



Stay Gold

## BREAKFAST & COFFEE

### daze CROISSANT

CROISSANT THYME	3.00\$
CROISSANT CHEESE	3.00\$
CROISSANT HALLOUMI OLIVES	4.00\$
CROISSANT PISTACHIO	4.00\$
CROISSANT ALMONDS	4.00\$
PAIN AU CHOCOLAT	4.00\$
di CROISSANT	13.00\$
Cream Cheese Mix, Avocado, Smoked Salmon, Eggs, Red Onions, Tomato & Rocca	

### BAGELS & TOASTS

LABNEH	7.00\$
Labneh, Olives, Mint, Cucumbers, Tomatoes & Olive Oil	
AVOCADO	7.00\$
Creamy Avocado, Fresh Avocado & Olive Oil	
EGGS	7.00\$
Creamy Mix, Avocado, Eggs, Tomatoes, Red Onions, Rocca	
SALMON	13.00\$
Creamy Mix, Avocado, Scottish Smoked Salmon, Eggs, Red Onions, Rocca	

### COFFEE

ESPRESSO RISTRETTO	3.00\$
ESPRESSO LUNGO	3.5.00\$
ESPRESSO DOUBLE	6.00\$
CAFFE LATTE	5.00\$
CAPPUCCINO	5.00\$
CAFFEE AMERICANO	5.00\$
CAFFEE MACCHIATO	4.00\$
CAFFEE MOCHA	6.00\$
ICED COFFEE	5.00\$
ICED LATTE	5.00\$
ICED MOCHA	6.00\$

### PLATTERS

#### EGGS

Your choice of sunny side up or scrambled  
Served with a side of veggies & Bread Basket  
6.00\$

#### LABNEH

Served with a side of veggies & Bread Basket & Zaatar crackers  
7.00\$

#### GOAT LABNEH

Served with a side of veggies & Bread Basket  
7.00\$

#### HALLOUMI

Your choice of regular or grilled  
Served with a side of veggies & Bread Basket  
8.00\$

#### LABNEH FUSION

Sourdough (3 pcs) topped with Mkdous, Tomatoes & Cucumbers  
11.00\$

### OMELETTE

OMELETTE AU BEURRE	8.00\$
Served with a side of seasoning salad	
OMELETTE AUX CHAMPIGNONS	10.00\$
Served with a side of seasoning salad	
OMELETTE AU FROMAGE	10.00\$
Served with a side of seasoning salad	
OMELETTE A LA LIBANAISE	10.00\$
Served with a side of seasoning salad	

#### INSTANT COFFEE

Nescafe Gold, Coffee Mate 4.00\$  
Nescafe Classic, Coffee Mate 3.00\$

#### LEBANESE COFFEE(NAJJAR)

Small 3.00\$  
medium 4.00\$  
large 5.00\$

#### TEA Your choice of Tea box

4.00\$

#### HOMEMADE ICED TEA

Cold Infused Earl Grey Tea. 4.00\$

#### ITALIAN HOT CHOCOLATE

Rich, Thick & Creamy Premium 6.00\$  
with Fresh Whipped Cream Chocolate, topped

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## FOOD MENU

### TO SHARE

<b>HOLY GUACAMOLE</b> Fresh Tortillas, served with homemade Guacamole dip 8.00 \$	<b>RED FETA</b> Toasted Thyme Bagels, served with Feta & Red Bell Peppers dip 9.00 \$	<b>TZATZIKI</b> Herbes de Provence Bagels, served with Greek Yogurt dip 10.00 \$
<b>TRUFFLE CRISPS</b> Baked Potato Chips, topped with Parmigiano Reggiano, Truffle Oil & a side of Truffle Mayo 12.00 \$	<b>KUMPIR</b> Oven Baked Potato, topped with a Cheese Mix & a side of Sour Cream 8.00 \$	<b>NEW ITEM SHRIMP BRUSCHETTA</b> Sourdough topped with cheese Mix, Avocado slices, crowned with sautéed shrimp and finished with our signature di sauce 12.00 \$
<b>SEXY GARLIC KNOTS</b> Sourdough topped with our Homemade Garlic Paste & Cheese Mix 10.00 \$	<b>BRUSCHETTA AL POMODORO</b> Sourdough topped with Cherry Tomatoes, Basil & Olive Oil 8.00 \$	<b>PARMIGIANA DI MELANZANE</b> Eggplant, San Marzano Tomatoes, Parmigiano Reggiano, Mozzarella 10.00 \$

