



L'Unico; (loo nee co) 'the only one'

L'Unico acknowledges the **Yirriganydji People & their elders** past & present who are the **Traditional Custodians** of the land, winds & waters which we all now share.

L'Unico Trattoria was established on the 22nd of September 1994 & is situated in one of the most beautiful locations in the entire world. Namely the stunning & sundrenched Marlin Coast in Trinity Beach on the northern beaches of Cairns. Right on the doorstep of the glistening azure waters of the Coral Sea.

It is our aim at L'Unico Trattoria, with the help of wonderful local produce, to create delicious yet simple Italian cuisine. The secret to good Italian food is in its simplicity!!!

More than just your usual pasta & pizza pit stop, we also have a varied menu showcasing our wonderful local North Queensland seafood & meats coupled with a vibrant & fun drinks menu.

Our wine list includes wines from all over Australia, New Zealand & Italy with local & interstate craft beers. Delicious cocktails creatively mixed & infused & designed by our hard-working mixologists.

Our delicious tasting menu created by our talented Head Chef Dayne Baird and his team can also be found within this menu. Please consider enjoying the 5 course menu paired with or without our wine suggestions for a special treat.

We also offer what we believe to be the best hot & cold seafood platter available in North Queensland featuring fresh local seafood direct from the reef.

Our coffee is a multi-award-winning strong organic espresso blend roasted locally by Kirby & Sarah @ Ransom Coffee Roasters in Clifton Beach.

Our kitchen is open for **Breakfast** from 7am to 11am 7 days a week ~ **Lunch** 7days from 12 until 3.30 and **Dinner** from 5.30 till late

In between services we have our **Café L'Unico** menu ~ just the thing to tide you over.

Our venue is available for **Weddings, Work or Private Parties, Pagan Rituals, Wakes, Divorce Celebrations** and many other **Joyous Events**.

For bookings, function requests, complaints, praise or insults please phone

07 40578855

www.lunico.com.au + info@lunico.com.au

Please note that a 15% surcharge applies on public holidays

PANE + BREAD

Available gluten free +1.5

WOOD-FIRED GARLIC CIABATTA v 2 pcs	4.5
WOOD-FIRED BRUSCHETTA v 2 pcs ~ Roma tomatoes, red onion, garlic & basil	13.5
FORMAGGI v ~ Hot dip of 4 cheeses served with wood-fired toasted ciabatta bread	19.5
AGLIO v ~ Garlic pizza = wood-fired + garlic butter + parmesan + seasoning	14

PRIMI + ENTREE

ZUPPA del GIORNO ~ Soup made daily with love & fresh seasonal ingredients	MP
CALAMARI GF ~ Gulf of Carpentaria, lightly fried, pesto & peperonata	19.9 29.9
CARPACCIO GF ~ Raw eye fillet w parmesan, capers, red onion, virgin olive oil	22.9
PARMIGIANA di MELANZANE v ~ Eggplant, mozzarella, Napoli & crumbs	19.9 29.9
CAPELANTE GF ~ Seared clearwater scallops w a truffle emulsion & chilli oil	26 39.9
ANTIPASTO MISTO ~ Italian meats, cheeses, marinated vegetables & ciabatta	27 39.9

SECONDI + MAINS

PESCE del GIORNO ~ The best local fish fillets we can source ~ see daily specials	MP
PESCE FRITTO ~ Ocean fresh Barramundi fillets battered or grilled with fries	28
PANCETTA di MAIALE GF ~ Pork belly with apple & rocket salad, pea puree	38
VITELLO al MARSALA ~ Veal scaloppine, prosciutto, provolone, potato & spinach	38
BISTECCA GF ~ Eye fillet with truffle infused mash, baby spinach, crispy prosciutto & a red wine jus	42
Try adding a 1/2 bbq Morton bay bug or King prawns w garlic butter steak topper	9.9
CREMA di GAMBERI ALL'AGLIO GF ~ Ocean fresh tiger prawns w rich garlic cream sauce & arborio rice	39
SUPREMA di POLLO ~ Farm fresh chicken supreme fillet made with fresh seasonal produce ~ See daily specials	38
MISTO di MARE GF ~ BBQ prawns, mussels, bugs, calamari, fish, garlic butter	49.9
PIATTO di PESCE Caldo e FREDDO GF ~ Our famous hot fresh seafood platter for two includes Morton Bay bugs, Scallops, Tiger prawns, Barramundi fillet, Mussels Oysters & Gulf Calamari. All served with condiments & garnish salad	170

