



# DRINKS.

## WINE

### SPARKLING

BOTTER, Prosecco  
ITALY, NV 15 / 38 / 70

### WHITE

Wild Rock, Sauvignon Blanc  
AUSTRALIA, 2019 15 / 38 / 70

Henri Bourgeois, Sancerre  
FRANCE, 2017 120

Fanitini, Pinot Grigio  
ITALY, 2018 15 / 38 / 70

Moulin de Gassac, Chardonnay  
FRANCE, 2018 18 / 48 / 90

### ROSE

Fantini, Cerasuolo D'Abruzzo, Rose  
ITALY, 2017 16 / 40 / 75

### RED

Espeto, Tempranillo  
SPAIN, 2018 16 / 40 / 75

Alain Jaume, 'Reserve' Cote-du-Rhone  
FRANCE, 2017 92

Bodegas Salentein, Portillo, Malbec  
ARGENTINA, 2019 75

Sacred Hill, Pinot Noir  
NEW ZEALAND, 2018 18 / 42 / 90

Caparzo Toscana, Sangiovese  
ITALY, 2018 84

Reyneke. Syrah  
SOUTH AFRICA, 2017 115

Maximi Graillet, Equinox, Croze Hermitage  
FRANCE, 2017 120

Jann Chave, Crozes Hermitage  
FRANCE, 2018 130

## BEER

### BOTTLE / CAN / BUCKET OF 5

Peroni, Pale Lager, 5.1% 10 / 45

4PINES Pacific Ale (Can) 3.5% 12 / 55

Young Master Classic Pale Ale 5% 12 / 55

Young Master 1842 Imperial IPA 8% 15 / 70

Crabbies Alcoholic Ginger Beer 4.8% 12 / 55

## COCKTAILS

**Moosehead G&T 16**

Gin / tonic / grapefruit

**Negroni 16**

Gin / sweet vermouth / Campari / orange

**Lazy Old Fashioned 16**

Bourbon / sugar / bitters

**APEROL SPRITZ 16**

Aperol / Prosecco / soda / orange

**AMERICANO 16**

Campari / Vermouth / soda / orange

## NON ALCOHOLIC

Evian Still 6

Badoit Sparkling 6

Coconut Water 5

Iced Lemon Tea 4

## SOFT DRINKS

Coke / Coke Zero / Sprite / Ginger Ale 4

## COFFEE by Vittoria Organic

Black 3

White 4

Hot Chocolate 5

Extra Shot / Iced 1

## TEA by Aurora 4

English breakfast / Earl Grey /

Peppermint / Green / Lemon & Ginger

## HAPPY HOUR (Mon-Sat 5 to 7pm)

Draft Beer 2 for 20

House Wine by glass  
Prosecco / White / Red 12

## COCKTAILS

G&T / Negroni / Americano /  
Aperol Spritz / Lazy Old Fashioned 12

## MOOSEHEAD KITCHEN.

WWW.MOOSEHEADPROJECT.COM  
IG/FB; @MOOSEHEADKITCHENBAR

ALL PRICES SUBJECT TO GOVERNMENT TAX.  
NO SERVICE CHARGE.