### SOUPS

Available only during the winter season

<b>ONION SOUP</b> Traditional French soup, topped with Gruyere cheese & toast 10.00 \$
<b>TOMATO SOUP</b> Mix of tomatoes with a side sandwich of Mozzarella & Cheddar cheese 10.00 \$
<b>MUSHROOM SOUP</b> Mix of fresh mushrooms & Shitake Mushrooms 12.00 \$

### SALADS

<b>di GREEN</b> di Green Leaf Mix, Goat Cheese, Caramelized Walnuts, Zaatar Crackers, Cucumber, Lemon & Molasses Dressing 13.00 \$
<b>HORIATIKI</b> Tomatoes, Cucumber, Onions, Olives, Feta Cheese 13.00 \$
<b>STRAWBERRY HALLOUMI</b> Rocca Leaves, Fresh Mushrooms, Strawberries, Grilled Halloumi, Balsamic Dressing 15.00 \$
<b>CAPRESE SALAD</b> Mozzarella di Buffala, Heirloom & Cherry Tomatoes, Rocca & Basil, Pesto Dressing 17.00 \$
<b>THE MOTHERSHIP TOMATO</b> Italian Burrata, Cherry Tomatoes, Peaches, Lemon Basil Dressing 17.00 \$
<b>CAESAR SALAD</b> Sucrine Lettuce, Grilled Chicken, Parmigiano Reggiano, Croutons, Caesar Dressing 16.00 \$
<b>ALMA MATTERS</b> Rocca, Sucrine Lettuce, Granny Smith Apples, Sundried Figs, Shanklish Cheese, Roasted Almonds, di Mustard Dressing 14.00 \$
<b>BRESAOLA</b> Bresaola, Rocca Leaves, Parmigiano Reggiano, Lemon dressing 22.00 \$
<b>SALMON MILLE-FEUILLE</b> Mille Feuille Tarte, Creamy Mix, Smoked Salmon, Sucrine Lettuce, Avocado, Honey Dijon Dressing 22.00 \$
<b>SALMON SALAD</b> Fresh Smoked Salmon, Sucrine Lettuce, Avocado, Lemon Dijon Dressing 22.00 \$
<b>NEW ITEM CLASSIC STEAK SALAD</b> Grilled Steak Slices, Fresh Rocca, Sucrine, Lettuce, Avocado, Fresh Mushrooms, Light Balsamic and Red Wine Vinaigrette Dressing 16.00 \$

### MAINS

<b>COTOLETTA ALLA MILANESE</b> Chicken Escalope, topped with tomato sauce, Mozzarella and Parmigiano Reggiano, Pesto Sauce & a side of Rose Pasta 26.00 \$
<b>CHICKEN MUSHIES</b> Grilled Chicken Breast, Potato Puree, Spinach & Mushroom Sauce 20.00 \$
<b>PEPPER STEAK</b> Grilled Steak, Grilled Baby Potato, Grilled Fresh Asparagus, Pepper Sauce 26.00 \$
<b>MUSHROOM STEAK</b> Grilled Steak, Grilled Baby Potato, Grilled Fresh Asparagus, Mushroom Sauce 26.00 \$
<b>GRILLED SALMON</b> Fresh Scottish Salmon, Grilled Baby Potato, Grilled Fresh Asparagus, Creamy Dill Sauce 26.00 \$
<b>NEW ITEM GARLIC &amp; HERB BUTTER STEAK</b> Grilled Steak, Grilled Truffle Crisp, Grilled Fresh Mushrooms, Herb Butter Sauce 26.00 \$
<b>NEW ITEM STEAK GARLIC ROSEMARY</b> Grilled Steak, Mashed Potato, A Side of Seasoning Rosemary Sauce 26.00 \$

