



FOOD



Allergens

1 - PEANUTS

4 - MOLLUSCS

7 - SOY

10 - LUPIN

13 - SOULPHUR DOIXIDE

2 - NUTS

5 - FISH

8 - CRUSTACEAN

11 - MUSTARD

14 - EGG

3 - MILK

6 - SESAME

9 - GLUTEN

12 - CELERY

SOME PRODUCTS
COULD BE
TEMPORARILY
NOT AVAILABLE





CLASSIC ^(6, 9)

14,00

SESAME BREAD, 180GR OF BEEF WITH OMEGA3, "CUOR DI BUE" TOMATO, SALAD, BBQ SAUCE, SIDE DISH OF YOUR CHOICE.



CHEESE ^(3, 6, 9)

15,00

BRIOCHE BREAD, 180GR OF BEEF WITH OMEGA3, CHEDDAR, CRISPY BACON, BURGER SAUCE, SIDE DISH OF YOUR CHOICE.



ATHLETIC ^(9, 14)

15,00

WHOLEMEAL BREAD, 180GR OF CHICKEN BURGER, GRILLED EGG WHITES, "CUOR DI BUE" TOMATO, SPINACH, MUSTARD, SIDE DISH OF YOUR CHOICE.



QUBE ^(3, 6, 9, 11)

16,50

SESAME BREAD, 200GR OF BLACK ANGUS BURGER SAUTEED WITH GREEN PEPPER SAUCE, CHEDDAR AND ASIAGO CHEESE, SIDE DISH OF YOUR CHOICE.



◆ BUFFALO BILL ^(3, 6, 9)

17,00

BRIOCHE BREAD, 200GR OF BUFFALO BURGER, "PATANEGRA" BACON, PICKLED JALAPENOS, SMOKED SCAMORZA, PIQUILLO PEPPER SAUCE. SIDE DISH OF YOUR CHOICE.



BABY ^(6, 9)

10,00

SESAME BREAD, 120GR OF CHICKEN OR BEEF WITH OMEGA3 BURGER, SIDE DISH OF YOUR CHOICE.

SIDE DISH CHOICE:

FRIED POTATO WEDGES, SWEET POTATO FRIES, GRILLED VEGETABLES, MIXED SALAD, ONION RINGS



FAT BIRD

[3, 6, 9, 11, 13]

18,50

SESAME BREAD, 180GR OF OSTRICH, GORGONZOLA CHEESE, CARAMELIZED RED ONION, ITALIAN LARD WITH HERBS, MANGO CHUTNEY, SIDE DISH OF YOUR CHOICE.



CRISPY

[6, 7, 9, 11]

14,00

SESAME BREAD, 180GR OF BREADED CHICKEN, MIXED MICRO HERBS, CUCUMBER, RANCH SAUCE, SIDE DISH OF YOUR CHOICE.



2TAR

[6, 7, 9]

20,00

SESAME BREAD, 200GR OF FASSONA "LA GRANDA" BEEF TARTARE, "CUORE DI BUE" TOMATO, CARAMELIZED RED ONION, GHERKINS, WASABI SOY MAYONNAISE, SIDE DISH OF YOUR CHOICE.



BLACK N PROUD

[3, 6, 9]

19,00

BRIOCHE BREAD, 200GR OF FASSONA "LA GRANDA" BEEF, JACK DANIEL'S FLAVOURED BACON, GOAT CHEESE, GRILLED PEPPER, CHICORY, SMOKED TERYAKI SAUCE, SIDE DISH OF YOUR CHOICE.



TEXAS TO ITALY

[6, 9]

17,00

HOMEMADE WHOLEMEAL FOCACCIA, SLOW-COOKED BEEF BRISKET, GHERKINS, ONION RINGS, BBQ BRISKET SAUCE, SIDE DISH OF YOUR CHOICE.



