoholic amaretto, egg white, lemon juice	\$17
Clover Club 0.0 - non-alcoholic gin, raspberry puree, egg white, lemon juice	\$17
Margarita 0.0 - non-alcoholic tequila, non-alcoholic triple sec, lime juice	\$17
Heiniken 0.0	\$12

# WINE BY THE GLASS

## BUBBLES (120mL)

NV	<b>Prosecco</b> (Glera) ** Canti   Veneto (I)	crisp & citrusy, simply Prosecco	\$14
NV	<b>Cremant de Bourgogne</b> (Pinot Noir & Chardonnay) Veuve Ambal   Bourgogne (F)	fresh & rich, traditional French champagne style	\$15

## WHITE WINE (150mL)

2020	<b>Pinot Grigio</b> (Pinot Grigio) Aquilani   Friuli (I)	crisp & fruity, classic Italian Pinot Grigio	\$16
2020	<b>Grillo "Uriel"</b> (Grillo) Poggio Anima   Sicilia (I)	fruity & mineral, perfect choice for a hot day	\$14
2021	<b>Pecorino</b> (Pecorino) ** La Contesa   Abruzzo (I)	soft acidity & fruit driven, an alternative to chardonnay	\$16
2022	<b>Sauvignon Blanc</b> Mojo winemakers   South Australia (SA)	South Australian SB	\$15
2018	<b>Semillon Limited Release</b> ** Hart & Hunter   Hunter Valley (NSW)	classic Semillon from the Hunter	\$16
2022	<b>Riesling N2.</b> (Riesling) Riesling Freak   Polish Hill River (SA)	fresh bouquet of green apples, elegant with crisp long finish	\$18
2020	<b>Arneis</b> (Arneis) Briccotondo   Piemonte (I)	great alternative to a Sauvignon Blanc	\$21
2019	<b>Chardonnay Halleluja</b> Snake & Hering   Margaret River (WA)	Creamy, fresh & mineral Chardonnay, oaky but not overpowering	\$21

## ROSE WINE (150mL)

2021	<b>Rose</b> (Greanche) ** Reverie   Pay's D'oc (F)	fruity & light, classic Provence style	\$14
2022	<b>Rose</b> (Merlot, Shiraz, Cabernet) Dominique Portet   Yarra Valley (VIC)	classy french rose on Australian ground	\$15

## RED WINE (150mL)

2020	<b>Valpolicella</b> (Corvina, Rondinella)  G.Fasoli   Veneto (I)	medium light & fruity, perfect substitute of a Pinot Noir	\$16
2020	<b>Malbec</b> ** La Boca   Mendoza (ARG)	classic Malbec luscious ripe fruits & mouth-filling tannins	\$14
2020	<b>Nero d'Avola</b> (Nero d'Avola)  Vinuva   Sicily (I)	southern Italian wine, great food companion	\$15
2019	<b>Bacco in Toscana</b> (Sangiovese, Shiraz) ** Guado al Melo   Toscana (I)	smooth tannin & elegant, true tuscan soul	\$16
2021	<b>Barbera</b> (Barbera) Briccotondo   Piemonte (I)	black fruit, spicy hint of black pepper, soft tannins, long lasting finish	\$21
2021	<b>Cabernet Sauvignon</b> Hesketh   Coonawara (SA)	bright & fruit driven cabernet	\$15

*SWEET OR STICKY (120ml)*

2021		<b>Moscato D'Asti DOCG</b> (120ml)	refreshing off dry fruity legend of northern Italy	\$16
		Borgo Magliano   Piemonte (I)		
2018		<b>Semillion Late Harvest</b> (120ml)	fruity, zesty, off dry gem of the Hunter	\$13
		Moorebank   Hunter Valley (NSW)		
2021		<b>Iced Riesling</b> (15ml)	sweet, floral and fresh perfect for sweet lovers	\$18
		Frogmore   Tasmania (TAS)		

