

HAPPY HOUR

4PM TO 8PM MONDAYS TO FRIDAYS (EXCLUDING PUBLIC HOLIDAYS)

The Classics

APEROL SPRITZ	30
Aperol, sparkling wine topped with soda water	
BELLINI	27
Sparkling wine, peach	
COSMOPOLITAN	27
Vodka, cranberry	
PASSIONFRUIT MARTINI	27
Vodka, passionfruit	
WHISKEY SOUR	30
Bourbon, lemon and angostura bitters	
MOJITO	27
Rum, lime and mint	
DAIQUIRI	27
Rum and lime	

THE PINTS



RODEO DRIVE HOUSE DRAUGHT	30
HEINEKEN	35
TIGER	35
BUDWEISER	35
THATCHERS GOLD	38

THE BOTTLES



AMSTEL LIGHT	28
CORONA	29
SMIRNOFF ICE	31
STRONGBOW	31

THE VINES



SPARKLING
GRAN VENTINO BRUT (ITALY)

WHITE WINE

CUVEE SABOURIN CHARDONNEY, PAYS D'OC IGP (FRANCE)

SANTA JULIA SAUVIGNON BLANC (ARGENTINA)

RED WINE

FRONTERA MERLOT (CHILLE)

HARDYS, THE RIDDLE, CABERNET / MERLOT (AUSTRALIA)

ROSE WINE

CUVEE SABOURIN ROSE BLUSH, PAYS D'OC IGP (FRANCE)

GLASS

BOTTLE

31

145

28

130

27

125

29

135

31

145

28

130

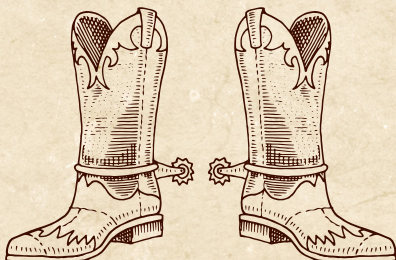




THE DISTILLED 		SINGLE		DOUBLE	
WHISKY/WHISKEY				RUM	
JOHNNIE WALKER RED LABEL	27	49	BACARDI CARTA BLANCA	27	49
JACK DANIELS OLD NO. 7	31	57	CAPTAIN MORGAN SPICED	31	57
VODKA				GIN	
TITO'S VODKA	27	49	BOMBAY SAPPHIRE	27	49
GREY GOOSE	32	59	TANQUERAY	31	57
TEQUILA				BRANDY	
JOSE CUERVO GOLD ESPECIAL	35	65	KLIPDRIFT	27	49

FOOD

HOLY GUACAMOLI' (N,SE) (VG)	45	CHICKEN PASTOR TACOS	36
Creamy guacamole with lime, cilantro, jalapeño and onion, topped with pumkin seeds. Served with tortilla chips and crispy plantain		Annatto-marinated chicken breast with grilled pineapple, creamy avocado puree, black beans purée, Onions and fresh coriander	
EMPANADAS – 3 PCS (G)	38	CRISPY SHRIMP TACOS (E,G,M,S,SF)	45
Three crispy pastries, filled with juicy beef Córdoba, beef birria, and tinga de pollo		Battered Crispy Shrimp, topped with creamy Avocado Puree, Coleslaw, Chipotle Mayo and fresh Coriander	
VEGGIE EMPANADAS – 3 PCS (D,G) (V)	32	BAJA FISH TACOS (G,E,F,M,S)	37
Three crispy pastries, filled with: Spinach and cheese, poblano strips, and corn and cheese		Battered Crispy Fish with Avocado Puree, Coleslaw, Chipotle Mayo and fresh Coriander	
JALAPEÑO POPPERS (D,E,F,S)	32	AVOCADO TACOS (E,G,S) (V)	39
(Also available as a vegetarian option)		Tempura Avocado with Chipotle Mayo, Salsa Verde, fresh Coriander and Pickled Onions	
MAC N' CHEESE CROQUETTES (D,E,G) (V)	33	SMASHED SLIDERS (D,E,G,M,S)	42
Crunchy bites of macaroni and smoky cheddar cheese, garnished with parmesan and Homemade dried tomatoes		Three mini burgers, with smashed beef patties, cheese, pink tartar sauce, caramelized onion and pickles. Served in homemade brioche buns	
TRUFFLE FRIES (D,E) (V)	34	CHURROS (D,E,G)	24
Fries topped with truffle sauce, parmesan cheese, truffle oil and fresh chives		Mexican style churros tossed in sugar and cinnamon, served with your selection of 2 dips: Pistachio (N), Caramel, Nutella (N) or Chocolate	



CELERY (C) | DAIRY (D) | EGG (E) | FISH (F) | GLUTEN (G) | MUSTARD (M) | NUTS (N) | SOYA (S) | SESAME (SE) SHELLFISH (SF) | VEGETARIAN (V) | VEGAN (VG)

ALL PRICES ARE INCLUSIVE OF 10% SERVICE CHARGE, 7% MUNICIPALITY TAX AND 5% VAT