



BAR SNACKS



Bowl of marinated olives	\$6
Wild Mushroom, truffle and comte arancini, w/ romesco sauce	\$16
Charcuterie board w/ guindilla and cornichons	\$20

THE CHEF'S LIST



	Per Glass
Applewood Distillery Gin w/ tonic and orange peel	\$14
Four Pillars Gin w/ gordal olive and rosemary	\$14
West Winds Gin w/ tonic and finger lime	\$14
Calvados Domfrontais, France	\$9
Iwai Traditional Japanese Whiskey	\$11
Woodford Reserve Whiskey, Kentucky	\$15
Bas Armagnac Delord Recolte 1985, France	\$15
Bas Armagnac Delord VSOP, France	\$9
Michel Couvreur 'The Unique' Whisky, France	\$13
Hennessy VSOP Cognac, France	\$16
Normandin Mercier 18yo Cognac, France	\$18
Glenmorangie Highland 10yo Single Malt Whisky, Scotland	\$13
Aperol	\$8
Campari	\$9



WINE BAR LIST



	Per Glass
Wileys Creek Sparkling Brut NV	\$9
Amanti Prosecco NV	\$12
Clover Hill Cuvee NV	\$15
Wileys Creek Sparkling Shiraz NV	\$10
Wileys Creek Traminer Riesling 2015	\$9
Fontana Mesta Verdejo (Organic) 2015	\$11
'Funky Goose' Gruner Vetliner 2015	\$13
Centennial Vineyards Sauvignon Blanc 2016	\$15
Artemis 'The Crux' Pinot Grigio 2016	\$12
Harvest Chardonnay 2016	\$14
Wileys Creek Semillon Chardonnay 2015	\$9
Pikes & Joyce Pinot Noir Rose 2016	\$11
Wileys Creek Cat's Meow Rose 2014	\$9
Lightfoot & Sons Myrtle Pinot Noir 2016	\$11
Perlage Terra Viva Sangiovese 2015	\$10
Cherry Fields Dolcetto 2015	\$13
Wileys Creek Shiraz Cabernet 2015	\$9
Dawning Day Shiraz 2014	\$15
Silos Estate Ducks Nuts Shiraz 2010	\$12
Pikes Pilsner, Pikes Sparking Ale, Peroni, Corona, or Knapstien Enterprise Lager	\$8 per beer
Hopdog 'Redhopulous' Red Ale	\$9
Hopdog 'Horns Up' IPA	\$10
Barossa Valley Cider Co - Apple or Pear	\$9