*FORTIFIED WINES (15ml)*


NV		<b>Quinta de Ervamoira Twany 10 anos</b>	Ramos Pinto   Porto (Portugal)	\$18
NV		<b>Grand Twany 12y</b>	Galway Pipe   South Australia (SA)	\$13

*\*all vintage wines are subject to change and availability*

# BUBBLES


## METHODE CHAMPENOISE | TRADITIONEL METHOD

*The most important facet of the traditional method is that the transformation from a still to a sparkling wine occurs entirely inside the bottle.*

NV		<b>Cuvee Prestige</b> (Chardonnay, Pinot Noir & Menieur)   Taittinger   Reims (F)		\$150
NV		<b>Brut Classic</b> (Chardonnay, Pinot Noir & Menieur)   Deutz   Ay (F)		\$170
NV		<b>Brut Classic</b> (Chardonnay, Pinot Noir & Menieur)   Deutz   Ay (F)	0.375ml	\$99
NV		<b>Blanc de Noir</b> (Pinot Noir)   Fleury   Reims (F)		\$230
NV		<b>Cremant de Bourgogne</b> (Pinot Noir & Chardonnay)   Veuve Ambal   Bourgogne (F)		\$95
NV		<b>San Giorgio Erbaluce di Caluso DOCG</b> (Erbaluce)   Cieck   Valle d'Aosta (I)		\$120
2016		<b>'Omomorto' Durella zero dosage</b> (Durella)   Menti   Veneto (I)		\$125
NV		<b>Cremant de Bourgogne Rose</b> (Pinor Noir, Gamay, Chardonnay)   Veuve Ambal   Bourgogne (F)		\$95
NV		<b>Cuvee Prestige Rose</b> (Pinot Noir & Chardonnay)   Taittinger   Reims (F)		\$190

## METHODE CHARMAT | METODO MARTINOTTI

*The transformation from a still to a sparkling wine occurs in pressurized steel tanks and the sparkling wine is bottled as second step.*

NV		<b>Prosecco</b> (Glera)   Canti   Veneto (I)		\$69
NV		<b>Prosecco "Canah" DOCG</b> (Glera)   Perlage   Veneto (I)		\$79





*light-bodied sparkling wine made of Muscat grape which has intense floral and fruity notes of peach, rose, and grape. It usually sweet and has a low level of alcohol.*

2021		<b>Moscato d'Asti DOCG</b> (Moscato)   Borgo Magliano   Piemonte (I)		\$79
------	--	--	--	------

## WHITE WINE



### LIGHT, FRESH AND CRISP

*a selection of wines with a great balance between acidity and fruit, makes them exceptional as aperitif or for pairing with a light lunch or dinner.*

2021		<b>Pinot Grigio</b> (Pinot Grigio)   Gino Fasoli   Veneto (I)		\$80
2020		<b>Grillo “Uriel”</b> (Grillo)   Poggio Anima   Sicilia (I)		\$70
2020		<b>Ribolla Gialla</b> (Ribolla Gialla)   La Tunella   Friuli (I)		\$99
2020		<b>Pinot Grigio</b> (Pinot Grigio)   Wilhelm Walch   Südtirol (I)		\$75
2020		<b>Falanghina</b> (Falanghina)   Villa Raiano   Campania (I)		\$79
2021		<b>Soave</b> (Garganega)   Gino Fasoli   Veneto (I)		\$80
2021		<b>Sauvignon Blanc</b> (Sauvignon)   Mojo Winemakers   South Australia (SA)		\$80
2020		<b>Erbaluce di caluso</b> (Erbaluce)   Cieck   Valle d'Aosta (I)		\$89
2020		<b>Saove Carbonare</b> (Garganega)   Inama   Veneto (I)		\$125
2020		<b>Arneis Briccotondo</b> (Arneis)   Fontanafredda   Piemonte (I)		\$96

