

# THE MARKET GRILL

## BEVERAGE LIST



HAPPY HOUR  
WEEKDAYS  
11:30AM – 2:30PM;  
6PM – 7PM  
(EXCL. PH & EVE PH)

EST. SINCE  
2012

WINE CORKAGE AT \$30 PER BOTTLE

### SPARKLING

Andreaola, Very Extra Dry Prosecco DOC NV

### REGION

Veneto, IT

### HH

10

### 100ML

14

### BTL

70

### WHITE

Whales' Tale Sauvignon Blanc 2019

Kessler -Zink Riesling

Pascal Marchand

### REGION

Marlborough, NZ

Rheinhessen, DE

Bourgogne

### HH

10

12

### 125ML

14

16

18

### BTL

70

80

100

### ROSE

Pasqua, '11 Minutes' Rose delle Trevenezie IGT 2018

### REGION

Veneto, IT

### HH

14

### 125ML

17

### BTL

90

### RED

9 Mile Road, Cabernet Sauvignon 2015

'F' De Fournier Pinot Noir 2017

Marbino; Rossa di Contrada

Mas Huat-Buis Costa Caoude 2007

### REGION

Langhorne Creek, AU

Sancerre, FR

Sicily, IT

Languedoc, FR

### HH

10

12

14

### 125ML

14

16

17

18

### BTL

70

80

90

100

### DRAFT

Kona, 'Longboard' Island Lager

Lost Coast, Sharkinator White IPA

### REGION

Hawaii, US

California, US

### HH

12

12

### PINT

17

17

<b>WATER</b>	<b>500ML</b>	<b>1L</b>
Antipodes Still	7	11
Antipodes Sparkling	7	11

<b>SOFT DRINKS &amp; JUICE</b>	<b>GLS</b>
Coke / Coke Zero / Sprite / Root Beer / Ginger Ale	5
Upgrade to an Ice Cream Float (Vanilla)	+5
Orange	3

<b>TEA</b>	<b>1 PAX</b>
Green Mint / Earl Grey / Breakfast	5
Ice Lemon Tea	5

<b>COFFEE</b>	<b>CUP</b>
Espresso/ Macchiato	5
Flat White/ Latte/ Cappuccino/ Long Black	6
Mocha	6
Extra Shot	+3

## COCKTAILS

<b>Negroni</b> <i>Gin, Aperitivo, Sweet Vermouth</i>	18
<b>Old Fashioned</b> <i>American Whiskey, Spices</i>	18
<b>G&amp;T</b> <i>Gin, Quinine Bubbles</i>	16
<b>Sazerac</b> <i>American Whiskey, Creole Bitters, French Absinthe</i>	18
<b>Manhattan</b> <i>American Whiskey, Bitters, Sweet Vermouth</i>	20
<b>Martini</b> <i>Gin/ Vodka, Italian Vermouth, Olive</i>	20
<b>Vesper</b> <i>Gin, Vodka, Fortified Wine</i>	22
<b>Dark &amp; Stormy</b> <i>Dark Rum, Ginger Ale, Citrus</i>	18