YELLOW FIN

[3, 5, 6, 9]

20,00

SESAME BREAD, 150GR OF YELLOW FIN TUNA, HEART OF BURRATA MOZZARELLA, MANGO CHUTNEY, SIDE DISH OF YOUR CHOICE.



BUBBA GUMP

[7, 8, 9]

16,00

SESAME BREAD, KING PRAWN, AVOCADO, MIXED MICRO HERBS, CITRUS SOY MAYONNAISE, SIDE DISH OF YOUR CHOICE.



PARMIGIANA

[2, 3, 6, 9]

14,00

SESAME BREAD, 150GR OF HOMEMADE AUBERGINE BURGER, BUFALA MOZZARELLA FROM CAMPANIA, SEMI-DRIED CHERRY TOMATOES, BASIL AND PINE NUTS PESTO, SIDE DISH OF YOUR CHOICE.



ROYAL VEG

[6, 9]

12,00

SESAME BREAD, 150GR OF HOMEMADE CHICKPEA BURGER, CHICORY, OVEN ROAST BEETROOT, OVEN ROAST PUMPKIN, HONEY AND MUSTARD, SIDE DISH OF YOUR CHOICE.



GREEN GOODNESS

[6, 7, 9]

12,00

WHOLEMEAL BREAD, 150GR OF HOMEMADE VEGETABLE BURGER, BABY SPINACH, LEEK, "CUORE DI BUE" TOMATO, WASABI SOY MAYONNAISE, SIDE DISH OF YOUR CHOICE.



SIDE DISH CHOISE:

FRIED POTATO WEDGES, SWEET POTATO FRIES, GRILLED VEGETABLES, MIXED SALAD, ONION RINGS



Do It Yourself

BREAD

SESAME ^[6,9]	1,20	WHOLEMEAL ^[9]	1,20
GLUTEN FREE ^[3,14]	1,30	BRIOCHE ^[3,9,14]	1,30

BURGER

			DOUBLE
BLACK ANGUS	(200 GR)	11,00	18,00
CANADIAN BUFFALO	(200 GR)	11,00	18,00
FASSONA "LA GRANDA" BEEF	(200 GR)	11,00	18,00
BEEF WITH OMEGA3 BEEF	(180 GR)	9,00	14,00
CHICKEN	(180 GR)	9,00	14,00
TARTARE (FASSONA "LA GRANDA" BEEF)	(200 GR)	16,00	25,00
BREADED CHICKEN ^[9,14]	(180 GR)	9,00	14,00
FREERANGE OSTRICH ^[9,14]	(180 GR)	12,00	20,00
SEARED YELLOWFIN TUNA ^[9,14]	(150 GR)	14,00	22,00
KING PRAWN ^[8]	(150 GR)	11,00	18,00
HOMEMADE AUBERGINE BURGER	(150 GR)	7,00	11,00
❖ HOMEMADE CHICKPEA BURGER ^[9,14]	(150 GR)	6,00	10,00
❖ HOMEMADE VEGETABLE BURGER	(150 GR)	6,00	10,00

VEGGIES ❖

GRILLED PINEAPPLE SLICES	1,00	GRILLED PEPPER	1,00
CUCUMBER.....	1,00	SEMI DRIED CHERRY TOMATOES ..	2,50
GHERKINS	1,00	"CUOR DI BUE" TOMATO	1,20
CARAMELIZED RED ONION	1,20	LEEK	1,00
FRESH MUSHROOMS	1,20	CHICORY	1,50
MIXED MICRO HERBS	1,00	OVEN ROAST BEETROOT	1,00
CRUNCHY SALAD	1,00	ROCKET	0,90
PICKLED JALAPENOS	1,30	GRILLED COURGETTE	1,00
GRILLED AUBERGINE	1,00	OVEN ROAST PUMPKINS	1,00
BABY SPINACH	1,20		

CHEESE ^[3]

