

el mesón



Sangria



whisky



¡Vamos a beber!



gin



limón





# Viva la HAPPY HOUR

12pm - 9pm at nett price

## Cerveza de Barril

	<i>glass</i>	<i>pint</i>
<i>Tiger</i>	14	23
<i>Heineken</i>	16	25
<i>Guinness</i>	18	27
<i>Kilkenny</i>	19	28
<i>Strongbow</i>	19	31
<i>Paulaner</i>	23	35

## House Special

	<i>glass</i>	<i>jug</i>
<i>Red Sangria</i>	32	87
<i>Watermelon Sangria</i>	35	90
<i>Lychee Sangria</i>	35	90
<i>Apple Sangria</i>	35	90

## Premium Gin

	<i>glass</i>	<i>bottle</i>
<i>Opihr</i>	24	500
<i>Thomas Dakin</i>	25	570
<i>Hendricks</i>	25	400
<i>Siderit</i>	26	450
<i>Botanist</i>	26	400

## Vino Blanco

	<i>glass</i>	<i>bottle</i>
<i>*The Social White Sauvignon Blanc, Chile</i>	21	95
<i>San Valentin Parellada, Spain</i>	24	120
<i>La Linda Torentes, Argentina</i>	25	110

## Vino Tinto

	<i>glass</i>	<i>bottle</i>
<i>*The Social Red Cabernet Sauvignon, Chile</i>	21	95
<i>San Valentin Garnacha, Spain</i>	24	120
<i>La Linda Cabernet Sauvignon, Argentina</i>	25	110

*\*Available for takeaway @ RM80 nett / bottle*

*All prices are subject to 10% service charge & 6% GST.*

## WINES BY THE GLASS

### Blanco

<i>*The Social White</i>	25
<i>Sauvignon Blanc, Chile</i>	
<i>Willowglen</i>	26
<i>Chardonnay, Australia</i>	
<i>San Valentin</i>	28
<i>Parellada, Spain</i>	
<i>La Linda</i>	28
<i>Torrentes, Argentina</i>	

### Tinto

<i>*The Social Red</i>	25
<i>Cabernet Sauvignon, Chile</i>	
<i>Willowglen</i>	26
<i>Merlot, Australia</i>	
<i>San Valentin</i>	28
<i>Granacha, Spain</i>	
<i>La Linda</i>	28
<i>Cabernet Sauvignon, Argentina</i>	

### Rosado & Moscato

<i>Santa Digna</i>	30
<i>Rose, Chile</i>	
<i>Gregal</i>	30
<i>Muscat &amp; Grewurztraminer, Spain</i>	

*\*available for takeaway @ rm60 nett / bottle*

*All prices are subject to 10% service charge & 6% GST.*

## PREMIUM GIN & TONIC

<i>Opihr</i> England <i>Culebs, black pepper, Coriander</i>	27
<i>Thomas Dakin</i> England <i>Juniper, Orange Peel, English coriander, Angelica and grapefruit</i>	27
<i>Tanqueray-10</i> England <i>Fresh oranges, limes, grapefruits, camomile flowers</i>	28
<i>The Botanist</i> Scotland <i>Wild angelica root, dabberlocks, lime, meadowsweet leaves, pear, rhubarb and whain</i>	28
<i>Hendricks</i> Scotland <i>Cucumber, coriander, citrus peel, rose petals</i>	28
<i>Siderit</i> Spain <i>Hibiscus, cardamom, rock tea, angelic (12 botanical)</i>	30
<i>Siderit Hibiscus</i> Spain <i>"Floral", Rye and Hibiscus</i>	30
<i>Siderit Ginger Lime</i> Spain <i>"Citric", Ginger, Lime and Cardamom</i>	30
<i>No.3</i> England <i>Sweet orange peel, angelica roots, grapefruit peel, coriander, cardamom seeds</i>	32
<i>Martin Millers</i> England <i>Nordic juniper, artic blend, labrador tea, crowberries, cloudberry</i>	35
<i>Monkey 47</i> Germany <i>Includes the exoticness of India, pure nativeness of Black Forest and The British traditions. 47 botanicals</i>	41
<i>Gin Mare Mediterranean</i> Spain <i>Arbequina Olive, Basil, Rosemary, Thyme</i>	41

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\*Serving of 30ml Gin & 60ml Tonic.