CONTORNI + SIDES

Bowl of fries	9	Leaf Salad	12	Green beans, garlic & tomato	12
Wedge	10	Sweet potato fries	10	Spinach & mushrooms	10

PASTA

Gluten free penne pasta available + 1.5

CANNELLONI V ~ Pasta tubes filled with spinach & ricotta	19.9	28.9
LASAGNE CARNE ~ House made with a meat sauce & parmesan		25
LASAGNE VERDURE V ~ House made with a vegetable sauce & parmesan		25
SPAGHETTI NAPOLITANA V ~ Cherry tomato, herbs, olives & Napoli sauce	19	25
SPAGHETTI al PESTO V ~ Spaghetti with house made pesto & cream sauce	19	25
GNOCCHI QUATTRO V ~ House made dumplings with a four cheese sauce	19.9	29.9
PENNE POLLO ~ Chicken, pesto, sun-dried tomatoes & cream sauce	19.9	29.9
PENNE PUTTANESCA ~ With capers, anchovy, olives, chilli & tomato	19.9	29.9
CAPELLI d' ANGELO ~ Angel hair pasta, bugs, chilli, white wine & parmesan	29.9	39.9
SPAGHETTI MARINARA ~ Prawn, mussels, calamari, fish & Napoli sauce	27.9	36
SPAGHETTI GAMBERI ~ With prawns, chilli, garlic & extra virgin olive oil	27.9	36
FETTUCCHINE CARBONARA ~ With bacon, onion, egg & a hint of cream	19.9	29
FETTUCCHINE AMATRICIANA ~ With onion, bacon, chilli & tomato	19.9	29
RISOTTO PORCHETTA GF ~ Arborio rice, pork belly, bacon, apple & crackle	19.9	29
RISOTTO VERDURE GF + V ~ Arborio rice with seasonal vegetables	19.9	29
RISOTTO FUNGHI GF + V ~ Arborio rice, mushrooms, truffle oil & parmesan	19.9	29
RAVIOLI di VITELLO v ~ Veal in a creamy mushroom & truffle sauce	19.9	29

TRADITIONAL WOODFIRED ITALIAN PIZZA HAND STRETCHED 12"

gluten free bases available + 3 or Vegan Cheese + 1.5

AGLIO V ~ Garlic pizza = garlic butter + parmesan + seasoning	14
MARGHERITA V ~ Buffalo mozzarella + basil	20
TROPICALE ~ Ham + mozzarella + tropical pineapple	22
CARNE ~ Pepperoni + bacon + ham + mozzarella + Spanish onion	25
VERDURE V ~ Wood-fired pumpkin + mushrooms + olives + mozzarella + pesto	24
AGNELLO ~ Lamb + caramelised onion + sweet potato + fetta + spinach + mozza	25
POLLO ~ Chicken + spinach + onion + sundried tomato + mozzarella + aioli	25
PROSCIUTTO ~ Prosciutto crudo + Rocket + mozzarella + parmesan	25
MARTE ~ Anchovy + capers + olives + chilli + mozzarella + pepperoni	24
CAPRICCIOSA ~ Ham + mushrooms + anchovy + mozzarella + olives	24
GAMBERI ~ Prawns + fresh tomato + garlic + shallots + mozzarella	26
PEPPERONI ~ Pepperoni + mozzarella	22
SOPRESSA ~ Aged pork salami + gorgonzola cheese + mozzarella + onion jam	25
SUPREMO ~ Ham + mushrooms + pepperoni + olives + onion + pineapple + mozza	26

