



# BAR MENU



## Cocktails

### Negroni 9 | 18

Tanqueray Gin, Campari, house vermouth blend

### Cobras Fang 20

Pampero Especial rum, house-made fassionola, velvet falernum, absinthe, orange & lime, bitters

### Sunset Studies 18

Tanqueray gin, lemon, house-made mulberry jam

### El Empate 15

Cilantro & jalapeno infused Don Julio blanco tequila, Don Julio reposado tequila, lime, savoury & hot sauce, topped w/ Green Beacon Great Beer

### Irish Coffee 17

Roe & Co Irish whiskey, AllPress espresso, fresh cream

### Hazy Paloma 18

Don Julio blanco tequila, Campari, grapefruit, lime, soda, Green Beacon Windjammer IPA foam

### Old Fashioned 9 | 18

Rittenhouse Rye, bitters

### Whiskey Highball 15

Johnnie Walker Black scotch whiskey, Voss sparkling

## Food

### Cheese Plates 16

All served with accompaniments and a selection of crackers and breads. Choose from our curated selection of soft, hard and blue cheese

### Add charcuterie 14

### Charcuterie Plate 16

Selected meats, cornichons, pickled vegetables, guindillas, muscatels, olives & crackers

### Conservas

Served with warm baguette & cultured butter

### Olasagasti Cantabrian Anchovies 18

### Cuca Sardines 10

### Olives 6

Warmed, house marinated in extra virgin olive oil, thyme, rosemary, garlic & citrus peel

### Bar Snacks 3

Ask our staff about our current selection

