

# DISTILERIJA

RAFINUOTI PROCESAI

Kitchen is open till 24:00

## SNACKS

**Mac'n'Cheese Balls** – deep fried goodness boosted with bacon

6.50

Finger licking good **Buffalo** chicken wings with blue cheese dip compliments on a side

7.00

Add: French fries

2.00

Fried bread with **Camembert** cheese

8.00

Fairest and juiciest **chicken strips** carefully selected with the help of beauty experts

7.50

Add: French fries

+ 2.00

American dream in a form of folded tortilla –

**Quesadilla** with bbq sauce, cheddar, garlic sauce, iceberg lettuce and:

• **Chicken** and bacon

9.00

• **Veggie** – Moving mountains patty

10.50

Add: French fries

+ 2.00

**Green and black olives**, soaked in essential kitchen oils

6.00

**Spring Rolls** with prawns made from scratch. Goes with refreshing yoghurt sauce

7.00

Fresh **tuna** turns into **tartare** in our kitchen. It stops to rest on a bed of crisp cucumber and smartens up with Mango Mayo

9.00

Frontrunners of the sea **shrimp** – are bathing in a pool of buttery sweet chili sauce

10.00

Crispy **asparagus** enhanced with saffron, shrimp, cheese and cream

9.00

**Halloumi cheese sticks**. Crispy on the outside and gooey on the inside. Just as they should be

6.50

**Sweet potato fries** with Chipotle sauce. Use with caution – they're known to be quite addictive

6.50

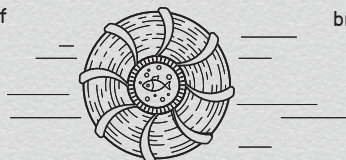
## SNACK PLATTER

Tediously selected **wine degustation complect** for connoisseurs

20.00

**Beer lovers package** paired with every discovered specie of hops (*humulus lupulus*)

20.00



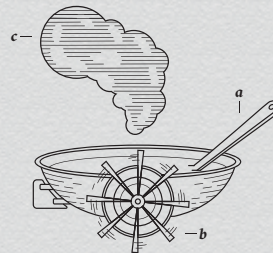
**Mini hot appetizer platter** – when you want a lil' bit of everything. Includes: Mac&Cheese balls with bacon, chicken wings, Spring Rolls with shrimp and fried bread with Camembert cheese

25.00



----- • SOUPS • -----

- Last minute deal for a trip to Thailand – **spicy Tom Yum soup** 10.00  
with chicken, shrimp, mussels, and coconut milk
- Spicy and nourishing **meat soup** to wash away the sins 9.00  
of yesterday
- A cool, pink culinary masterpiece. Cold, refreshing and 6.00  
slightly sour –**Distillery’s cold beetroot soup**



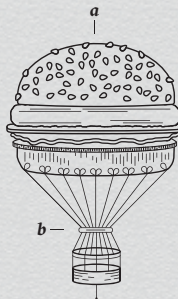
----- SALADS -----

- **Salad with fried goat cheese.** Fruits and nuts will surely remind you of summer 10.00
- **Salad mix drizzled with honey – mustard sauce.** Once at the finish line, choose 8.00 | 9.00 | 10.00  
between: *chicken* | *tuna tataki* | *beef steak*

----- BURGERS -----

Timeless **classic house burger** with juicy 11.00  
beef, bbq sauce, cheddar, vegetables  
and garlic sauce. Comes with a side of  
fries

A burger that suites its name “**All  
inclusive**”. With an egg, nduja sausage,  
bbq sauce, vegetables and cheddar.  
Comes with a side of fries 11.00



Guilt free burger with **plant based patty** 11.00  
**from Moving Mountains.** The ox stays  
healthy and the wolf is full. Comes with a  
side of fries

A burger with **Buffalo chicken** wrapped in 11.00  
crispy blankets. With vegetables and a  
combo of garlic and mild cheese sauces.  
Comes with a side of fries



## HEARTY MAIN DISHES

Aged **beef steak** with *grill* asparagus, corn, radish and baby potatoes. Pepper sauce comes as a keynote

