

BAR FOOD Served 12-22

- Caesar salad** 175:-
Grilled chicken, bacon, caesar dressing, croutons, parmesan
- Fish taco** 187:-
Crispy goujons, soft taco, cabbage slaw, chipotle mayo, feta- cheese, ceviche dressing
Vegan option with tofu available
- Grilled salmon New Orleans** 247:-
Cajun garlic butter shrimp, broccolini, lime
- Vegan chilli** 169:-
Soya mince, beluga lentils, beans, rice, coriander
- Japanese steak chimichanga** 169:-
Yakiniku sauce, sesame mushrooms, caramelized onion, cheese, fries and mayo
- The Big boss burger** 189:-
Pulled pork, beef patty, bacon, pickled red onion, slaw, bbq-sauce, fries
- Pulled pork burger** 169:-
Pulled pork, bacon, pickled red onion, bbq sauce, slaw, fries
- Blique's loaded dirty fries** 149:-
Jalapeno sausage, melted cheese, caramelized onion, bacon

BAR SNACKS

Cherignole olives	55:-
Potato chips	45:-
Salted peanuts	30:-
Potato fries with mayo	55:-
Cajun spiced wedges with ranch dressin and chili	55:-
Manchego cheese and grapes	85:-
Jamon Mangalica 20 months	95:-
Truffle salami	75:-
Crayfish poppers	85:-

SWEETS

Key lime pie	95:-
Strawberry, whipped cream	
Chocolate truffle	35:-

GIN & TONIC

GT's are great! GT's has many faces. . . My way, your way, the right way, the crazy way. Have it any way you want.

STANDARD GIN

155:-

Beefeater, Beefeater Pink, Plymouth, Republica

TOP SHELF GIN

165:-

Sthlm Bränneri Dry, Hendricks, Hendricks Solstice, Sipsmith

LUXURY GIN

175:-

Brooklyn Small Batch, Monkey 47, Sthlms Bränneri: Oak/Navy

CLASSIC COCKTAILS

We can make any cocktail, more or less. Here are some we like and some we forgot about...

AVIATION Hendricks MS, Lime, Maraschino, violette	155:-
AMARETTO SOUR Amaretto, Brugal XV, Lime, Egg white, AB	155:-
BLOODY MARY Olmeca Altos, Tomato, Secret BM recipie	155:-
BOULEVARDIER Four Roses Single Barrel, Campari, Chinato	175:-
BRANDY CRUSTA Martell VS, Cointreau, Maraschino, Lemon	155:-
DAIQUIRI Havana 3, Lime, Syrup	155:-
DRY MARTINI Stockholm Dry, Mancino Secco, OB	175:-
CAIPIRINHA Sagatiba, Lime, Agave	155:-
CORPSE REV #2 Beefeater, Cointreau, Lillet, Lemon, Absinthe	155:-
COSMOPOLITAN Absolut Vodka, Cointreau, Cranberry, Lime	155:-
ESPRESSO MARTINI Licor 43, Brugal XV, Espresso, Agave, CB	155:-
FRENCH 75 Beefeater, Lemon, Champagne	155:-
HANKY PANKY Stockholm Dry, Mancino Rosso, Fernet Branca	155:-
IRISH COFFEE Tullamore Dew, Coffee, Cream	155:-
LAST WORD Beefeater, Chartreuse, Maraschino, Lime	155:-
MANHATTAN Wild Turkey Rye, Mancino Rosso, AB	175:-
MOJITO Brugal, Lime, Mint	155:-
OLD CUBAN Brugal XV, Lime, Mint, Champagne	155:-
OLD FASHIONED Makers Mark, Sugar, AB	165:-
PENDENNIS Hendricks MS, Abricot, Lime, PB	155:-
PENICILLIN Balvenie Peat Week, Tully, Honey, Ginger, Lemon	175:-
PINA COLADA Brugal Blanco, Pineapple, Coco Lopez, Love :)	155:-
QUEENS PARK SWIZZLE Brugal XV, Lime, Mint, Agave, PB, AB	155:-
SAZERAC Sazerac Rye, Martel VS, Absinthe, PB, AB	175:-
SIDECAR Martell VS, Cointreau, Lemon	155:-
TOM COLLINS Beefeater, Lemon, Sugar, Soda	155:-
TOMMYS MARGARITA Olmeca Altos, Lime, Agave	155:-
WHISKEY SOUR Jim Beam, Lemon, Sugar, AB, Egg white	155:-
WHITE LADY Beefeater, Cointreau, Lemon	155:-

BEER & CIDER

TAP

Carlsberg Hof Lager, DEN, 4,2%	63:-
Bomble Bee 17 Hoppy lager, SWE, 4,7%	74:-
JACK IPA Session IPA, SWE, 4,5%	82:-

BOTTLED

Angelo Poretti Lager, ITA, 5,5%	74:-
NCB Hoppy Daze New England IPA, SWE, 6,0%	92:-
1664 Blanc Wheat beer, FRA, 5,0%	79:-
Galipette Dry apple cider, FRA, 4,5%	82:-

NON ALCOHOLIC

Carlsberg Lager, SWE, 0,5%	45:-
Brooklyn Special Effects Hoppy lager, SWE, 0,4%	49:-
Galipette Jus de Pomme Dry apple cider, FRA, 0,0%	56:-

WINE SELECTION

RED

	GL BTL
Old School Syrah	105:- 475:-
Syrah, False Bay Vineyards, RSA	
"La Dame Rousse" Lirac	135:- 610:-
Grenache/Syrah, Domaine de la Mordorée, FRA	
Sela	165:- 800:-
Tempranillo/Garnacha/Graciano, Bodegas Roda, SPA	
Pinot Noir	155:- 775:-
Bouchard Pere et Fils, Burgundy, FRA	

WHITE

	GL BTL
Slow Chenin Blanc	105:- 475:-
False Bay Vineyards, RSA	
Albariño	115:- 550:-
Ramón Bilbao, SPA	
Kamptal DAC Riesling	125:- 625:-
Schloss Gobelsburg, Kamptal, AUT	
Dry Furmint Bio	130:- 650:-
Tokaj Hetszolo, Tokaj, HUN	
Sancerre	145:- 725:-
Sauvignon Blanc, André Vatan, Sancerre, FRA	
Chardonnay	155:- 775:-
Bouchard Pere et Fils, Burgundy, FRA	

SPARKLING

Cava	120:- 595:-
Pares Balta, Penedes, SPA	
Champagne	155:- 930:-
Laurent Perrier, Champagne, FRA	
2007 Comtes de Champagne	2 200:-
Tattinger, Grand Cru, Blanc de Blancs, Champagne, FRA	