INSALATE + SALADS

CAESAR ~ Bacon, baby cos, croutons, anchovy, and parmesan	19.9
MEDITERRANEO GF + V ~ Olives, feta, sun dried tomato, cucumber, Spanish onion	19.9
RUCOLA GF + V ~ Rocket parmesan, walnuts, pear, olive oil & balsamic vinegar	18.9
CAPRESE ~ Buffalo mozzarella, basil, olive oil, anchovy, grilled ciabatta	19.9
Why not add chicken, calamari or prawns to your salad	9.9



BAMBINI + KIDS + VERTICALLY CHALLENGED

PASTA

Gluten free penne pasta available + 1.5

KIDS SPAGHETTI BOLOGNAISE ~ House made with a meat sauce	13.9
SPAGHETTI NAPOLITANA v ~ Cherry tomato, herbs, olives & Napoli sauce	13.9
KIDS SPAGHETTI e BUTTER v ~ Spaghetti in butter sauce	13.9
KIDS LASAGNE CARNE ~ House made with a meat sauce & parmesan	13.9
KIDS LASAGNE VERDURE v ~ House made with a vegie sauce & parmesan	13.9

SECONDI + MAINS

KIDS PESCE FRITTO ~ Ocean fresh Barramundi fillet battered or grilled	13.9
CALAMARI GF ~ Gulf of Carpentaria, lightly fried	13.9

All kids' meals served with potato mash and green beans or chips *Excluding pasta & pizza dishes

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MARGHERITA v ~ Buffalo mozzarella + basil	13.9
TROPICALE ~ Ham + mozzarella + tropical pineapple	13.9
PEPPERONI ~ Pepperoni + mozzarella	13.9
CARNE ~ Pepperoni + bacon + ham + mozzarella + Spanish onion	13.9

SPIDERS + MILKSHAKES

ICE CREAM SPIDER ~ Ice cream + lemonade + raspberry or lime + cream	8.9
MILKSHAKES ~ Chocolate + strawberry + caramel + banana	8.5

KIDS SIZED MILKSHAKES, SOFT DRINKS & JUICES AVAILABLE UPON REQUEST

DOLCI + DESSERT

KIDS CHOCOLATE MUDCAKE ~ With ice cream	6.5
KIDS GELATO ~ See service staff for today's flavours	4.0 scoop
KIDS ICE CREAM & TOPPING ~ Vanilla with your favourite topping	5.0

TASTING MENU

5 Courses

Minimum of two people

PLEASE BOOK 24 HOURS IN ADVANCE

Haven't Booked? Not a problem, kindly ask one of our helpful service staff & we will see what we can do!

95 per person or 125 per person with matched wine.

Last orders for lunch at 2pm & dinner at 8pm.

CAPE SANTE

Premium Clearwater scallops seared & served on truffle emulsion & chilli oil
Sauvignon blanc Squealing Pig, Marlborough NZ

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CAPELLI DI ANGELO

Fresh angel hair pasta served with Moreton Bay bug or local slipper lobster, chilli, spinach, cherry tomatoes, shards of parmesan & white wine.

Riesling Leo Buring Dry, Clare Valley SA

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PANCETTA DI MAIALE

Byron Bay pork belly with apple & rocket salad & balsamic glaze

Pinot noir Fickle Mistress, Marlborough NZ

~

BISTECA DI MANZO

Cape Grim eye fillet steak with crispy kipfler potatoes, tomato relish & red wine jus.

Borgo SanLeo Chianti Tuscany Italy

~

LIQUORE AFFOGATO

Homemade ice cream, espresso coffee shot,
rich hazelnut liquor & amaretto biscotto.

Our take on this great favourite

Please note discounts do not apply to tasting menus.