20.<sup>00</sup>

**Tuna steak** kissed by searing flames. With *grill* vegetables – asparagus, corn, radish, and baby potatoes on a side

19.<sup>00</sup>

Sticky **pork ribs** served with deep fried potato wedges and **Coleslaw** salad

14.<sup>00</sup>

**The Vienna Schnitzel** – the realest tenderized and thinned veal served with potato mash and **coleslaw**

12.<sup>00</sup>

Exceptionally pampered **chicken steak** with grilled asparagus, corn, radish, and baby potatoes on a side

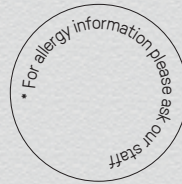
10.<sup>00</sup>

**Fish&Chips** covered with homemade beer batter. Accompanied by crispy fries and tartar sauce

10.<sup>00</sup>

**Ciao Bella!** – whispers *Tortellini* with cheese and truffles from the middle of the plate

11.<sup>00</sup>



## DESSERTS

Chilled cream cheese on top of a crumb crust, covered with forest berry sauce.  
In other words – **cheesecake**

— 7.<sup>00</sup>

**Fondant au chocolat** or **chocolate lava cake**. An explosion of taste right onto your plate. Served with ice-cream that's guaranteed to finish you off

— 6.<sup>50</sup>

The coldest dessert there is – **ice cream**, topped with roasted nuts and berry sauce

— 5.<sup>00</sup>

WHISKEYS

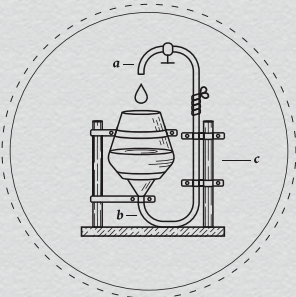
IRISH WHISKEY		Scotch whisky		USA WHISKY	
Tullamore Dew	5.00	Grant's	5.00	Jack Daniel's	6.00
Tullamore Dew XO	5.00	Grant's Select Reserve	6.00	Gentleman Jack	6.50
Tullamore Dew 12 YO	6.50	Grant's 18 YO	12.00	Jack Daniel's Single Barrel	7.50
Jameson	5.50	Monkey Shoulder	5.50	Woodford Reserve Kentucky Straight Bourbon	7.00
Writers Tears	6.00	Monkey Shoulder Smokey Monkey	6.00	Woodford Reserve Kentucky Straight Rye Whiskey	7.50
				Jim Beam Double Oak	7.50
				Maker's Mark	7.50

SINGLE MALT

Glenfiddich 12 YO	7.50
Glenfiddich 15 YO	9.00
Glenfiddich Fire & Cane	9.50
Glenfiddich Project XX	10.00
Glenfiddich IPA	10.00
Glenfiddich 18 YO	14.00
Glenfiddich 21 YO	23.00
Glenfiddich Grand Cru	31.00
Glenfiddich 26 YO	40.00
Ardbeg 10 YO	8.00
BenRiach 10 YO	10.00
Caol Ila 12 YO	8.00
Dalmore 12 YO	8.00
Dalmore 15 YO	10.00
Dalmore 18 YO	15.00
Dalmore Cigar Malt Reserve	12.00

Dalmore King Alexander III	20.00
Dalwhinnie 15 YO	8.00
GlenDronach 12 YO	10.00
Glenmorangie 10 YO	8.00
Glenkinchie 12 YO	8.00
Glen Scotia 15YO	8.00
Highland Park 10 YO	8.00
Highland Park 12 YO	9.00
Laphroaig 10 YO	8.00
Oban 14 YO	8.00
Talisker 10 YO	8.00
Tullamore Dew 14 YO	8.00
Tullamore Dew 18 YO	15.00
The Irishman	8.00
Balvenie Doublewood 12 YO	9.00
Balvenie Carribean Cask 14 YO	14.00

Bruichladdich Classic Laddie	9.00
Bruichladdich Port Charlotte	9.00
Bruichladdich Octomore	18.00
Macallan 12 YO	14.00
Macallan 18 YO	35.00
Macallan 25 YO	150.00
Lagavulin 16 YO	12.00