### SOMETHING UNSUAL

*Native grapes you may have never tried before*

NV		<b>Biancospino</b> (Biancospino)   Tenuta Santa Cecilia   Emilia Romagna (I)		\$79
2021		<b>Pecorino</b> (Pecorino)   Contesa   Abruzzo (I)		\$75
2018		<b>Semillon</b> (Limited Release ***)   Hart & Hunter   Hunter Valley (NSW)		\$80
2018		<b>Trebbiano Macchia Lupaia</b> (Trebbiano)   Macchion dei Lupi   Toscana (I)		(skin contact) \$115
NV		<b>Incrocio Manzoni</b> (Incrocio Manzoni)   Carmina   Veneto (I)		\$79
2018		<b>Skin on Skin</b> (Chardonnay)   Save our Soul   Yarra Valley (VIC)		(skin contact) \$89

### WHERE THE AROMATICS PLAY WITH YOUR PALATE

*bright spectrum of flavour as herbs, flowers and fruits, with a soft acidity and medium structure*


2021		<b>Grüner Veltliner</b> (Veltliner)   Loimer   Veneto (I)		\$90
2020		<b>Verdicchio di Metallica</b> (Verdicchio)   Bisci   Marche (I)		\$89
2020		<b>Sauvignon Vulcaia</b> (Sauvignon)   Inama   Veneto (I)		\$110
2021		<b>Sauvignon “Sounds of White”</b> (Sauvignon)   Catalina Sounds   Marlborough (NZ)		\$90
2021		<b>Riesling</b> (Riesling)   Loimer   Kamptal (A)		\$90
2020		<b>Riesling</b> (Riesling)   Cook's Lot   Orange (AUS)		\$80
2013		<b>Riesling “purist” trocken</b> (Riesling)   Axel Pauly   Mosel (D)		\$110
2022		<b>Riesling N2</b> (Riesling)   Riesling Freak   Polish Hill River (SA)		\$89
2020		<b>Pouilly Fume “Clos de Criots”</b> (Sauvignon)   Cristian Salmon   Sancerre (F)		\$115
2019		<b>Vermentino Bolgheri</b> (Vermentino)   Guado al Tasso   Toscana (I)		\$106
2015		<b>Müller Thurgau “Feldmarschall”</b> (Muller Thurgau)   Tiefenbrunner   Südtirol (I)		\$135
2020		<b>Vermentino “Gray Label”</b> (Vermentino)   Lunae Bosoni   Liguria (I)		\$110



***INTENSE FRUITS, MAYBE A HINT OF OAK***  
*Fruity, juicy and fresh white wines, moderate creaminess and balanced acidity.*

2017		<b>Epos Frascati Superiore Riserva</b> (Malvasia)   Poggi Le Volpi   Lazio (I)	\$95
2019		<b>Chardonnay Halleluja</b> (Chardonnay)   Snake & Hering   Margaret River (WA)	\$110
2022		<b>Chardonnay</b> (Chardonnay)   Amelia Park   Margaret River (WA)	\$79

***GREAT WHITES, CREAMY FLAVOURS***  
*Aged white wines, complex structure, malolactic*

2019		<b>Garganega Pieve Vecchia</b> (Garganega)   Gino Fasoli   Veneto (I) 	\$120
2020		<b>Chardonnay "Pan"</b> (Chardonnay)   Bosco Nestore   Abruzzo (I)	\$99



## ROSE WINE

*SUMMERLY FRESH*  
light & refreshing ideal for hot summer days

2021		<b>Reverie</b> (Grenache)   Debussy   Pay's d'Oc (F)	\$65
2021		<b>AIX</b> (Greanche, Sirah, Cinsault)   AIX   Provance (F)	\$89
2022		<b>Fontaine Rose</b> (Merlot, Shiraz, Cabernet)   Dominique Portet   Yarra Valley (VIC)	\$75
2019		<b>Nerello Rose</b> (Nerello Mascalese)   Mulino a Vento   Sicilia (I)	\$69

## RED WINE

*A WINE FOR EVERY MOMENTS, LIGHT & TRULITY*  
Fruit driven red wines and great companions for your meals.