### PASTA

<b>CHERRY TOMATO PASTA</b> Pasta Linguine, San Marzano, Tomato Sauce, Fresh Cherry Tomatoes 13.00 \$
<b>ROSE PINK</b> Penne Pasta, Rose Creamy Sauce, Parmigiano Reggiano 14.00 \$
<b>PENNE ALL'ARRABIATA</b> Pasta Penne, San Marzano Tomato Sauce, Chili Flakes 14.00 \$
<b>PESTO PASTA</b> Pasta Linguine, Homemade Pesto Sauce, Parmigiano Reggiano, Pine Nuts 15.00 \$
<b>CHEESY FOUR</b> Penne Pasta, Gorgonzola, Parmigiano Reggiano, Mozzarella, Goat Cheese, Walnuts & Dried Apricots 17.00 \$
<b>TAGLIATELLE AU SAUMON</b> Tagliatelle Pasta, Grilled Salmon, Creamy sauce 22.00 \$
<b>TRUFFLE SHITAKE PASTA</b> Pasta Linguine, Fresh & Shitake Mushrooms, Truffle Paste & Oil 20.00 \$
<b>CHICKEN ALFREDO</b> Tagliatelle Pasta, Grilled Chicken Breast, Creamy Parmesan Alfredo Sauce 16.00 \$

### RISOTTO

<b>RISOTTO AI FUNGHI</b> Italian Rice, Creamy Shitake Mushrooms, Parmigiano Reggiano 15.00 \$
<b>RISOTTO AL SALMONE</b> Italian Rice, Grilled Scottish Salmon with hints of Lemon, Carpes 19.00 \$

### SANDWICHES

<b>SLIDERS AFFAIR</b> Assortment of 3 Mini Burgers: Truffle, Spicy, Sweet 12.00 \$
<b>CHICKEN CLUB SANDWICH</b> Marinated Chicken Breast, Rocca, Tomatoes, Eggs & our Special Sauce 13.00 \$
<b>KICKIN CHICKEN</b> Pita Bread, Chicken Breast, Tomatoes, Lettuce, Special Sauce 14.00 \$
<b>STEAK SANDWICH</b> Pain Au Pivot, Fresh Mushrooms, Onions, Tomatoes with a side of chips, Mozzarella cheese 13.00 \$
<b>THE PERFECT PARTNERS</b> Braised Meat, Cheddar Cheese, Caramelized Onions with a side of chips 13.00 \$
<b>BEEF TACOS</b> Juicy Beef Cuts, Tomatoes, Sucrine Lettuce with a side of Sour Cream and guacamole 14.00 \$
<b>THE GOLD CARTEL BURGER</b> Brioche Bun, Double Beef Patty, Cheddar Cheese, Tomatoes, Lettuce, Special di Sauce 13.00 \$
<b>CHICKEN TACOS</b> Chicken Breast, Bell Pepper, Onions, Cheddar Cheese With A Side Off Guacamole Sauce & Sour Cream 14.00 \$
<b>TRUFFLE BURGER</b> Brioche Bun, Double Beef Patty, Mozzarella Cheese, Truffle Mushroom Sauce & Caramelized Onions 15.00 \$
<b>NEW ITEM CHICKEN BURGER</b> Burger Bun, Crunchy Chicken Patty, Sucrine Lettuce, Tomatoes, Cheddar Cheese, Pickles, Special Sauce 12.00 \$
<b>NEW ITEM CHICKEN AVOCADO</b> Chicken Breast, Fresh Avocado, Fresh Rocca, Tomatoes, Onions, Mozzarella Cheese & Pesto Sauce 13.00 \$
<b>NEW ITEM SMOKED SALMON SANDWICH</b> Fresh Smoked Salmon, Fresh Avocado, Rocca, Carpes, Lemon Juice 14.00 \$