BUON APPETITO

COCKTAILS + DREAMS

CALL ME COCO ~ Vanilla Vodka + Malibu + Strawberry liqueur + Wild Bush Lemon + Muddled Fresh Strawberry	18.5
SHIPWRECKED ~ Kraken Spiced Rum + Crème De Cacao + Pineapple Juice + Cinnamon + Fresh Tahitian Lime Juice + Simple Syrup	18.5
SOMETHING ABOUT MARY ~ House Made Spicey Tomato Mix + Vodka + Tabasco + Worcestershire + Sea Salt + Smoked Paprika + Wild Bush Lemon	18
EL DIABLO ~ House Made Jalapeño Infused Premium Tequila + Tahitian Lime Juice + Pineapple Juice + Agave Nectar	19
ESPRESSOTINI ~ Double Shot Coffee + Kahlua Coffee Liqueur + Vanilla Vodka	17.5
TROUBLE IN PARADISE ~ Japanese Roku Gin + Elderflower Liqueur + Spanish Licor 43 + Pineapple + Apple + Wild Bush Lemon + Hibiscus Syrup	19
LYCHEE CAIPIROSKA ~ Fresh Lime + Altered Brown Sugar + Vanilla Vodka + Lychee Liqueur + Also Available with Passionfruit or Strawberry	18.5
RUBY ~ Tanqueray Gin + Red Ruby Grapefruit Juice + Rosemary + Wild Bush Lemon + Egg White	18
MIA ~ Fig & Apple Vodka + Passoa + Passionfruit Liqueur + Pineapple + Vanilla Syrup + Tahitian Lime Juice + Fresh Passionfruit Pulp + side chilled prosecco + Flaming Passionfruit	21
LET'S BE FRANK ~ Mt Gay Premium Jamaican Rum + Captain Morgan Spiced Rum + Bacardi + Fresh Passionfruit + Pineapple + Angostura Bitters + Cinnamon + Simple Syrup + Tahitian Lime + Wild Bush Lemon	21
SMOKE ON THE WATER ~ Spanish Licor 43 + Peloton De La Muerte Mezcal Tequila + Ginger Syrup + House Made Spiced Pineapple Syrup + Wild Bush Lemon	19

COCKTAIL JUGS + ONE LITRE + FOR SHARING ☺

APEROL SPRITZ ~ Aperol + Sparkling wine + Orange juice + Club Soda	38
PIMMS NO.1 CUP ~ Cucumber + Strawberry + Mint + Orange + Cucumber + Ginger	38
SANGRIA ~ Red Wine + Fruit Juice + Citrus Fruits + Lemonade + Club Soda + Spices	38
MOJITO ~ Bacardi rum + Fresh Mint + Club Soda + Tahitian Lime + Simple Syrup	40
BLUE LAGOON ~ Vodka + Gin + Blue Curacao + Pineapple Juice + Club Soda	40



CAFÉ + TEA

Chai Latte	4.9	Dirty Chai	5.5	Turmeric Latte	5.5
Dirty Turmeric	6	Babychino	2.5	Hot Chocolate + Mocha	5.5
Espresso + Macchiato + Piccolo + Cappuccino + Café Latte + Flat White					4.5
Extra Shot + Columbian Decaf + Vanilla + Hazelnut + Caramel Syrups					0.70
Soy Milk + Almond Milk + Oat Milk + Lactose Free Milk + Mug					0.80
Peppermint + English Breakfast + Lemongrass & Ginger + Earl Grey + Green + Chai + Darjeeling + Chamomile					4.2

MILKSHAKES + ICED BEVERAGES

Chocolate + Strawberry + Caramel + Vanilla + Banana	8
Iced Mocha + Iced Coffee + Iced Chai latte + Iced Hazelnut Latte	8.5
Iced Latte + Iced Chocolate + Iced Long Black	7.5
Caffe Ricco Di Noci ~ Ice Cream + Fresh Cream + Crushed Macadamia + Hazelnut Syrup	9.9
Affogato ~ Double Espresso + Hazelnut Syrup + Ice Cream	15
L'unico Iced Frappe'ccino ~ Double Shot of Coffee + Milk + Sugar Syrup + Ice Cream	8.9

