

# MENU

<b>Greek Salad (D)(V)(SU)</b> Barrel aged feta, cucumber, red onion, tomato, black olives	60
<b>Caesar Salad (D)(E)(F)(G)(SU)</b> Romaine lettuce, homemade dressing, garlic,	60
<b>Beef Burger (D)(G)(SU)</b> 100g beef patty, onion, pickles, fries	65
<b>Look Up Club (D)(G)(SU)</b> Tukey ham, beef bacon, fries	55
<b>Chicken Wrap (G)(D)</b> Tomato, onion, lettuce, fries	55
<b>Seasonal Fruit Platter</b> Watermelon, pineapple, melon	35

# SOFT BEVERAGES

Soft drinks	20
Red Bull	30
Fever Tree	25
Fresh Juices	25
Espresso	20
Americano	20
Macchiato	20
Cappuccino	25
Hot Chocolate	30
Matcha Latte	35
San Benedetto 500ml	20
San Benedetto 750ml	30

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# BEVERAGES

## WINES

### WHITE

	Glass	Bottle
<b>Marius by M. Chapoutier</b> Vermentino Pays d'Oc, France	50	250
<b>Los Vascos</b> Chardonnay, Colchagua Valley, Chile	70	350
<b>Kapuka</b> Sauvignon Blanc, Marlborough, New Zealand	75	375
<b>Domaine Schieferkopf</b> Riesling, Mosel, Germany		375
<b>Alpha Estate</b> Malagouzia, Macedonia, Greece		350
<b>Beni di Batasiolo Gavi</b> Cortese, Piemonte, Italy		475

### RED

<b>Marius by M. Chapoutier</b> Grenache, Pays d'Oc, France	50	250
<b>Lapostolle</b> Merlot Rapel Valley, Chile	65	325
<b>Woodbridge Robert Mondavi</b> Cabernet Sauvignon, California, USA	85	425
<b>Bodegas Faustino Reserva V</b> Tempranillo Rioja, Spain		475
<b>Beni di Batasiolo</b> Nebbiolo, Piemonte, Italy		475
<b>Joseph Drouhin Laforet</b> Pinot Noir, Burgundy, France		700

### ROSÉ

<b>Marius by M. Chapoutier</b> Grenache, Syrah, Pays d'Oc, France	50	250
<b>Navajas</b> Viura, Garnacha, Tempranillo, Rioja, Spain		290
<b>Château Gassier</b> Côtes de Provence, France		440
<b>M Minuty</b> Côtes de Provence, France		450

### BUBBLES

<b>De Bortoli Sparkling Brut</b> Chardonnay, Pinot Noir, Australia	45	215
<b>Bisot Jeio Prosecco</b> Glera, Veneto, Italy		415
<b>Moët &amp; Chandon Impérial Brut</b> Champagne, France		650
<b>Moët &amp; Chandon Ice Impérial</b> Champagne, France		1300
<b>Billecart-Salmon Le Rose</b> Champagne, France		1900

## DIGESTIVE / APERITIFS

<b>Sambuca Anniversario</b>	45
<b>Jägermeister</b>	45
<b>Baileys</b>	50
<b>Amaretto Di Saronno</b>	50
<b>Limoncello Oro d'Amalfi</b>	50

## SPIRITS

### GIN

	30ml	Btl.
Tanqueray	50	950
Malfy	65	1350
Hendrick's	70	1450
Roku	75	1550
Gin Mare	65	1300
Monkey 47	85	1750

### RUM

Bacardi White	50	950
Captain Morgan Black	55	1050
Captain Morgan Spiced	60	1150
Matusalem Gran Reserva 15	65	1450

### VODKA

Absolut	50	950
Ketel One	55	1100
Grey Goose	80	1600
Belvedere	80	1600

### WHISKY

Glenfiddich 12	75	1550
Talisker 10	80	1700
Macallan 12	90	1800
Macallan 18	260	5800
JW Black Label	75	1500
Chivas Regal 12	70	1450
Jack Daniel's	55	1200
Nikka from the Barrel	95	1200
Yamazaki Reserve	145	2950

### TEQUILA / MEZCAL

El Jimador Blanco	50	950
Patrón Silver	75	1700
Patrón Café	80	1900
Don Julio Reposado	100	2700
Don Julio Añejo	120	2800
Casa Amigos Mezcal	90	1900

### COGNAC / BRANDY

Quebranta Pisco	45	
Grappa Nonino	55	1200
Hennessy VS	80	1600
Hennessy VSOP	95	1800

## DRAUGHT

Peroni	Half	Pint
	40	60

## BEER & CIDER

Corona	50
Hoegaarden	50
Asahi	50
Brooklyn IPA	60
Magners Original	55
Stella Artois 0.0%	40

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## SIGNATURE COCKTAILS

<b>Rosé Spritz</b> Jsotta and Lillet Rosé, Sparkling Wine, Lemonade Soda	80
<b>Agave Highball</b> Tequila Blanco, Verde Mezcal, Grapefruit Soda, Fresh-Squeezed Lime, Tonka Agave	70
<b>Desert Fire</b> Sotol, Ancho Reyes, Fresh-Squeezed Lime, Agave	90
<b>Hana Negroni</b> Tanqueray Gin, Campari, Dolin, Choya Yuzu	80
<b>Golden Basil (D,N)</b> Almond Vodka, Banana Liqueur, Lime, Maracuja-Banana, Basil	65
<b>Amalfi Bloom</b> Malfy Gin, Oro D'Amalfi Limoncello, Elderflower Tonic	90

## ZERO-PROOF CREATIONS

<b>Blush Horizon</b> Rose Hip cordial, Franklin & Sons Lemonade Soda, Verjus	40
<b>Banana Colada (D)</b> Banana – Passion Fruit, Coconut, Almond Milk	40
<b>Emerald Mule</b> Lyre's Dark Cane, Cinnamon, Fresh-Squeezed Lime, Ginger Beer, Agave Tonka	45
<b>Green Fit</b> Cucumber, Mint, Celery, Ginger, Fresh Apple Juice, Lime, Soda	40

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