### PIZZA

<b>MARGHERITA</b> Neapolitan Pizza, San Marzano Sauce, Fresh Mozzarella, Basil 13.00 \$	<b>BRESAOLA</b> Neapolitan Pizza, San Marzano Sauce, Fresh Mozzarella, Bresaola, Rocca, Tomatoes, Parmigiano Reggiano 22.00 \$
<b>DIAVOLA</b> Neapolitan Pizza, San Marzano Sauce, Fresh Mozzarella, Pepperoni (Beef or Pork) 14.00 \$	<b>GRANDMA'S</b> Neapolitan Pizza, San Marzano Sauce, Fresh Tomatoes, Fresh Mushrooms, Bell Pepper, Olives, Onions, Fresh Mozzarella 14.00 \$
<b>VEGETARIAN</b> Neapolitan Pizza, San Marzano Sauce, Zucchini, Mushroom, Eggplant, Carrots, Fresh Mozzarella 14.00 \$	<b>SALMON</b> Neapolitan Pizza, Dill Cream, Smoked Salmon, Onions, Capers 22.00 \$
<b>PESTO</b> Neapolitan Pizza, Pesto Sauce, Fresh Mozzarella, Cherry Tomato 15.00 \$	<b>TRUFFLE MUSHROOM</b> Neapolitan Pizza, Fresh Mushrooms, Fresh Mozzarella, Truffle Sauce, Truffle Oil 18.00 \$
<b>QUATTRO FORMAGGI</b> Neapolitan Pizza, San Marzano Sauce, Parmigiano Reggiano, Fresh Mozzarella, Goat Cheese, Gorgonzola 17.00 \$	
<b>NEW ITEM SHRIMP PIZZA</b> Neapolitan Pizza layered with Tender Shrimp and Complemented by our Refined House Sauce, Fresh Mozzarella, Oregano 18.00 \$	



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## DESSERT

### FON-DI

Drizzling 70% Belgian Dark Chocolate Cake, served with vanilla soft serve

12.<sup>00</sup> \$

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### DI-RAMISU

Authentic italian dessert, made the di way

13.<sup>00</sup> \$

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### MOLLE NONNA

Soaked brioche, with a heart of Nutella, topped with fresh strawberries

13.<sup>00</sup> \$

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### PAIN PERDU

Our acclaimed soaked brioche, served with vanilla soft serve & homemade caramel sauce

10.<sup>00</sup> \$Small Portion

16.<sup>00</sup> \$Large Portion

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### DI-MOLITION

Mille-feuille, Vanilla Patry Cream, served with our homemade caramel sauce

12.<sup>00</sup> \$

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### CALZONE NUTELLA

Neapolitan Pizza, Nutella, Mozzarella, Fresh Strawberries, Sugar powder

14.<sup>00</sup> \$



# Stay Gold DRINKS & MOCKTAILS

<b>SOFT DRINKS</b>	2.50 \$
<b>FRESH ORANGE JUICE</b>	4.00 \$
<b>FRESH LEMONADE</b> (Regular or Minted)	4.00 \$
<b>LOCAL BEER</b>	3.5.00 \$
<b>LOCAL LIGHT BEER</b>	3.5.00 \$
<b>LOCAL MEXICAN BEER</b>	4.5.00 \$
<b>CORANA BEER</b>	5.00 \$
<b>BUDWEISER BEER</b>	5.00 \$
<b>LOCAL SPARKLING WATER</b> Small	1.5.00 \$
<b>IMPORTED SPARKLING WATER</b> Small	3.5.00 \$