### **Choice of Condiments:**

*Cucumber, Cinnamon, Juniper Berries,  
Orange Peel, Lemon Peel, Rosemary,  
Lemon Grass, Star Anise, Cardamom*



<b>SANGRIA ESPECIAL</b>	<i>glass</i>	<i>jug</i>
<i>Red Sangria</i> <i>red wine, rum, sprite,</i> <i>orange liqueur</i>	35	88
<i>White Sangria</i> <i>white wine, rum, sprite,</i> <i>orange liqueur</i>	35	88
<i>Watermelon Sangria</i> <i>white wine, rum, triple sec,</i> <i>watermelon juice</i>	37	89
<i>Cherry Berry Sangria</i> <b>NEW</b> <i>red wine, strawberry liquer,</i> <i>creme de cassis, strawberry,</i> <i>blueberry, cherry fruits, sprite</i>	37	89
<i>Apple Sangria</i> <i>white wine, rum, sprite,</i> <i>apple liqueur</i>	37	89
<i>Lychee Sangria</i> <i>white wine, lychee juice, white</i> <i>rum, ginger ale</i>	37	89
<i>Mojito Sangria</i> <i>white wine, rum, triple sec,</i> <i>mint leaves, soda</i>	37	90
<i>Coconut Rambutan</i> <b>NEW</b> <i>Sangria</i> <i>white wine, coconut liquer, rum,</i> <i>rambutan juice &amp; Sprite</i>	37	90
<i>Tropical Coconut Sangria</i> <i>rum, coconut rum, white wine,</i> <i>simple syrup</i>	37	90

## CAVAS & PROSECCO

<i>Juve &amp; Camps Reserva Spain</i> Golden yellow, colour and its fine, effervescent bubbles rise rhythmically, forming pretty streams that create a stable crown.	210
<i>DB Sparkling Brut</i> <i>Riverina, Australia</i> Crisp, charming and very chic. A refreshing sparkling Chardonnay Pinot Noir with fresh fruit and citrus notes, creamy bubbles and a clean, crisp finish.	215
<i>Santa Margherita</i> <i>Prosecco di Valdobbiadene, Italy DOCG NV</i> Liveliness and aromatic qualities are the keynotes of this highly appealing Charmat method wine	225

## CHAMPAGNES

*Bollinger Special Cuvee NV, France* 550  
The bubble is very delicate, like velvet.  
A surprising combination of structure,  
length and liveliness. Aromas of pear,  
brioche and spices.

*Dom Perignon France* 1300  
Only exceptional years, when nature  
imparts stylistic perfection, gives birth to a  
Dom Perignon

## ROSE WINES

*Gregeal Panedas Spain* 150  
*Moscat & Grewurztraminer*  
It has a surprisingly intense fragrance which  
fascinates us with hints of white flowers and  
fragrant herbs. On the palate, its lush and  
round texture wafts delicate layers of rose  
petals, white flowers, lime zest and lychees  
that expands towards a clean, lively finish.

*Santa Digna Chile* 165  
*Cabernet Sauvignon Rose*  
Fragrant and floral, with a temptingly fruity  
sensuality. On the palate the wine is  
voluptuous, with a silky texture and the sort  
of fresh, fruity body (blackcurrant, cranberry,  
redcurrant) that only Pacific Cabernet  
Sauvignon roses can offer. Delicious with  
cured sausages, meat pies and many pasta  
dishes.

*Ramon Bilbao Spain* 170  
*Rosado*  
Delicate pink, with low intensity but a vibrant  
colour scheme. This rose represents its origins  
from Alto Najerilla in style: Fresh aromas with  
notes of red fruits (strawberries), citric fruits  
(lemon) and watermelon.

