

# FEATURES

## BEER

**CRABBE'S ALCOHOLIC GINGER BEER** 500ML, 4% | 12.95

*CRABBE'S*

FROM A RECIPE DATING BACK TO 1801, THIS IS A REFRESHING, LIGHT BODIED GINGER BEER WITH A DEEP, DELICIOUSLY SPICY FLAVOUR, NOTES OF CITRUS AND A WARMING FINISH.

**DISCO SOLEIL** 341ML, 6.5% | 11.95

*DIEU DU CIEL*

REFRESHING KUMQUAT IMMERSSES THE PALATE WITH CITRUS & TROPICAL FRUIT, WHILE BITING HOPS INTERPLAY WITH BREADY MALT. A TOUCH OF ACIDITY FROM THE KUMQUAT ZEST FINISHES THINGS OFF WITH A SMILE & A WINK.

**NUMBERED IPA** 473ML | 10.95

*COLLECTIVE ARTS*

THE BREWMASTERS TAKE THE SEASON'S BEST HOPS AND EXPERTLY COMBINE THEM TO HIGHLIGHT THEIR FLORAL BEAUTY AND JUICY NOTES. EACH NUMBERED CREATION SPEAKS OF THEIR BREWING SKILLS; THE WONDER AND DIVERSITY OF IPAS AND WILL HAVE YOU IMPATIENTLY WAITING FOR THE NEXT SELECTION.

**LA PITOUNE** 375ML, 5% | 13.95

*LE TROU DU DIABLE*

THIS DRY GERMAN PILSNER DISPLAYS HERBAL, FLORAL AND LIGHTY SPICY FLAVOURS WITH A SLIGHT HINT OF BANANA WHILE IT'S MALTY BODY HAS THE STRENGTH OF TOASTED BREAD AND GRAIN NOTES. A BIG HEAD OF FOAM RELEASES AN AROMA OF HERBS AND A HINT OF YEAST.

**ROSÉE DU HIBISCUS** 341ML, 5.9% | 12.95

*DIEU DU CIEL*

A DELICATE WHEAT BEER WITH A FLORAL & LIGHTLY ACIDIC CHARACTER. ITS BEAUTIFUL PINK COLOUR COMES FROM THE HIBISCUS FLOWERS USED IN THE BREWING PROCESS. BOTH THE AROMA OF PINK GRAPEFRUIT & THE PLEASING TEXTURE PERSISTS NICELY.

## CIDER

**SPIRIT TREE DRAUGHT CIDER** 473ML, 6% | 9.95

*SPIRIT TREE*

MEDIUM DRY CIDER PRODUCED FROM A UNIQUE BLEND OF CORTLAND, GALA, GOLDEN DELICIOUS, NORTHERN SPY, GOLDEN RUSSET & CHISEL JERSEY APPLES. WITH A NOSE OF GREEN APPLE, SPICE & HAY, THE TASTE IS BOLD & TART WITH A LONG FINISH, HINTING OF CINNAMON & NUTMEG.