ASIAGO DOP.....	2,00
FRENCH BRIE.....	2,00
BUFFALO MOZZARELLA	3,00
HEART OF BURRATA MOZZARELLA	3,50
GOAT'S CHEESE WITH HERBS.....	3,00
CHEDDAR.....	2,00
GORGONZOLA	2,00
PARMESAN SHAVINGS	3,00
SMOKED SCAMORZA.....	2,00
ASH ROLLED TRUFFLE CHEESE ..	3,00
VEGAN CHEESE ^[1]	2,00
GREEK FETA	2,20

EXTRA

GRILLED EGG WHITE ^[14]	1,00
CRISPY BACON	2,00
JACK DANIEL'S FLAVOURED BACON	2,20
SMOKED PAPRIKA FLAVOURED BACON	2,20
ITALIAN LARD WITH HERBS	2,00
CALABRIAN NDUJA	2,50
TRUFFLE OIL	1,00
ROAST HAM	2,00
SPECK FROM ITALIAN PREALPS ..	2,00
GRILLED EGG ^[14]	1,00

SAUCE

◆ V BBQ ^[11]	1,00
◆ V CHIPOTLE BBQ	1,50
MANGO CHUTNEY	2,00
◆ V GUACAMOLE	1,50
◆ V HARISSA	1,00
◆ V WASABI SOY MAYONNAISE ^[7]	1,00
BASIL AND PINE NUTS PESTO ^[2,3]	1,50
◆ V PIQUILLO PEPPER SAUCE	1,50
BURGER SAUCE ^[7,11,12,14]	1,00
COCKTAIL SAUCE ^[11,14]	1,00
◆ V VEGAN COCKTAIL SAUCE	1,00
◆ V MUSTARD ^[11]	1,00
◆ V HORSERADISH SAUCE	2,00
◆ V CITRUS SOY MAYONNAISE ^[7]	1,00

SIDE

POTATO WEDGES	2,00
SWEET POTATOES FRIES	2,50
GRILLED VEGETABLES	2,00
SALAD	2,00
[MIXED LEAVES, SWEET CORN, CHERRY TOMATOES]	
ONION RINGS	2,50



Other Main Courses

BEEF TARTARE ⁽³⁾	20,00	200GR TARTARE (FASSONA "LA GRANDA" BEEF), CRACKERS, HORSERIDISH MOUSSE.
CAPRESE ⁽³⁾	10,00	"CUOR DI BUE" TOMATO AND BUFFALO MOZZARELLA FROM CAMPANIA.
GRILLED VEGETABLE	6,00	MIXED GRILLED VEGETABLES



Salads

CHICKEN SALAD ^(3, 9)	14,50	CRUNCHY SALAD, APPLE, PARMESAN SHAVING, BACON, CROUTONS, GRILLED CHICKEN, RANCH SAUCE.
CLUB ^(3, 14)	15,00	CRUNCHY SALAD, CHERRY TOMATOES, EGG, BACON, ROAST HAM, BUFFALO MOZZARELLA.
SEASIDE ^(5, 8)	16,00	BABY SPINACH, ROCKET, KING PRAWNS, YELLOW FIN TUNA, CHERRY TOMATOES, AVOCADO, MANGO CHUTNEY.
V LUSH	12,00	BABY SPINACH, CHICORY, CHICKPEA, CHERRY TOMATOES, APPLE, LEEK, CITRUS SOY MAYONNAISE.





Frieds

CHICKEN NUGGETS 6PZ ^[9]	5,00	OUR VERY OWN HOMEMADE CHICKEN NUGGETS.
CRISPY KING PRAWN 4PZ ^[9]	6,00	DEEP FRIED BREADED KING PRAWNS.
◆ CHICKPEA BITES 6PZ ^[9]	5,00	FRIED AND FLAVOURFUL HOMEMADE CHICKPEA GOODNESS.
◆ ONION RINGS 6PZ	5,00	A TRUE CLASSIC BEER BUTTERED ONION RINGS
◆ JALAPENO 4PZ ^[9]	6,00	FRIED, CHEESE STUFFED, BREADED JALAPENO PEPPERS HOT STUFF
◆ VEGGIE NUGGETS 6PZ ^[9]	5,00	DEEP FRIED, VEGAN AND DELICIOUS.
FRIED POTATO WEDGES	4,00	OUR CLASSIC FRIES.
SWEET POTATO FRIES	5,00	NOTHING LESS, NOTHING MORE

