IMPERIAL PINTS ON TAP

FEATURE TAPS ~ *revolving craft beer taps, ask your server what we have on today*

LOCAL CIDER ~ *9*

GARRISON DEJA MOO MILK STOUT ~ *8*

ALEXANDER KEITHS ~ *7*

SPINDRIFT TOLLER LIGHT ~ *8*

NINE LOCKS DIRTY BLONDE ~ *8*

GARRISON IRISH RED ALE ~ *8*

IPA ~ *rotates* *9*

BOXING ROCK VICAR'S CROSS DOUBLE IPA ~ *9*

LOCAL CRAFT SAMPLER ~ *4 pours of 5 oz from our craft taps* *7.95*

CLASSIC COCKTAILS

2oz / $13

THE MIKEY "STYLES" MARGARITA ~ *fresh lime, hornitos tequila & triple sec shaken and served on the rocks, half salted rim*

APEROL SPRITZ ~ *an italian amaro paired with prosecco & sparkling water and a fresh slice of orange, cin cin!*

CLASSIC MOJITO ~ *fresh lime, mint & sugar served with brugal anejo rum*

PIMM'S ORIGINAL ~ *one part pimms, three parts chilled lemonade, fresh mint*

NEGRONI OR BOULEVARDIER ~ *gin, campari, cinzano & orange twist or make it a "boulevardier" with maker's mark*

FRENCH 75 ~ *new orleans style with courvoisier v.s. cognac, fresh lemon juice & cava top*

THE BRAMBLE ~ *an English spring cocktail of NS Spirit Gin, lemon juice, sugar syrup, crème de mûre and crushed ice*

MOSCOW MULE ~ *vodka, propeller ginger beer, fresh lime*

SCOTTIE'S LITTLE "SOFTIE" ~ *a warming toddy, blended whisky, butterscotch schnapps, honey lemon & demerara sugar rim*

VINO

white btg

VILLA CONCHI CAVA ~	*9 gl*	*42 btl*
ALARIO SAUVIGNON BLANC ~	*8 gl*	*37 btl*
BOLLA PINOT GRIGIO ~	*9 gl*	*41 btl*
OYSTER BAY, SAUVIGNON BLANC ~	*11 gl*	*54 btl*
GRAND PRE TIDAL BAY ~	*9 gl*	*45 btl*
JOEL GOTT CHARDONNAY ~	*14 gl*	*69 btl*

red btg

ALARIO CABERNET SAUVIGNON ~	*8 gl*	*37 btl*
BERTRAND CÔTES DE ROSÉ ~	*9 gl*	*47 btl*
ERATH PINOT NOIR ~	*13 gl*	*65 btl*
TRAPICHE BROQUEL MALBEC ~	*9 gl*	*41 btl*
DUCKHORN CABERNET SAUVIGNON ~	*15 gl*	*76 btl*
PETER LEHMANN BAROSSA SHIRAZ ~	*12 gl*	*60 btl*

bottle whites & sparkling

PIATELLI TORONTES ~ *38*

BOUGRIER VOUVRAY CHENIN BLANC ~ *45*

BERTRAND ART DE VIVRE ~ *59*

BERGSTROM OLD STONES CHARDONNAY ~ *86*

PIERRE ANDRE, CHASS-MONTRACHET '13 ~ *125*

CHAMPAGNE, MOET & CHANDON N.V ~ *137*

CHAMPAGNE, MOET & CHANDON ROSE ~ *180*

CHAMPAGNE, DOM PÉRIGNON '10 ~ *450*

bottle reds

RUFFINO, RISERVA DUCALE, CHIANTI '16 ~ *65*

FONTANA FREDDA BOROLO DOCG ~ *97*

SEA SMOKE SOUTHING, PINOT NOIR ~ *225*

KOSTA BROWNE, RUSSIAN RIVER PINOT '15 ~ *258*

CAYMU NAPA VALLEY '18 ~ *1500 ml* *395*

SASSICAIA, BOLGHERI '17 ~ *1500ml* *760*

LUCE BRUNELLO DI MONTALCINO 2014 ~ *3000ml* . *850*