TROPICAL SMOOTHIES

Includes Milk + Yoghurt + honey

Cookie Monster ~ Peanut Butter + Cookie + Chocolate syrup + ice cream + milk Or Pash Me ~ Mango + Passionfruit + Mango Sorbet + Apple Juice + Lemon Juice Or Cococabanna ~ Pineapple + Coconut Cream + Lime Cinnamon Or BerryDelicious ~ Mixed Berries + Honey + Milk	10
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FRESHLY SQUEEZED SUPER JUICES

only available until 4pm

Pink lady ~ Apple + Strawberry + Watermelon Or Vitamin Sea ~ Carrot + Ginger + Apple Or Mint To Be ~ Pear + Celery + Mint	9.9
Fresh Orange ~ Fresh Watermelon	8.9

COLD DRINKS

Lemon lime bitters + Cranberry + Tomato + Pineapple + Apple + Orange	4.9
Coke + Sprite + Fanta + Soda + Lift + Tonic H2O + Dry Ginger Ale	4.5
Ginger Beer ~ Bundaberg	6
Sparkling Mineral Water ~ San Pellegrino	9.9
Still Mineral Water ~ Voss	9.9

FRIZZANTE + SPARKLING WINE

Sparkling ~ Rothbury Estate Australia	9.5	33.5
<i>Cashew Melon Butterscotch Honeyed Fruit Oak Nectarine</i>		
Sparkling ~ Seppelts “The Entertainer” Barossa SA	12.5	44.9
<i>Pale Straw Grassy Hues Fine Bead Crisp</i>		
Prosecco ~ Maschio Prosecco Italy	11.5	45
<i>White Peach Orange Blossoms Almonds</i>		
Moscato ~ Castello Del Poggio Asti Italy	12.5	54
<i>Turkish Delight Sherbet Apricot Lemon Sorbet Crisp Fresh</i>		
Champagne ~ Veuve Clicquot Reims France		115
<i>Yellow Straw Green Apple Brioche Cereals Fresh Nuts</i>		

VINI BIANCHI + WHITE WINE

Chardonnay ~ Morgans Bay Australia	9.5	34
<i>Lemon Pear Apple Vanilla Creamy Butterscotch</i>		
Chardonnay ~ The Stagg Yarra Valley	11	49
<i>Lemon Barley Curd Stone Fruit Oak Fresh Cut Pear</i>		
Sauvignon Blanc ~ Morgans Bay Australia	9.5	34
<i>Lemon Citrus Fruit Honey Buttery</i>		
Sauvignon Blanc ~ Squealing Pig Marlborough NZ	11.9	49.9
<i>Green Pineapple Passionfruit Tangy Citrus</i>		
Sauvignon Blanc ~ Shaw & Smith Adelaide Hills		67
<i>Passionfruit Nashi Pear Lime Tropical Fruit</i>		
Semillon Sauvignon Blanc ~ Hidden Cave Margaret River	11.9	49.9
<i>Acacia Blossom Elegant Floral Notes Green Apples Pear</i>		
Pinot Grigio ~ Vignetti Del Sol Venezie DOC Italy		49.9
<i>Yellow Straw Elegant Floral Notes Green Apple Delicate Aroma</i>		
Pinot Grigio ~ Cape Schank Mornington	11.5	46.9
<i>Crisp Zesty Nashi Pear Candied Citrus</i>		
Soave ~ Vignetti Del Sol Venezie DOC Italy	11.5	49
<i>Yellow Straw Wild Flowers White Peaches Dry Supple Rounded</i>		
Riesling ~ Leo Buring Dry Clare Valley SA	11	46
<i>Vibrant Palate Light Fruit Citrus Dynamic Aroma</i>		