## WINES

### Vino Blanco - España

*San Valentin* 140

*Parellada, White, Catalonia*

Intense, characterised by its notes of ripe fruits, accompanied by tarpenic and citric. Lush warm attack backed by complex sweet notes & good acidity.

*Torres Vina Esmeralda* 140

*GWT, Catalonia*

A voluptuous, exotically perfumed nose, with deliciously well-defined primary floral aromas complimented by secondary aromas derived from the wine's controlled fermentation. Silky and sappy on the palate.

*Gran Fuedo* 150

*Chardonnay, Navarra*

Fresh and clean, with an excellent acidity balance that strengthen fruity aromas

*Torres Pazo Das Bruxas* 165

*Rias Baixas, Spain*

A bright and clear pale yellow in colour. The nose is relatively intense, combining perfumed notes of orange blossom with others of citrus and white peach. A lush attack in the mouth, with good acidity throughout and a long finish.

*Torres Vina Sol White* 165

*Parellada, Penedas*

Fruity aromas with hints of apple and pineapple. Smooth balanced palate with a fine acidic edge.

*Edulis* 175

*Sauvignon Blanc, Rioja*

Very well balanced wine, with a remarkable acidity but elegant. It is full of personality and flavour. Sweet, nice and fresh with herbaceous & fruity tones.

# WINES

## Blanco

### *\*The Social White* 110

*Sauvignon Blanc, Central Valley, Chile*

This subtle wine shows complex citric, herbal aromas and hints of tropical fruits as pineapple & passionfruit

*\*Available for takeaway @ RM80 nett*

### *DB Willowglen* 130

*Chardonnay, Australia*

Very pale straw with a green tinge. Tight, fresh pear with stone fruit, and balanced with a subtle hint of oak. This wine displays early picked peach and melon notes carried on a weighty palate, culminating in a fresh and crisp finish

### *DB Vat 2* 155

*Sauvignon Blanc, Victoria, Australia*

Clean fragrant, slightly grassy aroma with underlying tropical characteristics.

### *Finca La Linda* 155

*Torrontes, Argentina*

Light yellow-green colour. Floral aromas with hints of rosehip and a touch of lavender. Sweet entry in the mouth balanced acidity and notes of white peach with memories of orange peel jam. Remarkable balance between fruity and flowery taste.

### *Miguel Torres Santa Digna* 155

*Reserve Sauvignon Blanc, Chile*

A fresh, pale gold colour, with a blend of aromas reminiscent of ripe, tropical fruits, over underlying hints of apple and fennel. Silky on the palate with a good acid structure and prolonged finish.

### *Polissero* 170

*Moscato D'Asti DOCG, Italy*

Aromatic wine par excellence, Moscato is in the glass of a beautiful yellow-green color, its characteristic golden hues, with a backdrop of persistent bubbles. The palate is fruity, pleasant and with a right acidity to counteract the considerable residual sugar fruit of a complete ripening of the grapes, that makes it pleasant but intense.

### *Oyster Bay* 220

*Sauvignon Blanc, Marlborough, NZ*

Weighty and intense, with a lovely array of fresh, dry melon, lime, passion fruit and green capsicum flavours

### *Shaw & Smith* 225

*Sauvignon Blanc, Adelaide Hills, Australia*

A young, refreshing wine with lively acidity and attractive varietal flavours

*\*available for takeaway @ rm60 nett / bottle*

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## WINES

### Vino Tinto - España

**Gran Feudo** 130

*Tempranillo, Rioja*

Ripe red fruit, violet notes, sles, persistent and varietal with rich, tasty, balanced with good acidity.

**San Valentin** 140

*Garnacha, Red, Catalonia*

Smooth, silky and fruity palate, with very soft tannins that evolve into a pleasant finish

**Casa Vella** 160

*Penedes, Spain*

It evokes clear notes of ripe red fruit and toasted nuts, surrounded by hints of hardwood and distinct background of roasted red peppers. On the palate, with intense sensations, with long-lasting with penetrating spicy notes.

