

W I N E

WHITE

BTL | 6 OZ | 9 OZ

CHARDONNAY – JOSH CELLARS – CALIFORNIA

\$52 | \$15 | \$18

Flavours of smoky oak, fig and vanilla, with subtle floral and rye bread notes

ORVIETO CLASSICO– RUFFINO – ITALY

\$47 | \$14 | \$17

Aromas of yellow berries, fresh pastry and citrus with hints of light spice on the finish.

PINOT GRIGIO – CAVIT – ITALY

\$37 | \$12 | \$15

Green pear, light floral element, cantaloupe and quince.

SAUVIGNON BLANC – OYSTER BAY – NEW ZEALAND

\$45 | \$13 | \$16

Citrus, yellow berries and fresh herbs.

RED

BTL | 6 OZ | 9 OZ

MERLOT–JOSH CELLARS – CALIFORNIA

\$51 | \$16 | \$19

Soft and inviting with balanced flavours of blueberry, raspberry, and milk chocolate

PINOT NOIR– JOSH CELLARS – CALIFORNIA

\$57 | \$17 | \$19

Lush cherry and strawberry flavours with a hint of lightly toasted oak

MALBEC – LUIGI BOSCA – ARGENTINA

\$51 | \$16 | \$18

Ripe black plum and fig tones with cinnamon, floral and earthy notes

SHIRAZ – YELLOW TAIL – AUSTRALIA

\$37 | \$12 | \$15

Coffee, floral notes, prune, smoke and licorice with a long, spicy finish

CABERNET SAUVIGNON – TOM GORE – CALIFORNIA

\$52 | \$15 | \$18

Cherry and currant and notes of leather and tobacco leaf, along with hints of dark chocolate and mocha from oak aging

CHIANTI – RUFFINO – ITALY

\$46 | \$14 | \$17

Chestnut, leather, rye bread and red berry fruit, with spicy notes and a touch of pepper

VALPOLICELLA – FOLONARI – ITALY

\$48 | \$15 | \$18

Upfront spice and plum aromas. On the palate, soft berry and plum flavours and a fresh, food-friendly finish.

ROSÉ

ROSÉ – JOSH CELLARS – CALIFORNIA

\$58 | \$17 | \$19

Crisp, light-bodied, refreshing, and bursting with bright citrus.

SPARKLING

PROSECCO – ROMEO – ITALY

\$45 | \$13 | \$17

Apple, lemon and grapefruit, following up with an array of fresh cut flowers

APEROL SPRITZ

Aperol, Prosecco & soda

NEGRONI

Gin, Campari, Sweet Vermouth & Ni9 Grapefruit Orange bitters..

ESPRESSO NEGRONI

Gin, Campari, Sweet Vermouth & Ni9 orange bitters with an espresso shot

OLD FASHION

Bourbon, Sugar, Angostura Bitters with an orange

PAPER PLANE

Amaretto, Aperol, Amaro, Lemon Juice

NI9 MANHATTAN

Whiskey, Sweet Vermouth, Orange Liqueur & Ni9 Smoked Apple Bitters

MARTINI

Vermouth, Vodka or Gin

CHOCOLATE MARTINI

Vodka & Crème De Cacao

ESPRESSO MARTINI

Kahlua, Espresso, Vodka & Ni9 Chocolate Hazelnut Coffee Bean Bitters

LIMONCELLO SPRITZ

Limoncello, Prosecco & soda

ROSE G & T

Gin & tonic with a rose simple syrup

 DOUBLE ME UP

LAVENDER LEMON DROP MARTINI

Vodka, lavender syrup & Ni9 Lavender lemon bitters

BELLONA'S MARGARITA

Tequila, Triple Sec, & lime juice

 SPICE ME UP

PEACH COSMO

Peach Schnapps, Vodka, Cranberry juice

ELDERFLOWER COSMO

Vodka, Elderflower simple syrup and lemon juice

VODKA GINGER SMASH

Vodka, Ni9 ginger bitters, basil leaves and lemon juice, topped with soda

Premium Liquor

\$2

BEER

\$9

MOCKTAILS

\$11

LOCAL CRAFT BREWERIES

WOODHOUSE

AMBER LAGER

IPA

ALCOHOL FREE IPA

INDIE ALE HOUSE

“PARKETTE” PALE LAGER

“INSTIGATOR“ WEST COAST IPA

IMPORTED

MORETTI BLONDE ALE

PERONI LAGER

DELIRIUM \$12

TRAMONTO

Grenadine & Aranciata

BASIL SMASH

Basil, simple syrup, lemon juice, topped with soda

MIRTILLO

Cranberry cocktail & Aranciata topped soda

LAVENDER LEMONADE

Lavender simple syrup & limonata

NON-ALCOHOLIC

Sparkling water \$4

Italian Soda \$5

Rotating Flavours

Brio \$4

Aranciata \$4

San Pellegrino \$7