**RED SUMMER** 6.00 \$  
Strawberry, Watermelon, Mint

**PRINCESS PEACH** 6.00 \$  
Peach, Cranberry, Lychee

**THE HEALER** 6.00 \$  
Orange, Ginger, Basil, Lemon Juice

**VIRGIN FOUR BERRIES** 7.00 \$  
Lemon, Honey syrup, Puree 4 berries,  
Mint leaves

**VIRGIN PASSION FRUIT** 7.00 \$  
Pineapple, Cranberry, Lemon, Simple,  
Passion fruit

**VIRGIN PINACOLDA** 6.00 \$  
Pineapple juice, Coconut milk

**VIRGIN MOJITOS** 6.00 \$  
Brown sugar, Mint, Simple, Lemon, Soda

**VIRGIN PALOMA** 7.00 \$  
Brown sugar, Lemon, Salt, Soda,  
Grapefruit juice

**VIRGIN BLOODY MARRY** 7.00 \$  
Juice tomato, Worcester sauce, Lemon,  
Tabasco, Salt, Peper

**VIRGIN PASSION MOJITOS** 9.00 \$  
Fresh Passion Fruit, Passion Fruit Puree,  
Mint, Simple Syrup, Lemon Juice

**OCEAN PASSION** 7.00 \$  
Peach , Passion , Pineapple, Blue curacao



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ALCOHOL MENU

CLASSIC COCKTAILS

GIN BASIL SMASH	8.00\$
STRAWBERRY SMASH	8.00\$
NEGRONI	9.00\$
MOSCOW MULE	8.00\$
LONDON MULE	8.00\$
BLOODY MARY	9.00\$
MARGARITA	8.00\$
OLD FASHIONED	8.00\$
MOJITO	8.00\$
APEROL SPRITZ	8.00\$
CAMPARI SPRITZ	8.00\$
VODKA MARTINI	8.00\$
DRY MARTINI	8.00\$
DIRTY MARTINI	8.00\$
ESPRESSO MARTINI	9.00\$
PASSION FRUIT MARTINI	9.00\$
COSMOPOLITAN	8.00\$
DAIQUIRI	8.00\$
PINA COLADA	8.00\$
VODKA SOUR	8.00\$
GIN SOUR	8.00\$
WHISKY SOUR	8.00\$
MIDORI SOUR	8.00\$
PALOMA	10.00\$
APEROL SOUR	9.00\$
LONG ISLAND	9.00\$
MAI TAI	7.00\$
GODFATHER	8.00\$
Amaretto, Whisky	
GODMOTHER	8.00\$
Amaretto, Vodka	
NEW YORK SOUR	8.00\$
Bulleit Bourbon, Red Wine, Simple Syrup, Lemon Juice	

SIGNATURES COCKTAILS

LA ROSITA	9.00\$
Tequila Gold, Sweet Vermouth, Dry Vermouth Campari, Angostura Bitters.	
CAFE CREME	9.00\$
Irish Whisky Baileys, Amaretto, Espresso Shot, Caramel, Chocolate Syrup	
APPLE PIE	8.00\$
Cinnamon Infused JW Black Label, Apple Juice, Peach	
PEACH BELLINI	9.00\$
Prosecco, peach puree	
EL PRESIDENTE	9.00\$
Rum, Martini Bianco, Triple Sec	
PASSION MOJITOS	12.00\$
White Rum, Fresh Passion Fruit, Passion Fruit Pure, Mint, Simple Syrup, Lemon Juice	
GIN EARL GREY	9.00\$
Earl Grey Tea, Gin, Simple syrup	
GIN ROSEMARY	10.00\$
Rosemary Infused, Gin, Grapefruit Soda	
RUM OLD FASHIONED	8.00\$
Rum, Angostura Bitters, Orange Bitters, Sugar, Water	
BAILEYS TONGUE	8.00\$
Baileys, Vodka, Coffee	
PASSION SPARK	10.00\$
Prosecco, Passoa, Passion Fresh, Lemon & simple syrup	
WHITE NEGRONI	9.00\$
SPICY MARGARITA	9.00\$
BLUEBERRY MARGARITA	10.00\$
Tequila Gold, Triple Sec, Lemon, Blueberry Puree	
SPICY MANGI MARGARITA	10.00\$
Tequila Gold, Triple Sec, Lemon, Mango Juice, Spicy Chilli Flakes	

TEQUILA

JOSE CUERVO SILVER	4.00\$
JOSE CUERVO GOLD	4.00\$
1800 REPOSADO	6.00\$
1800 ANEJO	9.00\$
1800 CRISTALINO	19.00\$
MIJENTA BLANCO	13.00\$
MIJENTA REPOSADO	11.00\$
CASAMIGOS BLANCO	15.00\$
CASAMIGOS REPOSADO	14.00\$
CASAMIGOS ANEJO	17.00\$
AVION REPOSADO	18.00\$
DON JULIO BIANCO	12.00\$
DON JULIO REPOSADO	14.00\$
DON JULIO ANEJO	15.00\$
DON JULIO 1942	75.00\$
CENOTE ANEJO	14.00\$
CLASE AZUL PLATA	50.00\$
CLASE AZUL GOLD	80.00\$
JOSE CUERVO RESERVA DE LA FAMILA	35.00\$