**Torres Grand Coronas** 165

*Cabernet Sauvignon, Penedas*

The rich sensual aroma is typical of the grape varieties recalling small red and black berries. On the palate the wine is full and silky with dense, well structured tannins.

**Jean Leon 3055** 180

*Petit Verdot Merlot Organic, Penedas*

Deep, very opaque red with a blue tinge on the rim. Intensely fruit driven on the nose. Notes of ripe red fruit jump out, as do aromas of fresh cherry and paprika.

**Torres Ibericos** 185

*Tempranillo, Rioja*

Deep red cherry colour. On the nose it reveals notes of black ripened fruits and spicy aromas (cocoa & nutmeg) from the wood. Silky entrance in the mouth with pleasant tannins. Long and spicy after taste.

**Torres Atrium** 195

*Merlot, Catalonia*

Generous and intense varietal aroma, with hints of mature fruits, including jams (plums and bilberries), overlaying truffle and bay leaf aromas. The palate is ample and generous, with excellent sweet tannins.

**Edulis Reserva** 215

*Tempranillo, Rioja*

Complex wine, well equilibrated and full of elegant aromas like shooting, black fruits coming from an extraordinary vintage of Tempranilla well blended with aromas like spices, coffee and cacao from quality French oak.

**Ramon Bilbao** 220

*Reserve, Rioja*

In the nose this wine offers a complex perfume composed of cedar, leather, violets, spice box and mulberries. On the palate its structure is medium-firm, and it plays with a multitude of fruits with a ripe blackcurrant flavour, with good balance & a clean finish.

# WINES

## Tinto

### *\*The Social Red* 110

*Cabernet Sauvignon, Central Valley, Chile*  
Smooth on the palate with ripe fruits flavours and rounded tannins, this deep purple wine is well balanced.

*\*Available for takeaway @ RM80 nett price*

### *DB Willowglen* 130

*Merlot, Australia*  
Crimson red with garnet hues. Currants, raspberry with background of vanilla bean oak. Flavours of candied berries and cherries, with lingering vanilla oak and supple lingering tannins.

### *Torresella* 140

*Merlot, Veneto, Italy*  
A ruby red wine of good full body, it has a slightly herbaceous taste & scent. Vinous with hints of raspberry.

### *DB Vat 8* 155

*Shiraz, Victoria, Australia*  
Lifted blackberry & spice completed with sweet vanillin oak, rich plum & spice, intense fruit driven mid-palate with silky oak prociding a lingering finish.

### *La Linda* 155

*Cabernet Sauvignon, Argentina*  
It has marked of blackberry a a very good expression of black pepper. The red jam and the spicy character are felt on the palate.

### *Frescobaldi* 190

*Castiglioni Chianti DOCG, Tuscany, Italy*  
The nose brims with emphatic notes of wild red fruit such as blackberry. The mouth boasts a warm velvety mouthfeel, with fine-grained tannins. A bright, lively acidity contributes to the wine's overall balance.

### *Finca Las Moras* 190

*Reserva Malbec, Argentina*  
A soft, full bodies wine with a ripe red berries and plum flavours with an elegant touch of smoke and vanilla

### *Vina San Pedro* 230

*1865 Carmenere-Single Vineyard, Chile*  
Very well structured and balanced wine, with soft and round tannins, which tend over to a long and persistent finish.

### *Oyster Bay* 285

*Pinot Noir, Marlborough, NZ*  
Fragrant, soft & flavourful with aromas of ripe cherries, plum & gentle sweet fruit tannins to provide serious structure & length.

### *Chateau Billeron* 285

*Bouquey, St Emillon, France*  
Deep dark purple colour. Medium body. Plums and blackberries, as well as graphite and gravel. Refined and elegant.