VINO DA DESSERT + DESSERT WINE

Vino Dal Dessert ~ De Bortoli Deens Vat 5 BOTRYTUS SEMILLON 14 39
Rich Opulent Citrus Marmalade Apricots Wild Honey

VINI ROSSI e ROSATO + RED WINE & ROSE

	150ml	750ml
Rose ~ Squealing Pig Central Otago New Zealand <i>Strawberry Watermelon Mandarin</i>	11.9	49.9
Rose ~ Antinori Santa Christina Rosato Tuscany Italy <i>Blackberries Cherries Mint Bell Pepper</i>		50
Cabernet Merlot ~ Morgans Bay Multi regional SA <i>Cassis Chocolate Soft Round</i>	9.5	34
Cabernet Shiraz ~ Rothbury Estate Riverland SA <i>Plums Chocolate Blackcurrant French Oak</i>	10	36
Shiraz ~ Little Berry McLaren Vale SA <i>Blackberry Spice Oak Chocolate Red & Black Fruits</i>	11.5	43
Shiraz ~ Pepperjack Barossa SA <i>Red & Blue Fruits Dark Chocolate Rich Mocha Spices Cedar Oak</i>	13	60
Cabernet Sauvignon ~ 19 Crimes Multi regional <i>Red Currant Red Berry Fruit Vanilla Oak Fine Tannin</i>	11	43
Montepulciano ~ Pemo D'abruzzo Italy <i>Ruby Red Ripe Berry Fruit Velvety Tannins Long Finish</i>		57
Chianti ~ Borgo SanLeo Chianti Italy <i>Rich Spicy Intense Aroma's Ripe Red Fruit Soft Finish</i>	12.5	49.9
Merlot Nero D'avola ~ Surya Sicily Italy <i>Woodland Fruits Mediterranean Shrubs & Spices Well Structured Soft</i>	11	45
Valpolicella ~ Zonin Ripaso Superiore Veneto Italy <i>Dark Chocolate Espresso beans Dark Ripe Cherries</i>		76
Pinot Noir ~ Fickle Mistress Marlborough NZ <i>Dark Crimson Dark Cherry Plum Sweet Spices</i>	13	60

BIRRA + BEER

THE TOP TEN AUSTRALIAN CRAFT BEERS

#1 Bentspoke CrankShaft IPA ~ Indian Pale Ale ~ Canberra ACT	12
#2 Stone & Wood ~ Pacific Ale ~ Byron Bay ~ NSW	11.5
#3 Balter XPA ~ Extra Pale Ale ~ Currumbin ~ Queensland	12
#4 Your Mates Larry ~ Pale Ale ~ Sunshine Coast ~ Queensland	12
#5 Black Hops G.O.A.T ~ Hazy IPA ~ Gold Coast ~ Queensland	12
#6 Ballistic Hawaiian Haze ~ Pale Ale ~ Salisbury ~ Queensland	12
#7 Balter Hazy ~ Indian Pale Ale ~ Currumbin ~ Queensland	12
#8 Young Henrys Newtowner ~ Australian Pale Ale ~ Newtown ~ NSW	11
#9 Bentspoke Barley Griffen ~ Pale Ale ~ Canberra ACT	12
#10 Kaiju Krush ~ Tropical Pale Ale ~ Dandenong ~ Victoria	12

AUSTRALIAN PREMIUM CIDERS + ALCOHOLIC GINGER BEER

The Barossa Cider Company Apple Cider ~ Barossa	10
Sidewood Pear Cider ~ Adelaide Hills	11
Rekordelig Strawberry + Lime ~ Sweden	12
Brookvale Union ~ Ginger Beer	13

AUSTRALIAN DRAUGHT BEERS 425ml

Mcallister Latitude 17 ~ Tropical Blonde ~ Cairns ~ Queensland	9.5
Mcallister Freefall ~ XPA ~ Cairns ~ Queensland	9.5