RUM	
Bacardi Carta Blanca	5.00
Bacardi Carta Negra	5.00
Bacardi Carta Oro	5.00
Bacardi Spiced	5.00
Bacard 4YO	5.50
Bacardi 8 YO	7.00
Cachaca do Brazil Samba	5.00
Bayou White	5.50
Bayou Spiced	5.50
Bayou Select	5.50
Sailor Jerry	5.50
Bumbu	6.00
Bumbu XO	8.00
Don Papa	7.00
World's End Falernum	8.00
Brugal 1888	10.00
Zacapa Gran Reserva 23 YO Solera	10.00

VODKA	
Finlandia	4.50
Finlandia Blackcurrant	4.50
Finlandia Cranberry	4.50
Finlandia Grapefruit	4.50
Finlandia Lime	4.50
Stoli Vanil	4.50
Grey Goose Original	7.00
Nikka Vodka	7.50
Belvedere	7.50
Ciroc	7.50
elit™ by Stolichnaya®	7.50

BRANDY	
Torres 15	5.00
Saint Remy VSOP	5.50
Metaxa 12*	7.50

Cognac	
Courvoisier VS	6.50
Courvoisier VSOP	8.00
Courvoisier XO	25.00
Remy Martin VSOP	10.00
Remy Martin Accord Royal	12.00
Remy Martin XO	30.00

CALVADOS	
Calvados Boulard Grand Solage	6.50

Grappa	
Nonino Cuvee 2016 Millesimata	5.50

TEQUILA	
Rooster Rojo Blanco	5.00
Rooster Rojo Reposado	5.00
Rooster Rojo Pineapple	5.00
Rooster Rojo Anejo	5.50
Cazcabel Blanco	6.00
Cazcabel Reposado	6.00
Patron Silver	8.00
Patron Reposado	8.50
Patron Anejo	9.00
KAH Blanco	8.50
KAH Reposado	9.00
KAH Anejo	9.50
Cenote Cristalino	10.00
Don Julio 1942	25.00

+ SANGRITA +	+ 1.00
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Meczal	
Se Busca Reposado	6.50
Marcanegra	8.00

Gin	
Bombay Sapphire	5.00
Bombay Sunset	5.50
Broker's	5.50
Broker's Pink Gin	5.50
Gin Geronimo	5.50
Crafter's Aromatic Flower	5.50
Cross Keys	5.50
Tanqueray	5.50
Tanqueray Flor de Sevilla	7.00
Tanqueray Rangpur	7.00
Tanqueray Ten	7.00
Wenneker Eldeflower	5.50
Whitney Neil	5.50
Aviation	7.00
Bolls Genever	6.00
The Botanist	6.00
Bulldog	6.00
Gin Mare	6.00
Hendrick's	6.00
Sipsmith	6.00
Nikka Coffey Gin	7.00
Monkey 47	8.00
Koskue	9.00
Cooperhead	10.00

LIQUER	
Bailey's	4.50
Cointreau	4.50
Jagermeister	4.50
Jagermeister Sharf	4.50
Kahlua	4.50
Pallini Limoncello	4.50
Passao	4.50
Amaretto Disaronno	5.00
Chambord	5.00
Drambuie	5.00
Frangelico	5.00
Galliano	5.00
Jack Daniel's Honey	5.00
Jack Daniel's Fire	5.00
Chartreuse Grun	6.00
Italicus	6.00
Patron XO Cafe	6.00
St. Germain	6.00

Bitter	
Amaro di Angostura	5.00
Aperol	5.00
Campari	5.00
Fernet Branca	5.00
Martini Riserva Bitter	5.00
Unicum	5.00
Amaro Montenegro	5.00
Cynar	5.00
Pakruojis Dvaras	5.00
(Different flavours available / please ask our staff)	

Vermouth	
Lillet Blanc	5.00
Martini Riserva Speciale Ambrato	5.00
Martini Riserva Speciale Rubino	5.00
Carpano Antica Formula	5.00
Noilly Prat Dry	5.00
Suze	5.00

SAMBUCA	
Molinari Sambuca Extra	5.00

ABSINTH	
Xenta Absenta	5.00

PASTIS	
Ricard	5.00

PISCO	
Torres Pisco Gobernador	5.00

## SPIRITS



## DRAFT BEER

### DISTILERIJA BEER • 400 ML

<i>Lithuania</i> <b>Distilerija No.1 Sakiškių Gin &amp; Tonic IPA</b> 5,1%   <i>Lithuania</i>   IPA	5.00
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### RAUDONŲ PLYTŲ • 400 ML

