

# SODA ROOM

S P E A K E A S Y



## C O C K T A I L S

### CLASSIC CHAMPAGNE | 12.5

Courvoisier VSOP, sugar, Angostura bitters, Champagne

### MR. BEAK | 12

Cazcabel Blanco tequila, Montelobos mezcal, Cointreau, mango, lime, agave shrub, ginger

### BUMBLEBEE | 12

Reyka vodka, Kamm & Sons, lemon, apple juice, pollen syrup

### BURNT MONKEY | 12

Activated charcoal Monkey Shoulder whisky, St-Germain elderflower, pomegranate puree, lemon, sugar

### RHUBARB BRAMBLE | 12

Slingsby rhubarb gin, Briottet crème de mûre, lemon, sugar

### ORCHARD RUMBLE | 12

Peach infused Bulleit Bourbon, Fee Brothers peach bitters, Angostura bitters, sugar



## W I N E

### WHITE

Pinot Grigio, Novita, Venetie, Italy '18,	6.7	9	25.5
Chardonnay, Vina Edmara, Valle Central, Chile '18	7.1	9.5	27
Sauvignon Blanc, Hunter's, Marlborough, New Zealand '18	9.6	12.9	37

### ROSE WINE

Côtes de Provence, l'Aumérade, France '18	9.5	12.7	36.5
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### RED WINE

Chevanneau Rouge, Herault, France '17	6.1	8.2	23
Côtes du Rhône, Carabiniers, France '18	9.1	12.2	35
Malbec, 1300, Andeluna, Mendoza, Argentina '18	9.5	12.7	36.5

### SPARKLING

Prosecco, Extra dry, Bosco, Canal Grando, Veneto, Italy NV	8.5		36
Champagne, Brut, Joseph Perrier, France NV	13		67

### BOTTLE BEERS

Heineken, Lager 5%	5.5		
Sol, Lager 4.5%	5.5		
Heineken 0%	4		