

# ON TAP

	ABV	PINT	1/2
<b>HEIST BANK</b> <small>ULG x Harviestoun / Lager</small> Clean, Crisp, Refreshing	4.4%	5	2.6
<b>MOOR LAGER</b> <small>ULG x Moor Beer Co. / Lager</small> Easy-Drinking, Fresh, Bright	4.4%	5	2.6
<b>COLLAB LAGER</b> <small>ULG x Fourpure / Lager</small> Light, Rounded, Crisp	4.4%	5	2.6
<b>BIBBLE</b> <small>Wild Beer Co. / Pale Ale</small> Smooth, Citrus, Melon	4.1%	5.7	2.9
<b>HEPCAT</b> <small>Gipsy Hill / SIPA</small> Dry, Pine, Grapefruit	4.6%	5.9	3
<b>SOUNDWAVE</b> <small>Siren / IPA</small> Grapefruit, Peach, Mango	5.6%	6.5	3.3
<b>PORTER</b> <small>Partizan / Porter</small> Dark Chocolate, Coffee, Toasty	5.2%	5.9	3

## CIDER

<b>DEVON MIST</b> <small>Sandford Orchards / Cider</small> Medium Dry, Crisp, Fruity	4.5%	5	2.6
---	------	---	-----

## GUEST/ROTATIONAL

We have four rotating guest beers, please ask your server for some guidance and we'll get the right brew to you!

# COCKTAILS

**APEROL SPRITZ** Aperol, Prosecco, Soda

5

## WINE

### RED

**GLASS BOTTLE**

<b>LA PETITE PAUSE ROUGE</b>	Grenache/Syrah, Gascony, France	4.5	25
<b>PEDRERA</b>	Monastrell, Jumilla, Spain		27
<b>CROGERA</b>	Barbera d'Asti, Piemonte, Italy		29
<b>SHOWDOWN</b>	Cabernet Sauvignon, California, USA		31
<b>VINHAS DO LASSO</b>	Aragones/Touriga Nacional, Lisbon, Portugal		34

### WHITE

<b>LA PETITE PAUSE BLANC</b>	Colombard, Gascony, France	4.5	25
<b>DA VERO</b>	Catarratto, Sicily, Italy		27
<b>VILA NOVA</b>	Loureiro / Arinto, Vinho Verde, Portugal		29
<b>LEYENDA DE LAS CRUCES</b>	Sauvignon Blanc, Leyda Valley, Chile		31
<b>NEXT BIG THING</b>	Chardonnay, Barossa Valley, Australia		34

### ROSE

<b>PIATTINI</b>	Pinot Grigio Rose, Lombardy, Italy	4.5	25
-----------------	------------------------------------	-----	----

### SPARKLING

<b>FONTESSA</b>	Prosecco, Veneto, Italy	6.9	35
<b>PERRIER-JOUET</b>	Grand Brut, Champagne, France		95