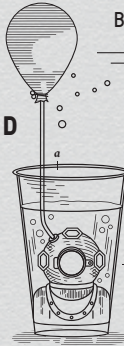
<b>Bocmano Ūsai</b>   6,0%   <i>Lithuania</i>   <i>American IPA</i>	4.50
<b>Bėganti Kopa</b>   4,5%   <i>Lithuania</i>   <i>Witbier</i>	4.50
<b>Keturi vėjai</b>   4,9%   <i>Lithuania</i>   <i>Kölsch</i>	4.50

### 500 ML

<b>Švyturio Ekstra</b>   5,2%   <i>Lithuania</i>   <i>Lager</i>	4.50
<b>Carlsberg</b>   5,0%   <i>Denmark</i>   <i>Lager</i>	4.50
<b>Birra Moretti</b>   4,6%   <i>Italy</i>   <i>Lager</i>	4.50
<b>Heineken</b>   5,0%   <i>Netherlands</i>   <i>Lager</i>	5.00
<b>Tanker Reloaded</b>   5,8%   <i>Estonia</i>   <i>IPA</i>	5.00
<b>Anarkist New England IPA</b>   5,4%   <i>Lithuania</i>   <i>IPA</i>	5.00
<b>Krönenbourg Blanc</b>   5,0%   <i>France</i>   <i>Witbier</i>	5.00
<b>Hop House 13</b>   5,0%   <i>Ireland</i>   <i>Lager</i>	5.20
<b>Guinness</b>   4,2%   <i>Ireland</i>   <i>Stout</i>	5.20
<b>Brooklyn Lager</b>   5,2%   <i>USA</i>   <i>Lager</i>	5.50

## BOTTLED BEER

<b>Genio alus</b>   330 ml   <i>Lithuania</i> <i>We are here to help you choose your favourite beer style</i>	from 4.50
<b>Affligem Blonde</b>   300 ml   6.8%   <i>Belgium</i>   <i>Belgian Pale Ale</i>	4.50
<b>Corona Extra</b>   330 ml   4.6%   <i>Mexico</i>   <i>Lager</i>	4.50
<b>Hoegaarden</b>   330 ml   4.9%   <i>Belgium</i>   <i>Witbier</i>	4.50



<b>Peroni</b>   330 ml   4.7%   <i>Italy</i>   <i>Lager</i>	4.50
<b>Desperados</b>   330 ml   5.9%   <i>France</i>   <i>Lager</i>	4.50
<b>Leffe Brune</b>   330 ml   6.5%   <i>Belgium</i>   <i>Belgian Dark Ale</i>	4.50

## Draft cider

### Vilkmergės sidras

500 ml   5,4%   <i>Lithuania</i>   <i>Apple Cider</i>	5.00
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## Bottled cider

<b>Ecusson Brut</b> 330 ml   5,0%   <i>France</i>   <i>Natural French Cider</i>	5.00	<b>Westons Old Rosie Cloudy Cider</b> 500 ml   6.8%   <i>Great Britain</i>   <i>Apple Cider</i>	7.50
<b>Ecusson Doux</b> 330 ml   2,5%   <i>France</i>   <i>Natural French Cider</i>	5.00	<b>Westons Vintage</b> 500 ml   8.2%   <i>Great Britain</i>   <i>Apple Cider</i>	7.50
<b>Ecusson Rose</b> 330 ml   3,0%   <i>France</i>   <i>Natural French Cider</i>	5.00	<b>Manoir de Grandouet Cidre Pay's d'Auge Cuvee Reserve</b> 750 ml   4.5%   <i>France</i>   <i>Natural French Cider</i>	18.00
<b>Grandval la Siderale</b> 330 ml   7.5%   <i>France</i>   <i>Hopped Apple Cider</i>	7.50		

