

# COCKTAILS 10.0

## HAPPY HOUR 8.0

### SPRITZ

Aperol, Prosecco, Perrier

### HUGO

Elderflower, Prosecco, Cucumber, mint, Perrier

### COSMOPOLITAN

Lemon vodka, Cointreau, limejuice, cranberry juice

### MOSCOW MULE

Vodka, Angostura bitters, lime juice, ginger beer

### CAIPIROSKA

Vodka, muddled limes, sugar, sugar syrup

### LONG ISLAND

Vodka, Rum, Gin, Tequila, Triple Sec, lime juice, Coca Cola

### CAIPIRIHNA

Cachaca, muddled limes, sugar, sugar syrup

### CLASSIC MOJITO

Havana Club, muddled limes, sugar, sugar syrup, Perrier

### RASPBERRY MOJITO

Havana Club, Raspberry, muddled limes, sugar, sugar syrup, Perrier

### MANGO MOJITO

Havana Club, Mango, muddled limes, sugar, sugar syrup, Perrier

### DARK'N'STORMY

Dark Rum, Bitters, lime juice, Ginger beer

### PINA COLADA

Rum, Malibu, coconut cream, pineapple

### MARGARITA

Tequila, Cointreau, Sweet & Sour mix

# BEERS

	25 cl.	50 cl.	HAPPY HOUR 18h-20h
PRESSION DRAUGHT			
PRIMUS BLONDE - BELGIUM	3.5	6.5	<b>5.0</b>
PERONI BLONDE - ITALY	4.0	7.5	<b>6.5</b>
BROOKLYN AMBREE - USA	4.0	8.0	-
GUINNESS BRUNE - IRELAND	4.0	8.0	-
MAGNERS CIDER - IRELAND	4.0	7.5	<b>6.5</b>
WHITE BLANCHE - BELGIUM	4.0	7.5	<b>6.5</b>
GUEST BEERS (SEE THE BOARD)			

## FOR MORE INFORMATION - CHECK OUR BOARDS

BOUTEILLES BOTTLES	33 Cl.	HAPPY HOUR 18h-20h
CORONA	6.5	<b>5.0</b>
CARLSBERG	6.5	<b>5.0</b>

# WINES

BLANC WHITE	VERRE 15 Cl.	CARAFE 50 Cl.	BOUTEILLE 75 Cl.
<b>CHARDONNAY</b> LA GUERRE DES BOUCHONS - IGP - PAYS D'OC	5.0	16.0	25.0
<b>SAUVIGNON</b> LES AMANDIERS - DOMAINE SAINT VINCENT IGP - COTEAUX DU LIBRON	5.0	16.0	25.0
<b>ROUGE RED</b>			
<b>CÔTES DU RHÔNE</b> AMOUR DE FRUIT - RÉMI POUIZIN (BIO)	6.0	18.0	28.0
<b>BORDEAUX</b> CHÂTEAU MASSEREAU	6.0	18.0	28.0
<b>VIN ROUGE FRAIS</b>			
<b>VALENCAY (LOIRE)</b> ANDRÉ FOUASSIER	5.0	16.0	28.0
<b>ROSÉ</b>			
<b>COTES DE PROVENCE</b> DOMAINE DU DEFFENDS - AOC - LA FADADE	5.0	16.0	25.0
<b>CHAMPAGNE</b>			
<b>LAURENT-PERRIER BRUT</b>	11.0	-	80.0
<b>PROSECCO</b>	6.0	-	40.0

# SNACKS

<b>TORTILLA CHIPS</b> Sour cream, salsa, guacamole, melted cheddar	14.0	<b>BURRATA</b> 11.0
<b>ONION RINGS W. SAUCE BBQ</b> 8.5		<b>ASSIETTE DE SAUMON FUMÉ</b> Smoked salmon platter
<b>ASSIETTE DE FRITES MAISON</b> Plate of handcut fries	5.0	12.0
		<b>CHICKEN WINGS</b> Ailes de poulet, sauce BBQ
		6 pieces: 10.0
		12 pieces: 17.0

# ALCOOLS

<b>GIN</b> / 4 cl.		<b>BOURBON</b> / 4 cl.
GORDONS ..... 10.0		BUFFALO TRACE ..... 11.0
BOMBAY ..... 11.0		WOODFORD RESERVE .. 12.0
<b>CHECK OUT OUR PREMIUM G&amp;T MENU</b>		BULLEIT ..... 12.0
<b>VODKA</b> / 4 cl.		<b>DIVERS</b> / 4 cl.
SKY VODKA/LEMON..... 10.0		PIMMS ..... 10.0
GREY GOOSE ..... 12.0		VERMOUTHS ..... 10.0
<b>RHUM</b> / 4 cl.		PASTIS ..... 10.0
HAVANA CLUB 3 ANS ..... 10.0		CAMPARI ..... 10.0
CAPTAIN MORGAN ..... 10.0		BAILEYS ..... 10.0
KRÄCKEN ..... 12.0		GET 27 ..... 10.0
<b>TEQUILA</b> / 4 cl.		
JOSE CUERVO GOLD ..... 10.0		
PATRON ..... 12.0		
<b>WHISKEY</b> / 5 cl.		
JAMESON ..... 10.0		
J&B ..... 10.0		
JACK DANIELS ..... 10.0		
JOHNNY WALKER BLACK ..... 11.0		

## BUGSY'S SINGLE MALT COLLECTION

BALVENIE ..... 13.0	
GLENLIVET 15 ANS ..... 13.0	
LAPHROAIG QUARTER CASK ... 13.0	
OBAN 14 ANS ..... 13.0	
MACALLAN AMBER ..... 13.0	
LAGAVULIN DOUBLE MATURED 15.0	
<b>10 SHOT RACK</b> ..... 40.0 (GREY GOOSE NON INCLUS)	



# SOFTS

SAN PELLEGRINO / 50 cl. .... 4.0
EVIAN / 50 cl. .... 4.0
COCA-COLA/ZERO / 33cl. .... 4.5
7-UP / 33 cl. .... 4.0
ICE TEA / 25 cl. .... 4.0
CHOIX DE JUS DE FRUITS / 25 cl. .... 4.0
RED BULL / 33 cl. .... 6.5
FEVER TREE / 20 cl. .... 4.0
Tonic - Elderflower - Gingerbeer/Ale - Mediterranean Tonic

# CHAUDES

CAFÉ ESPRESSO ..... 2.5
DOUBLE CAFÉ ESPRESSO ..... 3.5
CAFÉ CREME ..... 4.0
CAPPUCINO ..... 4.5
THE ..... 4.0
Earl Grey - Darjeeling - Ceylon - Infusion à la menthe