## PREMIUM WHISKY

	<i>glass</i>	<i>bottle</i>
<b>The Speyside</b>		
<i>Arran 14 Years</i>	35	590
<i>Glen Grant 10 Years</i>	30	445
<i>Glen Grant 12 Years</i>	33	550
<i>Glen Grant 18 Years</i>		800
<i>Glenfarclas 15 Years</i>	39	850
<i>Glenfarclas 17 Years</i>	43	900
<i>Glenmorangie The Originals</i>	35	550
<i>Glenmorangie Lasanta</i>	39	750
<i>Macallan 12 YO Fine Oak</i>	35	650
<i>Macallan 12 YO Double Cask</i>	35	650
<i>Macallan 12 YO Sherry Oak</i>	35	650
<i>Macallan 15 Years Fine Oak</i>	49	950
<i>Macallan 18 Years</i>		1470
<i>The Balvenie Doublewood12</i>	35	700
<i>The Glenrothes Vintage Reserve 12 years</i>	32	650
<i>Tomintoul 16 Years</i>	35	600
<b>The Lowland</b>		
<i>Auchentoshan 12 Years</i>	33	550
<i>Auchentoshan Three Wood</i>	35	590
<b>Taiwanese Whisky</b>		
<i>Kavalan Concert Master</i>	38	800
<b>Japanese Whisky</b>		
<i>Nikka Black Special</i>	30	500
<i>Nikka Coffey Malt</i>		680
<i>Taketsuru Pure Malt</i>	35	600
<b>Islay Whisky</b>		
<i>Lagavulin 16 Years</i>	35	600
<i>Bunnahabbain 25 Years</i>		2200
<i>Kilchoman 100% Islay</i>		950
<i>Laphroaig 10 Years</i>	35	700
<i>Laphroaig Quater Cask</i>		750
<b>Blended Whisky</b>		
<i>John Jameson</i>	23	370
<i>Chivas Regal 12 Years</i>	23	395
<i>Chivas Regal 18 Years</i>	40	780
<i>JW Black Label</i>	23	395
<i>JW Green Label</i>	39	780
<i>JW XR 21 Years</i>		1000
<i>JW Blue Label</i>		1200
<i>Naked Grouse</i>		470
<i>Monkey Shoulder</i>	29	500

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## BEER & SPIRITS

### Cerveza de Barril

	<i>glass</i>	<i>pint</i>
<i>Tiger</i>	17	27
<i>Heineken</i>	19	29
<i>Guinness</i>	22	30
<i>Kilkenny</i>	23	31
<i>Strongbow</i>	24	33
<i>Paulaner</i>	27	37

### Botellas

	<i>single</i>	<i>bucket</i>
<i>Tiger White</i>	19	90
<i>Smirnoff Ice/Black</i>	21	100
<i>Strongbow</i> <i>honey/elderflower/dark fruit</i>	22	105
<i>Corona</i>	26	125
<i>Kirin</i>	26	125
<i>Hopus - Craft Beer</i>	36	
<i>Estrella Damm</i>	36	150

### Brandy

	<i>glass</i>	<i>bottle</i>
<i>Miguel Torres 10 Years</i>	28	350
<i>Camus VSOP</i>	30	450

### Bourbon

<i>Southern Comfort</i>	21	330
<i>Jim Beam White</i>	23	350
<i>Jack Daniel's</i>	23	370

### Vodka

<i>Finlandia</i>	20	400
<i>Beluga Nobel</i>		450
<i>Siderit Lactee</i>	30	430
<i>Grey Goose Original</i>		450

### Rum

<i>Cachaca 51</i>	23	400
<i>Matsusalem Extra Anejo</i>	25	400
<i>Matsusalem 15 Years</i>		480

### Port & Sherry

<i>Taylor's Fine Tawny Port</i>	23	
<i>Tiopepe</i>	23	

## BEER & SPIRITS

<b>Gin</b>	<i>glass</i>	<i>bottle</i>
<i>Broker's</i>	23	380
<i>Bombay Sapphire</i>	25	400
<i>Opihr</i>	27	600
<i>Thomas Dakin</i>	27	630
<i>The Botanist</i>	28	430
<i>Tanqueray - 10</i>	28	500
<i>Hendricks</i>	28	470
<i>Siderit</i>	30	470
<i>Siderit Hibiscus</i>	30	470
<i>Siderit Ginger Lime</i>	30	470
<i>No. 3</i>	32	550
<i>Martin Millers</i>	35	550
<i>Monkey 47</i>	41	500
<i>Gin Mare</i>	41	500