## NON-ALCOHOLIC BEER / CIDER

<b>Brooklyn Special Effects</b>   355 ml   0.4%   <i>USA</i>   <i>Low Alcohol Beer</i>	4.50	<b>Kronenbourg Blanc Non-Alco</b>   330 ml   0,5%   <i>France</i>   <i>Low Alcohol Beer</i>	4.50
<b>Heineken Non-alcoholic</b>   330 ml   0,03%   <i>Netherlands</i>   <i>Low Alcohol Beer</i>	4.50	<b>Stowford Press Low Alcohol</b>   330 ml   0,5%   <i>Great Britain</i>   <i>Low Alcohol Cider</i>	4.50
<b>Carlsberg Non-alcoholic</b>   330 ml   0,5%   <i>Denmark</i>   <i>Low Alcohol Beer</i>			

## BEER & CIDER



## Negroni Sbagliato

A close relative to Negroni but not that cocky. **In the process:** *Campari, Martini Rubino, Gancia Prosecco*

— 10.00

## PAMPELLE — T O N I C —

Luscious grapefruits kissed by the Corsican sun lure into chant ¡Viva la Revolución!  
**In the process:** *Pampelle* aperitif, tonic, grapefruit

— 10.00

## APPLE PIE Old-Fashioned

Grandmas recipe grew up and got a tailored suit. **In the process:** *Woorford*, cinnamon sider syrup, a splash of *Laphroaig*

— 12.00

## SAFFRON Old-Fashioned

One of the oldest cocktails that doesn't get old. A classic taste with a slight twist by our institution. **In the process:** whiskey of choice, sugar, bitter, orange peel aroma and our own made saffron syrup

WOODFORD'S RESERVE / GENTLEMEN'S JACK / MONKEY SHOULDER — 11.00

## SMOKED MANHATTAN

A cocktail with a woman's temper. The glass is "marinated" by scorching Canadian cedar wood. **In the process:** *Woodford Rye*, red vermouth, bitter

— 11.00

## — Pink — MARGARITA

A bridge through the Atlantic Ocean that fits in a glass. Italian and Mexican mustaches tangled in a glass. **In the process:** *Rooster Reposado* tequila, *Se Busca* mezcal, *Aperol*, *Cointreau*, sugar, lime juice, coconut puree

— 12.00

## R H U B A R B PALOMA

A dove's souvenir was flown from Mexico and named after him. Refreshing and boosting, just as needed after such trips. **In the process:** *Rooster Reposado* tequila, *Cointreau*, lime juice, agave, grapefruit, a dash of salt, soda water

— 10.00

## COURVOISIER G A L A

The pretentiously classical duo of cognac and lemons walk down from Gala's podium.  
**In the process:** *Courvoisier VSOP* cognac, lemon soda

— 10.00

## ROYAL<sup>G & T</sup>

His Majesty from grandma's blackcurrant garden. **In the process:** *Tanqueray Blackcurrant Royale* gin, *Fever-Tree Mediterranean* tonic, dried blackberries, lemon peel

— 10.00

## Grilled • PINEAPPLE MARGARITA

A tango of ripe pineapples with a hint of exotic spices. **In the process:** *Rooster Reposado* tequila, *Cointreau*, pineapple, lime juice, agave, grilled pineapple, Tajin rim

— 12.00

## • K I N Z A • MARGARITA

A romance of mexican chilli & Georgian coriander. A taste to last forever or till morning will part. **In the process:** *Rooster Reposado*, *Cointreau*, lemon juice, agave nectar, coriander, chilli

— 11.00

## Hibiscus SOUR

Flower bouquet in your cocktail glass.  
**In the Process:** *Bombay Sapphire*, hibiscus liqueur, lemon juice, egg white

— 11.00

## COSMOPOLITAN

Action: Sex and the city. Character: Madonna.  
Place of action: Distillerija. **In the process:** *elit™*, *Cointreau*, cranberry cordial

— 10.00

## — AVIATION

Reminds of a summer nights sky full of stars. And tastes so too.  
**In the process:** *Aviation Gin*, *Luxardo Maraschino*, *Bitter Truth Violet Liqueur*, lemon juice

— 12.00

## SOUR GOOSE

When you want something sour, sweet and refreshing in one. Hard to imagine?  
**In the Process:** *Grey Goose*, quince syrup, lemon juice, egg white