2020		<b>Valpolicella</b> (Corvina, Rondinella)   Gino Fasoli   Veneto (I) 	\$90
2021		<b>Gamay Noir "Le Ficelle"</b> (Gamay, Pinot Noir)   Le Vignerons de Saint-Pourcain   Macon (F)	\$79
2018		<b>Salice Salentino</b> (Negromaro, Malvasia Nera)   Mocavero   Puglia (I)	\$85
2020		<b>Nero D'Avola</b> (Nero d'Avola)   Vinuva   Sicilia (I) 	\$70
2021		<b>Sangiovese</b> (Sangiovese)   Perlage Winery   Marche IGT (I) 	\$70
2020		<b>Rocky Point Pinot Noir</b> (Pinot Noir)   Prophet's Rock   Central Otago (NZ)	\$125
2021		<b>Pinot Noir</b> (Pinot Noir)   Red Claw   Mornington Peninsula (VIC)	\$95
2019		<b>Chianti Classico "Sangio"</b> (Sangiovese)   Monte Bernardi   Toscana (I)	\$110

*MEDIUM STRUCTURED & VIVID, SIMPLY ELEGANT*  
Smooth tannins, berry notes and a strong attitude that won't let you down

2020		<b>Malbec</b> (Malbec)   La Boca   Mendoza (ARG) 	\$70
2019		<b>Ciliegiolo</b> (Ciliegiolo)   Piazzano   Toscana (I)	\$100
2021		<b>Cabernet Sauvignon</b> (Cabernet)   Hesketh   Coonawara (SA)	\$79
2021		<b>Barbera</b> (Barbera)   Trediberi   Piemonte (I)	\$90
2020		<b>Barbera Briccotondo</b> (Barbera)   Fontanafredda   Piemonte (I)	\$96
2020		<b>Rosso di Montepulciano</b> (Sangiovese, Merlot)   Poliziano   Toscana (I)	\$99
2019		<b>Bacco in Toscana</b> (Sangiovese, Sirah)   Guado al Melo   Toscana (I)	\$90
2018		<b>Pinot Noir</b> (Pinot Noir)   Dog Point   Marlborough (NZ) 	\$120
2018		<b>Nebbiolo Delle Langhe "Passeggiando"</b> (Nebbiolo)   G. Scaglione   Piemonte (I)	\$105
2020		<b>Le Fric "Rosso"</b> (Sangiovese, Montepulciano, Syrah)   Vigneti Vallorani   Marche (I)	\$110
2020		<b>Morellino di Scansano</b> (Sangiovese)   Ghiaccio Forte   Toscana (I)	\$116

*\*all vintage wines are subject to change and availability*

***INTENSE COLOURS AND BIG FLAVOURS***  
*long & persistent palate, where the grape and terroir express themselves the most*

2020		<b>Tzingarella</b> (Cabernet Sauvignon & Franc, Merlot, Colorino)   Monte Bernardi   Toscana (I) 	\$115
2015		<b>Barbera 4 Conigli Bianchi</b> (Barbera)   G. Scaglione   Piemonte (I)	\$110
2017		<b>Puteus Riserva</b> (Negroamaro)   Mocavero   Puglia (I)	\$95
2021		<b>Shiraz "Gnarly Dude"</b> (Shiraz)   Two Hands   Barossa (SA)	\$95
2015		<b>Montecucco "Le Querce"</b> (Sangiovese)   Poggio Mandorlo   Toscana (I)	\$120
2016		<b>Troj</b> (Merlot, Refosco, Schioppettino)   Vigna Traverso   Friuli (I)	\$100
2018		<b>Roma Rosso</b> (Montepulciano, Syrah, Cesanese)   Poggio Le Volpi   Lazio (I)	\$110
2020		<b>Shiraz</b> (shiraz, limited release)   Hart & Hunter   Hunter Valley (NSW)	\$85
2021		<b>Shiraz</b> (Shiraz)   Shaw & Smith   Barossa (SA)	\$130
2018		<b>Shiraz Kester</b> (Shiraz)   Keith Tullock   Hunter Valley (NSW)	\$135
2018		<b>Primitivo di Manduria "Piano Chiuso"</b> (Primitivo)   Macca del Tacco   Puglia (I)	\$150