### **Aperitifs**

<i>Campari</i>	20	
<i>Pimm's No 1</i>	20	
<i>Aperol</i>	20	
<i>Jägermeister</i>	20	310
<i>Pacharan</i>	20	
<i>Limoncello Capri</i>	20	300

### **Tequila**

<i>Sierra Gold</i>	23	310
<i>Patron XO Cafe</i>	25	345
<i>Jose Cuervo 1800</i>		400

### **Liqueurs**

<i>Amaretto</i>	20	
<i>Apricot brandy</i>	20	
<i>Malibu</i>	23	
<i>Midori</i>	23	
<i>Cointreau</i>	23	
<i>Galliano</i>	23	
<i>Kahlua</i>	23	290
<i>Baileys</i>	23	290
<i>Molinari Sambuca</i>	23	290
<i>Drambuie</i>	25	290
<i>Frangelico</i>	25	290
<i>X-Rated</i>	25	290
<i>American Honey</i>	28	350
<i>King Ginger</i>	28	350

## MARTINIS

<b>Seraitini</b>	33
<i>vodka, king ginger, lemon grass &amp; ginger</i>	
<b>Espresso Martini</b>	33
<i>vodka, amaretto, frangelico, espresso</i>	
<b>Lychee Martini</b>	33
<i>gin, lychee liqueur, lychee fruit</i>	
<b>Peach Martini</b>	33
<i>vodka, peach schnapps, peach fruits</i>	
<b>Caramel Apple Martini</b>	33
<i>vodka, galliano, apple pucker</i>	
<b>Watermelon Martini</b>	33
<i>vodka, midori, watermelon juice, sugar syrup</i>	
<b>Milky Way Martini</b>	37
<i>vanilla vodka, creme de cacao, baileys</i>	

## SHOOTERS & MOCKTAILS

### Shooters - 5 of the same gets you 1 free

<b>B52</b>	19
<i>kahlua, bailey's, cointreau</i>	
<b>Brain Damage</b>	19
<i>bailey's, peach schnaps</i>	
<b>Kamikaze</b>	19
<i>skyy vodka, cointreau, lime juice</i>	
<b>Quick Job</b>	19
<i>cream, kahlua, bailey's, vodka</i>	
<b>Green Ghoul</b>	19
<i>tequila, melon liqueur</i>	
<b>Leg Spreader</b>	19
<i>malibu, midori, pineapple juice</i>	
<b>Jager Bombs</b>	29
<i>jägermeister dominoes! with red bull</i>	
<b>Rainbow Shooters (6 shots)</b>	65

<b>Mocktails</b>	glass	jug
<b>Shirley Temple</b>	15	
<i>lemonade, grenadine, squeeze of lemon</i>		
<b>Fruit Punch</b>	15	
<i>mix fruit juice</i>		
<b>Virgin Mary</b>	20	
<i>tomato juice and all the spices</i>		
<b>Virgin Margarita</b>	20	
<i>lime juice, lime wedges, mint, sweet &amp; sour</i>		
<b>Virgin Mojito</b>	20	
<i>lime juice, mint leaves, soda, mint, sweet &amp; sour</i>		
<b>Virgin Colada</b>	20	
<i>pineapple juice, cream of coconut</i>		
<b>Sangrita</b>	20	
<i>orange, lime, tomato juice</i>		
<b>Virgin Sangria</b>	20	60