— 10.00



## GIN 71 3RD FLOOR TICKET DISTRICT

71 – that's how many attempts it took to create this refined surprise with a subtle reminder. **In the process:** Hendrick's gin and more

– 10.00

## THE FALERNUM COCKTAIL

Old Cuban rudely interrupted by Falernum liqueur. Voted favorite by pirates and millennials around the globe. **In the process:** *Bacardi 8, Bitter Truth Falernum*, Mint, Lime juice, Sugar syrup, *Gancia Prosecco*, Angostura Bitters

– 12.00

## Strawberry GIN & TONIC

Epic marriage of G&T cocktail with strawberries. **Newly-weds: Broker's Strawberry** and *Connoisseurs* tonic, **witnesses** – fresh strawberries, lemon zest

– 10.00

## Blackberry Cocktail

A roller coaster of flavour with blackberry and Gin. **In the process:** *Whitney Neill*, blackberry liqueur, blueberry puree, sugar syrup, lime cream

– 12.00

## Pornstar MARTINI

A cocktail for the evening superstar. Elegant, refreshing and fragrant. **In the process:** vanilla vodka, *Passoa* liqueur, passion fruit puree, vanilla syrup and a passion fruit half caramelized in brown sugar

– 12.00

## MOJITO

A classic Cuban masterpiece. **In the process:** *Bacardi*, lime juice, sparkling water and mint

– 10.00

## Piña Colada

Variation of a classic cocktail for the ladies. And gentlemen. **In the process:** *Oakheart*, fresh pineapple, coconut puree, lime, sugar

– 10.00

## STRAWBERRY — NEEDLES

Fruity acupuncture for your taste buds. **In the Process:** *Finlandia*, homemade strawberry puree, lime, *Red Bull Watermelon*

– 10.00

## ESPRESSO MARTINI

A nice pick-me-up cocktail that will make you fall in love at the first sip. **In the process:** *Finlandia*, coffee liqueur, *espresso* coffee and sugar

– 11.00

## ZOMBIE

An excellent example of the friendship between rum and fruit that will get you thinking about taking a day off tomorrow. **In the process:** three kinds of rum, apricot brandy, pineapple, orange and lime juice and home-made honey cake syrup.

– 12.00

## Bloody Mary

A carefully perfected taste at our lab that will wake your rationality. **In the process:** *Finlandia*, tomato juice, lime juice and a few other secret components

– 11.00

## Honey, pleaseeease...

DELIVERED

A good imprompt choice that will bring about something wholly unexpected: a lingering taste of a relationship, a feel of a woman's honey-like tenderness and thoughts about how childish life is. **In the process:** *Jack Daniel's Honey*, mezcal, salted caramel syrup, lime juice

– 11.00

## Hemingway DAIQUIRI

Made to improve your overall condition at any time of the day. Consumption leads to sour thoughts and other refined outcomes. **In the process:** rum, *Maraschino liqueur*, lime and grapefruit juice

– 11.00

## BASIL CLOVER

Fairytale worthy could of raspberry foam. **In the process:** *Brokers* gin, raspberry puree, *Chambord*, lemon juice, sugar, egg white, basil leaves

– 10.00

## Passion LEMONADE

The first sip is like a jump in the pool when its +30. **In the process:** gin, sugar, passion fruit puree, *Red Bull Tropical*

– 11.00



SPARKLING WINE

100 ML	
Gancia Prosecco D.O.C.   <i>white   dry   Italy</i>	5.50
Ducalis Prosecco Rose D.O.C.   <i>rose   dry   Italy</i>	5.50
750 ML	
Gancia Prosecco D.O.C.   <i>white   dry   Italy</i>	32.00
Gancia Asti D.O.C.G.   <i>white   sweet   Italy</i>	32.00
Ducalis Prosecco Rose D.O.C.   <i>rose   dry   Italy</i>	32.00
Martini Asti D.O.C.G.   <i>white   sweet   Italy</i>	35.00
Martini Brut   <i>white   dry   Italy</i>	35.00
Martini Prosecco D.O.C.   <i>white   semi-dry   Italy</i>	35.00
Torres Sangre De Toro Cava Brut   <i>white   dry   Spain</i>	35.00
Maschio dei Cavalieri Valdobbiadene Prosecco D.O.C.G <i>white   dry   Italy</i>	37.00
Maison Castel Cremant de Bordeaux Brut <i>white   dry   France</i>	37.00
Torres Santa Digna Estelado Rose   <i>rosé   dry   Chile</i>	37.00