Toasts ^[3, 9]

CLASSICO	7,00	ROAST HAM, EDAMER CHEESE AND COCKTAIL SAUCE.
FARCITO	8,00	ROAST HAM, EDAMER CHEESE, GRILLED VEGETABLES AND COCKTAIL SAUCE.
VEGGIE	6,00	VEGAN CHEESE, GRILLED VEGETABLES AND VEGAN COCKTAIL SAUCE





Dessert

STOUT CAKE ^[3,9]

5,00

MASCARPONE AND CREAM CHEESE FILLING IN A CHOCOLATE SPONGECAKE MADE WITH STOUT.

APPLE PIE ^[9]

5,00

THE CLASSIC APPLE PIE MADE VEGAN.. YUMMY :)

GRANNY'S CAKE ^[3,9]

5,00

CUSTARD FILLED SHORTBREAD PASTRY WITH A GENEROUS SPRINKLING OF WHOLE PINE NUT KERNELS.

ICECREAM SANDWICH ^[3]

3,00

WHIPPED CREAM WITH CHOCOLATE PUFFED RICE SANDWHICED
BETWEEN 2 LAYERS OF CLASSIC DIGESTIVE BISCUITS

STRAWBERRY TART ^[3,9]

5,00

THE CLASSIC STRAWBERRY TART, PREPARED ON THE SPOT, ONLY WE LEAVE THE ASSEMBLY TO YOU..
TAKE A SPOONFUL OF CUSTARD, A PIECE OF SHORTBREAD
WITH SOME FRESH STRAWBERRIES AND ENJOY :)





DRINKS





Beer

THE OLDEST SCIENTIFIC EVIDENCE OF BEER PRODUCTION DATES BACK 5000 YEARS AGO, IN ASIA, IN FINDS BELONGING TO THE SUMERIAN POPULATION. FIVE HUNDRED YEARS LATER, IN THE AREA BETWEEN THE TIGRIS AND EUPHRATES RIVERS, AN ASSYRIAN TABLET NOT ONLY EXPLICITLY NAMES BEER, BUT EVEN THE BREWING TRADE.

AT QUBE, WE TRY TO OFFER YOU A WIDE RANGE OF BEERS ALLOWING EVERYONE'S PALATE TO BE INDULGED :P
TO FIND THE PERFECT CHOICE FOR YOUR BURGER, LOOK OUT FOR OUR SUGGESTIONS ON THE MENU, OR ASK ONE OF OUR STAFF.

*Ibu
Index:*



IBU (INTERNATIONAL BITTERNESS UNIT) IS A MEASURE USED BY BREWERS TO MEASURE THE BITTERNESS OF THEIR BEERS.

ONE UNIT OF IBU CORRESPONDS TO ONE PART PER MILLION OF ISOHUMULONE, A CHEMICAL COMPONENT FROM HOPS THAT IS RESPONSIBLE FOR THE BITTER TASTE.

HIGHER IBU VALUES MEAN MORE OF THE LOVELY BITTERNESS



Draft Beer

CA' BARLEY "HELLES"

0,2L. 3,50 0,4L. 6,00

4,5% IBU:18 - IS A LOW FERMENTATION CLEAR BEER WITH LUPPOLATION LIGHT AND MALTED. IN AROMA AND TASTE AS PER PILS STYLE. ORGANIC AGRICULTURAL BEER OF OPALESCENT YELLOW COLOR

CA' BARLEY "VIENNA"

0,2L. 3,50 0,4L. 6,00

5,2% IBU:22- ORGANIC AGRICULTURAL BEER WITH A COPPERY YELLOW COLOR THAT MAINTAINS THE FEATURES OF THE CLASSIC VIENNA EUROPEAN BRASSERIE STYLE, GIVING PRIORITY TASTE FLAVOR AND LEAVING A PLEASANT HOP FINISH.