GIN

	glass	bottle
GORDON'S	5.00\$	50.00\$
BEEFEATER	5.00\$	50.00\$
MALFY	7.00\$	65.00\$
THE BOTANIST	8.00\$	80.00\$
BOMBAY	7.00\$	70.00\$
STAR OF BOMBAY	14.00\$	135.00\$
TANQUERAY	5.00\$	50.00\$
TANQUERAY 10	7.00\$	70.00\$
TANQUERAY SEVILLA	7.00\$	70.00\$
TANQUERAY RANGPUR	7.00\$	70.00\$
TANQUERAY BLACKCURRANT	6.00\$	60.00\$
HENDRICK'S	9.00\$	90.00\$
HENDRICK'S LUNAR	9.00\$	90.00\$
ROKU JAPANESE GIN	10.00\$	95.00\$
MONKEY 47 SLOE	11.00\$	105.00\$
MONKEY 47 DRY	11.00\$	105.00\$

VODKA

	glass	bottle
STOLI RED	4.00\$	40.00\$
STOLI GOLD	5.00\$	50.00\$
STOLI ELIT	8.00\$	75.00\$
RUSSIAN STANDARD	4.00\$	40.00\$
RUSSIAN STANDARD GOLD	5.00\$	50.00\$
TITO'S	8.00\$	80.00\$
KETTLE ONE	40.00\$	400.00\$
BELUGA	8.00\$	80.00\$
CHOPIN RYE	5.00\$	50.00\$
CHOPIN POTATO	5.00\$	50.00\$
BELVEDERE	8.00\$	78.00\$
GREY GOOSE	7.00\$	65.00\$
HAKU JAPANESE VODKA	10.00\$	100.00\$

WHISKEY

	glass	bottle
BLENDED:		
JW BLACK LABEL	7.00\$	70.00\$
JW GOLD LABEL	12.00\$	
JW GREEN LABEL	12.00\$	
JW ULTIMATE	28.00\$	
JW XR	35.00\$	
JW BLUE	60.00\$	
FAMOUS GROUSE	6.00\$	60.00\$
DEWAR'S 15	9.00\$	90.00\$
CHIVAS 12	7.00\$	70.00\$
CHIVAS 13	15.00\$	150.00\$
CHIVAS 15	13.00\$	
CHIVAS 18	17.00\$	180.00\$
MONKEY SHOULDER	8.00\$	80.00\$
OLD PARR 12	8.00\$	80.00\$
OLD PARR 18	18.00\$	180.00\$
BOURBON:		
BULLIET	7.00\$	80.00\$
BULLIET RYE	8.00\$	100.00\$
JACK DANIEL'S 7	6.00\$	70.00\$
JACK DANIEL'S HONEY	6.00\$	70.00\$
JACK DANIEL'S FIRE	6.00\$	70.00\$
GENTLEMAN JACK	12.00\$	
JIM BEAM		
JIM BEAM DEVIL'S CUT	6.00\$	
JIM BEAM HONEY	6.00\$	
MAKER'S MARK	9.00\$	
IRISH:		
TEELING SMALL BATCH	7.00\$	70.00\$
TEELING SINGLE GRAIN 13	22.00\$	220.00\$
TEELING SINGLE GRAIN 15	25.00\$	250.00\$
JAMESON	6.00\$	60.00\$
JAMESON BLACK BARREL	8.00\$	80.00\$
SINGLE MALT:		
SCOTLAND:		
CARDHU 12	12.00\$	
CARDHU 15	15.00\$	
CARDHU 18	45.00\$	
AUCHENTOSHEN	15.00\$	
ABERFELDY 12	16.00\$	
ABERFELDY 16	35.00\$	
BUCHANAN 12	8.00\$	
GLENFIDDICH 12	10.00\$	
GLENFIDDICH 15	16.00\$	
GLENFIDDICH 18	27.00\$	
MACALLAN 12 DOUBLE CASK		
MACALLAN 12 TRIPLE CASK	28.00\$	
MACALLAN 15	44.00\$	
MACALLAN 18	100.00\$	
SINGLETON 12	8.00\$	
SINGLETON 15	14.00\$	
GLENMORANGIE ORIGINAL	10.5.00\$	
GLENMORANGIE LASANTA 12	13.00\$	
BOWMORE 12	12.00\$	
BOWMORE 15	24.00\$	
BOWMORE 18	40.00\$	
THE BALVENIE DOUBLE WOOD 12	17.00\$	
GLENFARCLAS 10	14.00\$	
GLENFARCLAS 12	20.00\$	
GLENFARCLAS 21	45.00\$	
JAPANESE WHISKEY:		
SUNTORY TOKI	10.00\$	
SUNTORY CHITA	18.00\$	
SUNTORY HIBIKI HARMONY	36.00\$	
NIKKA DAYS	15.00\$	