***SOMETHING UNUSUAL***

*Native grapes you may have never tried before*

2016		<b>Schioppettino di Prepotto</b> (Schioppettino)   Vigna Traverso   Friuli (I)	\$135
2018		<b>Carménere Più</b> (Carmenere)   Inama   Veneto (I)	\$85
2008		<b>S'Arai</b> (Cannonau, Carignano, Bovale)   Isola dei Nuraghi   Sardegna (I)	\$120
2011		<b>Cesanese del Piglio Superiore "Dives" DOCG</b> (Cesanese)   Marcella Giuliani   Puglia (I)	\$130

***THE STAR OF THE EVENING***

*Where the winemakers bring to alive the hidden secrets of their souls*

2011		<b>Terrine Rosso di Toscana</b> (Sangiovese, Canaiolo)   Castello di Paneretta   Toscana (I)	\$155
2018		<b>Koné</b> (Sangiovese, Montepulciano)   Vigneti Vallorani   Marche (I) 	\$135
2017		<b>Barolo DOCG</b> (Nebbiolo)   Trediberi   Veneto (I)	\$170
2017		<b>Barolo Serralunga</b> (Nebbiolo)   Fontanafredda   Piemonte (I)	\$180
2011		<b>Barolo Riserva "Passione del Re"</b> (Nebbiolo)   G. Scaglione   Veneto (I)	\$330
2018		<b>Maurice O'Shea</b> (Shiraz)   McWilliams   Hunter Valley (NSW)	\$450
2013		<b>Brunello di Montalcino</b> (Sangiovese)   Mocali   Toscana (I)	\$200
2018		<b>Vino Nobile di Montepulciano</b> (Prugnolo Gentile, Colorino, Canaiolo)   Poliziano   Toscana (I)	\$147
2016		<b>Montepulciano d'Abruzzo Ris.</b> (Montep.)   Praesidium   Abruzzo (I) 	\$142

## *Dessert Wines (15ml)*

*Discover the shades of sweetness*

2014		<b>Late harvest Semillion</b> (Semillion)   Moorebank   Hunter Valley (NSW)	0.375	\$13 / \$65
2021		<b>Iced Riesling</b> (Coal River)   Frogmore   Coal River (TAS)	0.375	\$18 / \$89
2017		<b>Recioto di Soave</b> (Garganega)   Monte Tondo   Veneto (I)	0.375	\$90
2021		<b>Moscato D'Asti</b> (Moscato)   Borgo Magliano   Piemonte (I)	0.750	\$16 / \$79

*°all vintage wines are subject to change and availability*

## SPIRITS

### VODKA

*clear spirit that can be distilled from just about anything, though most producers turn to grain or potatoes.*

<b>Absolut Blue Lable</b>   Sweden	\$12
<b>Grey Goose</b>   France	\$15
<b>Belvedere</b>   Poland	\$13
<b>Ketel 1</b>   Holland	\$13
<b>Stolichanya</b>   Latvia	\$14

### TEQUILA & MEZCAL

*Mezcal traditionally has a very unique, smoky flavour that makes it fairly easy to distinguish from tequila.*

<b>Tequila Silver</b>   Dos Mexicanos   Mexico	\$12
<b>Blanco</b>   Don Julio   Jalisco (MEX)	\$15
<b>Reposado</b>   Don Julio   Jalisco (MEX)	\$15
<b>Añejo</b>   Patron   Jalisco (MEX)	\$15
<b>Cafè</b>   Patron   Jalisco (MEX)	\$15
<b>Arango Cafe</b>   Los Arangos   Jalisco (MEX)	\$15
<b>Mezcal San Baltazar Guel</b>   Nuestra Soledad   Oaxaca (MEX)	\$16
<b>Mezcal con Gusano</b>   Monte Alban   Oaxaca (MEX)	\$13