AUSTRALIAN + INTERNATIONAL LAGERS

Corona Extra ~ Mexico	8.7
Peroni Nastro Azzuro ~ Lager ~ Italy	9
Great Northern Super Crisp ~ Lager ~ Queensland	8
Great Northern Original ~ Lager ~ Queensland	8
James Boags Premium ~ Lager ~ Tasmania	8
Pure Blonde ~ low carbohydrates ~ Victoria	8
Birra Moretti ~ Lager ~ Italy	9.5
Peroni Red ~ Lager ~ Italy	10

ALCOHOL FREE

Peroni Libera ~ Italy	8.5
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ALES + PILSNEERS

James Squire 150 lashes ~ Pale Ale ~ New South Wales	8.7
Victoria Bitter ~ Victoria	8

AUSTRALIAN MEDIUM + LOW STRENGTH BEER

XXXX Gold ~ Lager ~ low carbohydrates ~ Queensland	7.5
Cascade Premium Light ~ Lager ~ Tasmania	7.5
Great Northern Super Crisp ~ Lager ~ Queensland	8
Peroni Leggera ~ Lager ~ Italy	8

LIQUORI + LIQUEURS

Baileys	9.2	Tia Maria	9
Kahlua	8.5	Frangelico	9.6
Drambui	11.5	Midori	8.9
Cointreau	10.7	Dom Benedictine	12
Galliano Vanilla	10.5	Grand Marnier	11.5
Lychee Liquor	9.8	Molinari White Sambuca	11
Amaro Montenegro	9.9	Molinari Black Sambuca	11
Amaro Averna Italian	10	Fernet Branca Italian Botanical	10.5
Chambord	10	Liquor 43	9.7
St Germain Elderflower	11	Oyzo	9
Pernod	10	Green Chartreuse	15
Butterscotch Schnapps	9	Peach Schnapps	9

FINE RUMS

Bundaberg Rum	8.7	Appleton Reserve Estate	10.5
Mount Gay XO	13	Bacardi	8.7
Captain Morgan	9.7	Captain Morgan Spiced	9.7
Sailor Jerry's Spiced	10	Kraken Spiced Rum	9.5
Malibu Coconut Rum	8.9	Goslings Family Reserve	22
Ron Zacapa Centenario XO	25	Matusalem Gran Reserva 23YO	19

PORT + COGNAC + SINGLE MALTS

Glenkinchie 12 Yr Old	13.5	Laphroaig 10 Yr Old	16.5	Glenfiddich 12 Yr Old	11
Talisker 10 Yr Old	14	Chivas Regal 12 Yr Old	10.5	Lagavulin 16 Yr Old	16
Courvoisier VSOP	15	Hennessy VSOP	17		
Grandfather Port	18	Galway 12 Yr Old Port	11		

FINE BOURBON WHISKY + WHISKEY

Wild Turkey	9.5	Fireball	9.5
Jack Daniels	9.7	Makers Mark	11
Jim Beam	8.7	Knob Creek Reserve 9YO	11
Buffalo Trace Jnr Stag Bourbon	25	1495 Scotch	8.7
Jameson's Irish	10.5	Johnnie Walker Red	9.6
Johnnie Walker Black	10.6	Canadian Club	9.5
Southern Comfort	8.7		

FINE GINS + FINE VODKAS

Ruskov Vodka	8.7	Belvedere Vodka	11
Absolut Vodka	10.5	Absolut Vanilla	10.5
Stolichnaya	9.5	Grey Goose	11
Hendricks	12	Ink Gin	12
Tanqueray Gin	10.5	Bombay Sapphire Gin	10.5
Windsor Gin	8.7		

GRAPPA + LEMONCELLO + BRANDY + TEQUILA + APERITIFS

Luigi Francola Grappa	10.5	Lemoncello	9
Tequila	9.8	Disaronno Amaretto	10
Brandy	8	Aperol	8.7
Cinzano Rosso	6	Cinzano Bianco	6
Cinzano Extra Dry	6	Pimms Glass	8.7
Campari	9	Don Julio Blanco	14
Patron XO Café	11.5		