

DRINKS MENU

COCKTAILS

DIRTY MARTINI – Gin, Vermouth, green olives, caramel bitters Operation Dagger – Singapore	10
LIBERO & AMARO – Campari, chinotto, chamomile & lemon vermouth Thomas Project - Italy	9
WHISKEY & PEACH – Peach and hibiscus tincture, soda The Pilgrm – England	8
APEROL SPRITZ – Aperol, prosecco, soda	10.5
CITRUS G&T – Citrus and bergamot infused gin, tonic The Pilgrm – England	8
SANTO DOMINGO – Tequila plum vinegar, pepper sauce, aranciata soda. Dee Ann Quinones	9

SNACKS

Roasted Nuts	3
Bread and olive oil	3
Cream cheese stuffed baby peppers	4.5
Balsamic pickled onions	3

BOTTLED & CANNED BEER

Hop King PA	5
Small Beer Lager	5.5
Small Beer Steam	5.5
L&G Keller Pils	6

NON ALCOHOLIC

Aranciata Soda	4.5
Chinotto	4.5
Orange Juice	3.5

LONDON SQUARE ROOT (non alcoholic)

Raspberry	4
G&T (Nonalcoholic)	4

*A 12.5% discretionary service charge will be added to your bill, do not
hesitate to ask a member of our team to remove it.*

WINE LIST

SPARKLING	125	175	250	500	btl
NV Prosecco Colli Trevigiani	7.5	-	-	-	38
Champagne Billecart-Salmon Brut Reserve	12	-	-	-	70
Champagne Billecart-Salmon Brut Rose	-	-	-	-	100
WHITES					
2017 Ciello Bianco IGP Sicily – Italy (org & vegan)	5	6.9	9.5	19.5	26
2017 Picpoul de Pinet Languedoc Rousillion – France	6	7.3	11.5	22	32
2017 Theria Vermentino, Alberto Loi Sardina – Italy	7	9.75	13.75	27	40
2017 Reisling Réserve Alsace - France	-	-	-	-	44
REDS					
2018 Les Petits Clement Merlot Duras Rouge Chateau Clement Termes – France	5.5	7.5	10	22	29
2017 Vino Rosso Alessandrino Costa Vescovato - Italy	6.3	8.7	12	25	35
2017 Dosset Rosso, Principiano Ferdinando Piedmont – Italy (org & vegan)	7.5	10.4	14.5	28.5	40
2017 Trollinger Strumpgelbach Weingut Andi Knaus - Germany	-	-	-	-	52
ROSE					
2017 Moulin de Gassac Reserve Languedoc - France	5.5	7.6	10.5	20	31
2018 Château D’ollieres Rose Coteaux Varois - France	-	-	-	-	40