### GIN

*An array of botanicals in perfect harmony with the juniper berry*

<b>Bombay Sapphire</b>   London Dry Gin   London (UK)	\$12
<b>Beefeater</b>   London Dry Gin   London (UK)	\$12
<b>Tanqueray N10</b>   London Dry Gin   London (UK)	\$16
<b>Four Pillars</b>   Rare Dry Gin   Victoria (AUS)	\$14
<b>Monkey 47</b>   Botanical Dry Gin   Schwarzwald (G)	\$19
<b>Tann's</b>   Botanical Dry Gin   Barcellona (ESP)	\$14
<b>Hendrick's</b>   Botanical Dry Gin   Scotland (UK)	\$14
<b>Haymans Sloe Gin</b>   Sloe Gin   London (UK)	\$13
<b>Koval Barrel Aged</b>   Whiskey Barrel Aged Gin   Illinois (USA)	\$17
<b>Ink Gin</b>   London Dry Gin   NSW (AUS)	\$16
<b>Manly Spirits</b>   Natural Dry Gin   NSW (AUS)	\$16

## RUM

*"Why is rum always gone?" . Captian Jack Sparrow*

<b>Bacardi Carta Blanca</b>   White Rum   Cuba	\$12
<b>Havana Club Anejo 7 Años</b>   Dark Rum   Cuba	\$12
<b>Sailor Jerry</b>   Spiced Rum   Scotland/Caribbean	\$12
<b>Malibu</b>   Flavoured Rum   Caribbean	\$12
<b>Angostura 1919 Deluxe</b>   Dark Rum   Trinidad & Tobago	\$14
<b>Appelton Estate Signature</b>   Dark Rum   Jamaica	\$12
<b>Ron Zacapa 23 Gran Solera</b>   Dark Aged Rum   Guatemala	\$19

## COGNAC & BRANDY

*Cognac must be made in the Cognac region of France, while brandy can be made anywhere in the world.*

<b>Brandy Napoleon</b>   France	\$12
<b>Hennessy Very Special</b>   VSOP   France	\$21

## GRAPPA

*Grappa is made by distilling the skins, pulp, seeds, and stems (i.e., the pomace) of the grapes, left over from winemaking*

<b>Amorosa di Dicembre</b>   Poli   Italy	\$18
<b>Sarpa Invecchiata</b>   Poli   Italy	\$15
<b>La Morbida</b>   Poli   Italy	\$15
<b>Grappa di Erbaluce</b>   Luigi Francoli   Italy	\$12
<b>Grappa di Moscato</b>   Luigi Francoli   Italy	\$12

## BITTERS & DIGESTIFS

*Italian bitter liqueurs originally enjoyed for their digestive qualities, either before or after a meal*

<b>Amaro Montenegro</b>   Italy	\$11
<b>Averna</b>   Sweden	\$11
<b>Cynar</b>   Italy	\$11
<b>Limoncello</b>   Italy	\$11
<b>Sambuca White / Black</b>   Italy	\$11
<b>Frangelico</b>   Italy	\$11
<b>Baileys</b>   Ireland	\$11
<b>Amaretto Disaronno</b>   Italy	\$12
<b>Campari</b>   Italy	\$11
<b>Kahalua</b>   Mexico	\$11

## WHISKY OF THE WORLD

*"Too much of anything is bad. But too much of whisky is barley enough"*

*Mark Twain*

<b>Canadian Club</b>   Canada	\$12
<b>Southern Comfort</b>   USA	\$12
<b>Starward Solera Single Malt</b>   Australia	\$16
<b>Penderyn Madeira Finish</b>   Wales	\$16
<b>Jameson</b>   Ireland	\$12
<b>Proclamation</b>   Ireland	\$11

## AMERICAN WHISKEY

*"There is no bad whiskey. There are only some whiskeys that aren't as good as others."*

