

# *cold drinks*

## ***homemade***

*freshly squeezed orange juice* — €3.80

*homemade lemonade* — €3.20

*passion fruit iced tea* — €3.50

## ***smoothies & juices***

*berry:* strawberry / raspberry / blueberry / banana / honey / almond milk — €4.60

*tropical:* mango / papaya / pineapple / oats / orange / honey / coconut milk — €4.60

*power:* banana / peanut butter / greek yogurt / honey / cinnamon / oats — €4.50

*beetroot:* carrot / lemon / ginger / apple juice — €4

*spinach:* kale / pineapple / apple juice — €4

*add whey protein to any smoothie* — €0.60

## ***milkshakes***

vanilla & salted caramel milkshake — €4.20

- *add a shot of coffee* — €0.50

cookie dough milkshake — €4.50

chai frappe — €3.70

## ***ciders***

*maeloc organic apple cider (gf)* — €3.50

*maeloc apple & pear cider (gf)* — €3.50

## ***cold coffees***

iced latte — €2.50

- *add caramel* — €0.70

- *add chocolate* — €0.70

## ***craft beers***

***huskie - mosaic (pale ale)/ alpha (ipa)*** — €5

a local micro brewery

***magic rock - fantasma (gf)*** — €4.20

a dank and juicy IPA, with a fruity aroma and flavour

***brewski - pango*** — €4.20

a mix of passionfruit, pineapple and mango merged into a fresh and easy IPA

***stretta - no. 1*** — €5

IPA - citrus & floral notes on a crisp malt backbone

***stretta - muzajk*** — €5

a rich malted pale ale with a massive hop kick

***stretta - lager no7*** — €5

a pilsner style lager that is crisp, light and incredibly refreshing

## ***cocktails***

***bellini*** — €4

prosecco, peach juice

***mimosa*** — €4

prosecco, orange juice

***aperol spritz*** — €6

aperol, prosecco, soda water

***elderflower spritz*** — €7

absolut vodka, prosecco, elderflower, soda water

***house spritz*** — €7

aperol, gin, homemade lemonade, soda water

***bloody mary*** — €7.5

tomato juice, jalapeno vodka, chipotle sauce, seasoning

# wines

## **whites**

**“simonsig” chenin blanc** — €18

fruity, with a silky smooth finish

**“running duck” sauvignon blanc** — €23.50

organic, fair trade, and vegan. nose of asparagus, figs and undertones of tropical fruits

by the glass - **“norico bianco”** — €3.80

## **sparkling**

**“lunetta” prosecco spumante** — €15.50

a deliciously light and fruity prosecco with hints of apple and peach

by the glass - **“lunetta”** — €3.80

## **reds**

**“spaltenna” chianti classico docg** — €18

classic notes of sour red cherry, with hints of violet and vanilla

**“les breteches” chateau kefraya** — €21.70

rich and robust, with soft aromas of crushed red berry fruits with a touch of smokiness

**“running duck” merlot** — €24.50

organic, fair trade, and vegan. no sulphites added. ripe plum-red wine with a nose of raspberry, mulberry and chocolate.

by the glass - **“norico rosso”** — €4