SOFT DRINKS

Coca Cola	3.00
Coca Cola Zero	3.00
Sprite	3.00
Fanta	3.00
Acqua Panna	3.00
S. Pellegrino	3.00
Pago juice   <i>pineapple   orange   apple   tomato   cranberry   black currant</i>	3.50
Freshly squeezed juice <i>orange   grapefruit</i>	4.00
Fentimans Tonic Water	3.50
Fentimans Connoisseurs Tonic Water	3.50
Fentimans Botanical Tonic	3.50
Fentimans Ginger Beer	3.50
Fentimans Rose Lemonade	3.50
Fever Tree Aromatic Tonic Water	3.80
Fever Tree Elderflower Tonic Water	3.80
Fever Tree Indian Tonic Water	3.80
Fever Tree Mediterranean Tonic Water	3.80
Fever Tree Ginger Ale	3.80
Rudy's Kombucha	4.50
Red Bull	3.50
(Different flavours available / please ask our staff)	

Brewed tea <i>black   green   fruit   thyme   mint</i>	4.00
Espresso	2.50
Double Espresso	3.00
Black / Americano	2.50
Cappuccino	3.00
Latte	3.00
Vanilla Latte	3.50
Hot drinks <i>ginger   raspberry   buckthorn</i>	4.50
Mulled wine	6.00
Irish coffee	8.00
Hot rum	8.00

WINE

<b>White</b>	100 ML	750 ML
Loosen Dr. L Riesling   <i>white   semi-dry   Germany</i>	5.00	30.00
Dr. LO Riesling 0.0% <i>white alcohol free   semi-dry   Germany</i>	5.00	30.00
Casillero Del Diablo Chardonnay   <i>white   dry   Chile</i>	5.50	35.00
Esk Valley Marlborough Sauvignon Blanc <i>white   dry   New Zealand</i>	5.50	35.00
Frescobaldi Pomino Bianco D.O.C.   <i>white   dry   Italy</i>		40.00
Torres Fransola Penedes   <i>white   dry   Spain</i>		50.00
Joseph Drouhin Chablis Premier Cru Vaillons <i>white   dry   France</i>		65.00
<b>Red</b>		
Las Moras Malbec   <i>red   dry   Argentina</i>	5.00	30.00
Oltre Passo Primitivo Salento I.G.T.   <i>red   dry   Italy</i>	5.50	35.00
La Purisima Monastrell Yecla DO   <i>red   dry   Spain</i>	5.50	35.00
Diablo Dark Red   <i>red   semi-dry   Chile</i>		35.00
Achaval-Ferrer Malbec Mendoza   <i>red   dry   Spain</i>		45.00
Torres Celeste Ribera Del Duero   <i>red   dry   Argentina</i>		45.00
Marne 180 Amarone Della Valpolicella DCG   <i>red   dry   Italy</i>		60.00

Champagne

375 ML	
Laurent-Perrier Brut   <i>white   dry   France</i>	55.00
750 ML	
Laurent-Perrier Brut   <i>white   dry   France</i>	95.00
Laurent-Perrier Cuvee Rose Brut <i>rose   dry   France</i>	150.00
Moët&Chandon Brut Impérial   <i>white   dry   France</i>	100.00
Dom Perignon   <i>white   dry   France</i>	320.00
Armand de Brignac Ace of Spades Brut Gold <i>white   dry   France</i>	500.00
Louis Roederer Cristal   <i>white   dry   France</i>	500.00

Hot drinks

COLD DRINKS

Cold Coffee <i>classic, vanilla</i>	4.00
Quince and thyme lemonade	5.00
Ginger and mint lemonade	5.00
Rhubarb and grapefruit lemonade	5.00
Black Currant <b>Smoothie</b>	5.00
Passionfruit <b>Smoothie</b>	5.00