*Raymond Chandler*

<b>Jack Daniel's Old N.7</b>   Tennessee	\$12
<b>Gentelman Jack</b>   Tennessee	\$13
<b>Bulleit Bourbon</b>   Kentucky	\$12
<b>Maker's Mark Bourbon</b>   Kentucky	\$12
<b>Woodford Reserve Bourbon</b>   Kentucky	\$13
<b>Koval Barrel Millet Bourbon</b>   Illinois	\$18
<b>Knobs Kreek Bourbon</b>   Kentucky	\$18
<b>Basil Hayden's</b>   Kentucky	\$16
<b>Rittenhousen Straight Rye</b>   Kentucky	\$16

## BLENDED SCOTCH WHISKY

*"The problem with the world is that everyone is a few drinks behind"*

*Humphrey Bogart*

<b>Chivas Regal 12y</b>   Scotland	\$12
<b>Chivas Regal 18y</b>   Scotland	\$15

## SINGLE MALT WHISKY

*"The water was not fit to drink. To make it palatable, we had to add whisky. By diligent effort, I learned to like it"*

*Winston Churchill*

<b>Glenfiddich 12y</b>   Speyside	\$14
<b>Aberlour 12y</b>   Highlands	\$18
<b>Laphroaig 10y</b>   Islay	\$18
<b>Caol Ila 12y</b>   Islay	\$20
<b>Glenmorangie 10y</b>   Highlands	\$14
<b>Lagavulin 16y</b>   Islay	\$19
<b>Ardberg 10y</b>   Islay	\$18
<b>The Balvenie Caribbean Cask</b>   Speyside	\$22
<b>GlenDronach</b>   Highlands	\$19
<b>Glenlivet Founders Reserve</b>   Highlands	\$24
<b>Glenlivet 21y</b>   Highlands	\$32
<b>Oban 14y</b>   Highlands	\$18

*WATER*

Sparkling Dolce Vita 750ml	\$10
Still Lentini 750ml	\$10

*SOFT DRINK*

Coca Cola	\$5
Coca Cola Zero	\$5
Lemonade	\$5
Tonic Water	\$5
Dry Ginger Ale	\$5
Ginger Beer	\$5

*JUICES*

Cranberry	\$6
Mango	\$6
Cloudy Apple	\$6
Pineapple	\$6
Orange Juice	\$6



## *COFFEE*

<b>Espresso   Long Black</b>	<b>\$4</b>
<b>Cappuccino   Latte   Flat White</b>	<b>\$5</b>
<b>Mocha   Chai Latte   Hot Chocolate</b>	<b>\$5</b>
Alternatives	\$0.5
EXTRA SHOT   ALMOND MILK   SOY MILK   OAT MILK   LARGE SIZE	

## *CLASSIC TEA BAG*

<b>English Breakfast</b>	<b>\$5</b>
<b>Green Tea</b>	<b>\$5</b>
<b>Earl Grey</b>	<b>\$5</b>
<b>French Earl Grey</b>	<b>\$5</b>
<b>Camomille infusion</b>	<b>\$5</b>
<b>Peppermint infusion</b>	<b>\$5</b>

## *LOOSE LEAF TEA*

<b>GENMAICHA</b>	<b>\$6</b>
Japanese green tea combined with roasted brown rice. Nutty Flavour	
<b>YUNNAN GOLDEN TIPS</b>	<b>\$6</b>
Exotic and spicy aroma. Perfectly balanced with strength, subtlety and rich taste	
<b>SENCHA BLOSSOM</b>	<b>\$6</b>
Sencha green tea leaves and jasmine blossoms produces a bright, sweet and savoury aroma that quickly transforms into a smooth, grassy flavour.	
<b>SHANGHAI FAIRYTALE</b>	<b>\$6</b>
Silver needle leaves, Osmanthus flowers, Safflower and Jasmine flower petals with notes of peach and light sweetness of strawberry; Sweet taste and satin smoothness	
<b>SILVER NEEDLE</b>	<b>\$6</b>
Light, delicate, quenching flavours underpinned by cucumber and melon freshness yet surprisingly full textured with a satisfying velvety finish.	
<b>OOLONG MILK</b>	<b>\$6</b>
Dark green tea; notes of toasted walnut and tender collard greens; warm, soft and soothing brew.	