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<b>COCKTAILS</b>	<i>glass</i>
<i>Spanish P*rnStar</i> <i>vodka, blue curacao, pineapple juice</i>	30
<i>Cuba Libre</i> <i>dark rum, lime, coke</i>	30
<i>Bloodiest Mary</i> <i>vodka, tomato juice, all the spices</i>	30
<i>Margarita</i> <i>tequila, tripple sec, sour mix</i>	30
<i>Spanish Teh Tarik</i> <i>gula melaka, milk tea, brandy</i>	30
<i>Mr. Goonz</i> <i>bourbon, blackcurrent syrup, sweet &amp; sour</i>	30
<i>Yellow Frog</i> <i>rum, sweet &amp; sour, passion fruit &amp; angustura Bitter</i>	30
<i>Mr. Brokers Berry's</i> <i>gin, tripple sec, fresh lime, basil leaf, cherries &amp; strawberries</i>	30
<i>Strawberry Peach Margarita</i> <i>tequila, peach schnapps, simple syrup, peach &amp; strawberry fruit</i>	32
<i>Pimm's No 1</i> <i>pimm's, vodka, lemonade</i>	32
<i>X-Rated On The Beach</i> <i>x-rated, peach schnapps, pineapple juice</i>	32
<i>Tangy Plum Mojito</i> <i>gin, dried sour plum, mint leaves, sprite</i>	32
<i>Lychee Mojito</i> <i>rum, lychee fruit, mint leaves</i>	34
<i>Spanish Sling</i> <i>gin, triple sec, cherry brandy, lime juice, pineapple juice, angostura</i>	34
<i>Screaming Spaniard</i> <i>vodka, bailey's, frangelico, amaretto, milk</i>	36



## COFFEES, TEAS & BEVERAGES

### **Coffee** (Available till 12am)

*The Social Coffee Blend uses a unique blend of four carefully selected 100% specialty grade single origin coffees, expertly roasted to produce a melodiously complex, full-bodied, balanced and satisfying coffee.*

<i>Espresso, Macchiato</i>	9
<i>Long Black, Double Espresso</i>	11
<i>Cappuccino, Latte, Café con Leche</i>	12
<i>Caramel Latte, Hazelnut Latte</i>	13

### **Teas By Dorset** (Available till 12am) 10

*Dorset Breakfast, Earl Grey, Earl of Dorset, Cool Camomile, Ginger & Sunshine Lemon, Green & Sunshine Lemon, Wild about Mint, Green Tea, Iced Lemon Tea, Iced Green Tea*

### **Chocolate** (Available till 12am)

<i>Hot Chocolate, Hot Mocha</i>	13
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## COFFEES, TEAS & BEVERAGES

### **Ice Blended** *(Available till 12am)*

<i>Mango Lassi</i>	18
<i>vanilla ice cream, cardamom pods, mango, milk &amp; yoghurt</i>	
<i>Halle Berry</i>	18
<i>vanilla ice cream, strawberry, blueberry, raspberry, yoghurt &amp; milk</i>	
<i>Honey Badger</i>	18
<i>mango, honey, milk, lemon juice, chia seed</i>	
<i>Carribean Healthy boy</i>	18
<i>peaches, banana, strawberry, mango, carrot juice &amp; yoghurt</i>	
<i>Tropical Chique</i>	18
<i>passion fruit, banana, mango, pineapple &amp; orange juice</i>	

### **Freshly Squeezed Juices**

<i>Apple, Carrot, Watermelon, Orange, Lemonade</i>	13
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<i>Cranberry (box), Tomato (can)</i>	10
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### **Firefly** 18

*Detox*  
*lemon, lime & ginger*

*Sharpen Up*  
*grapefruit, passionfruit & yerba mate*

*Recharge*  
*pomegranate, ecchinacea, rosehip & ginseng*

### **Soft Drinks** 7

*Coke, Coke Light, Sprite, Soda, Tonic, Bitter Lemon, Ginger Ale, Ginger Beer, Ribena*

*Red Bull Silver* 13

*Mosto De Lagrima* 15

*Organic Grape Juice served with ice*

*Lambda Nectar (Spain)* 13

*Guava; Mango; Tropical; Peach; Cranberry & Blackcurrant with Apple*

### **Water**

*Social Mineral Water (500ml)* 5

*Social Mineral Water (1000ml)* 9

*Fiji Mineral Water (500ml)* 11

*Solé Sparkling (330ml)* 12

*Solé Sparkling (1000ml)* 17