

**DRINKS****COCKTAILS**

<b>Rosemary G + T</b>	8
<i>Gin, fresh rosemary syrup, tonic + lime</i>	
<b>Slivovitz Negroni</b>	9
<i>Campari, gin + plum shrub</i>	
<b>Manny Shevitz</b>	8
<i>Havana 3 rum, grape shrub + soda</i>	
<b>Tel Aviv 75</b>	9
<i>Gin, Cava, lemon + plum shrub</i>	
<b>Shrub Fizz</b>	7.5
<i>The drinks equivalent of pickling:</i>	
<i>Fruit preserved in sugar + vinegar, topped w/ Cava</i>	
<b>Mimosa / Californian Mimosa</b>	7.5
<i>Freshly squeezed orange/grapefruit + Cava</i>	
<b>Cardamom Coffee</b>	9
<i>Absolut vodka + double espresso w/</i>	
<i>house cardamom syrup + milk, served over ice</i>	
<b>Bloody Mary (vodka / gin / tequila)</b>	8
<i>w/ house blend smoked pastrami spice house blend, lemon</i>	
<i>+ fresh tomato juice, topped w/ pickles</i>	
<b>Pickleback</b>	5
<i>Wild Turkey 101 bourbon + house pickle brine shots</i>	

**BEER**

<b>Harbour - Helles Lager</b>	5.5
4.5% ABV (Trekillick, North Cornwall)	
<b>Salt Beer Factory - Calico Hazy Pale ale</b>	5.5
4% ABV (Saltaire, West Yorkshire)	
<b>Wild Beer - Pogo Fruit Pale Ale</b>	5
4.1% ABV (Evercreech, Somerset)	
<b>Lucky Saint</b>	5
0.5% ABV (Bavaria, Germany)	
<b>Forest Road - Work Pale Ale</b>	6
5.4% ABV (East London/ Belgium)	
<b>Hawkes - Urban Orchard Cider</b>	5
4.5% ABV (Bermondsey, South London)	