CA' BARLEY "CARRY-ON"

0,2L. 4,00 0,4L. 6,50

4,2% IBU 11- IT IS A BEER WITH A MEDIUM BODY, SLIGHTLY MALTY AND WITH AN OLFACTORY PROFILE WHERE THE CITRUS AROMAS GIVEN BY THE DIFFERENT HOPS USED IN BOILING PREVAIL AND IN DRY HOP, AS PER STYLE.

TINY REBEL "CLWB TROPICA"

0,2L. 4,00 0,4L. 6,50

5,5% IBU 11- THE UKS FAVOURITE TROPICAL IPA. THIS IS WHAT HAPPENS WHEN YOU SLICE PINEAPPLES, SQUEEZE MANGOS, CRUSH PEACHES AND PUMMEL PASSIONFRUIT INTO AN IPA. CLWB TROPICA - A PARTY IN A CAN!

Bottle Beer

SAISON DUPONT BIOLOGIQUE



0,75L. 15,00 - GLASS 4,00

5,5% IBU:32 - TOP FERMENTED BLONDE BEER REFERMENTED IN THE BOTTLE.
CERTIFIED ORGANIC BEER IS VERY REFRESHING AND PARTICULARLY DRY AND BITTER.
WITH LIVELY CITRUS NOTES, IT IS A VERY LIGHT YET COMPLEX BEER.

BRASSERIE DU BOCC "HOP N' SPICE"



0,33L. 7,00

5,5% IBU:17- A SUBTILE BLEND WITH THE TASTE OF BLANCHE DE NAMUR,
TO WHICH OUR BREWERS ADD MOSAÏC HOPS AND A HINT OF GINGER,
FOR A FRUITY AND FLORAL PERFUME AND A REFRESHING TASTE.

SCHNEIDER "ORIGINAL TAP7"



0,5L. 7,00

5,4% IBU:18 - THE ORIGINAL GERMAN WHEAT BEER. IN 1872, GEORG SCHNEIDER BOUGHT
THE BREWING RIGHTS TO WHEAT BEER FROM KING LUDWIG II OF BAVARIA,
MAKING SCHNEIDER ORIGINAL ONE OF THE FIRST PUBLICLY AVAILABLE WHEAT BEERS IN THE WORLD.
AMBER-COLOURED WITH NUANCES OF RIPE BANANAS, CLOVE, NUTMEG AND NUTS,
THIS WEISSBIER PAIRS WELL WITH PORK AND ROOT VEGETABLES.

MC77 "SAN LORENZO"



0,33L. 7,00

5,2% IBU:18 - BEER PRODUCED WITH THE USE OF UNMALTED WHEAT AND OATS.
THE CORIANDER AND ORANGE PEEL IN THE BEER ARE OBVIOUS IN BOTH THE AROMA AND TASTE,
LENDING THE BEER A SPICY, ZESTY EDGE THANKS TO THE BELGIAN YEAST.





TINY REBEL “CLWB TROPICA NON ALC”

0,33L. 7,50

0,5% - A NON-ALCOHOLIC PARTY IN A CAN.

THIS IS WHAT HAPPENS WHEN YOU SLICE PINEAPPLES, SQUEEZE MANGOS,
CRUSH PEACHES AND PUMMEL PASSIONFRUIT INTO A NON-ALC IPA.

CLWB TROPICA NON-ALC - KEEP THE PARTY GOING.