WINE

	GLASS	375 ML	BTL
WHITE WINE:			
DDT WHITE	5.00\$	15.00\$	28.00\$
DDT MARQUIS DES BEYS			
KEFRAYA CHATEAU BLANC			
KSARA BLANC DE BLANC		16.00\$	30.00\$
WARDY CHARDONNAY			
DDT VIELLES VINGES CINSULT			
DDT VIELLES VINGES CARINGNANT			
IXSIR ALTITUDE BLANC			
TOURELLES			
ROSE WINE:			
DDT ROSE	5.00\$	15.00\$	28.00\$
WARDY ROSE			
KSARA SUNSET		16.00\$	30.00\$
TOURELLES			
RED WINE:			
DDT RED 75 37.5 GLASS	5.00\$	15.00\$	28.00\$
DDT MARQUIS DES BEYS			
DDT SYRAH DU LIBAN			
KSARA RESERVE DU COUVENT			
KSARA CHATEAU			
KSARA TROISIEME MILLENAIRE			
DOMAINE WARDY			
TROIS COLLINES (AMPLES, SYRAH)			
IXSIR ALTITUDE ROUGE			
KSARA CABERNET SAUVIGNON			
KSARA OLD VIGNE SAUVIGNON			
WARDY CABERNET SAUVIGNON			
TOURELLES			
PROSECCO:			
PICCINI EXTRA DRY	6.00\$		35.00\$
MOET & CHANDON BRUT 75CL			
MOET & CHANDON ROSE 75CL			
MOET & CHANDON IMPERIAL 75CL			
DOC ROSE 75CL			

APERITIF / DIGESTIF

KSARA EAU DE VIE	6.00\$
HENNESSY VS	11.00\$
CAMUS VSOP	14.00\$
APEROL	7.00\$
DISARONNO	7.00\$
BRANCA MENTA	8.00\$
CAMPARI	7.00\$
MIDORI	7.00\$

LIMONCELLO	6.00\$ glass
BAILEY'S	6.00\$ glass

SOFTS:	
TONIC WATER	2.5.00\$
THREE CENTS TONIC	4.5.00\$
THREE CENTS PINK GRAPEFRUIT	4.5.00\$
IMPORTED SODA WATER	3.5.00\$
RED BULL	5.00\$

SHOTS

DOUDOU SHOT	3.00\$
BRAIN DAMAGE SHOT	3.00\$
BLOWJOB SHOT	4.00\$
SHIPWRECK SHOT	4.00\$
LIQUID COCAINE	4.00\$
B52 SHOT	3.00\$
SAMBUCA WHITE SHOT	3.00\$
SAMBUCA BLACK SHOT	3.00\$

JAGERMEISTER SHOT	3.00\$
TEQUILA GOLD(JOSE CUERVO) SHOT	3.00\$
TEQUILA WHITE(JOSE CUERVO) SHOT	3.00\$