TINY REBEL “CWTCH”

0,33L. 7,50

4,6% IBU:50 - THE BEER INSIDE IS EQUALLY SWIRLING AND WONDERFUL, WITH SIX MALTS
MELDING TO FORM A SMOOTH CARAMELLED NOTE AND THREE BOLD HOPS DELIVERING A BIG CITRUSY PUNCH.
THE STAR OF THE SHOW IS CITRA, WHICH DELIVERS THAT SIGNATURE MARMALADE-LIKE ORANGE NOTE
TO THE BREW. IT BALANCES OUT THE MALT BACKBONE WITH A BITTER, FRUITY FLAVOUR
GIVING AN EXTRA DIMENSION TO THIS RED ALE. IT'S THE CLOSEST WE DO TO A TRADITIONAL BITTER,
BUT WITH A SPECIAL CITRUS TWIST.

DESCHUTES “LIL' SQUEEZY JUICY PALE”

0,355L. 7,50

5,0% IBU 40 - **GLUTEN FREE** - KICK BACK WITH A BREEZY BLEND OF JUICY HOPS
AND DELICATE MALT CHARACTER THAT'S DRIPPING WITH FRESH CITRUS
FLAVORS AND ZESTY AROMA.

DESCHUTES “FRESH HAZE IPA”

0,355L. 7,50

6,5% IBU:45 - A HAZY TWIST ON YOUR MAIN SQUEEZE,
THIS JUICE BOMB EXPLODES WITH NOTES OF ORANGE CITRUS SWEETNESS AND A SOFT MALT BODY.





LAMBRATE "FA BALÀ L'OEUCC"

0,33L. 7,00

5,8% IBU:60 - FA BALÀ L'OEUCC ESSENTIALLY SUMMARISES THE LAST FEW YEARS OF WORK ON "MADE IN LAMBRATE" HOPPY BEERS, OUR INTERPRETATION OF THE MODERN IPA CONCEPT. WE HAVE DEVELOPED A BLONDE COLOURED BEER WITH OATMEAL AND RYE AND THE TROPICAL FRUIT NOTES PROVIDED BY DOUBLE DRY HOPPING. FOUR VARIETIES OF HOPS WERE USED WHEN BREWING THIS BEER FOR A TOTAL OF AROUND 30G/L. THE BEER IS ONLY AVAILABLE IN CANS!

LAMBRATE "QUARANTOT"

0,33L. 7,00

8,0% IBU:140 - OUR QUARANTOT DOUBLE IPA IS CHARACTERISED BY THE EXTRAVAGANT USE OF VARIOUS TYPES OF AMERICAN HOPS TO CREATE A COMPLEX TASTE AND AROMATIC EXPERIENCE ON A BASE OF PILSNER AND PALE MALTS. FERMENTATION WITH A STRAIN OF AMERICAN YEAST TRIGGERS AN EXPLOSION OF HOPPY AROMAS, BRINGING OUT THEIR FRUITY NOTES.

LAMBRATE GHISA

0,33L. 7,00

5,0% IBU:20 - SMOKED STOUT WITH DEEP EBONY COLOUR AND CREAMY HEAD. AROMA IS SMOKY WITH COFFEE HINTS. IT HAS AN ELEGANT AND OILY TEXTURE, TASTE IS RICH IN FLAVOUR OF COFFEE MALT AND COCOA WITH DELICATE HERBAL FINISH.

COLLECTIVE ARTS "GUAVA GOSE"

0,355L. 7,50

4,9% IBU:12 - POURING A BEAUTIFUL SOFT CLOUDY PINK AND SMELLING OF A TROPICAL VACATION, OUR GUAVA GOSE IS LIKE A SOUR MASHED WHEAT BEER DOSED WITH THE LARGEST BATCH OF GUAVA WE COULD GET AWAY WITH. THE BASE GOSE HAS A BALANCED LEMONY TARTNESS FROM THE PRESENCE OF MALTED WHEAT, HIMALAYAN PINK SEA SALT AND CORIANDER WITH A FLOWERY BRIGHT SMOOTHNESS FROM GUAVA. THE END RESULT IS A PERFECT BALANCE OF TART, SWEET, AND SOUR, LEAVING YOU REFRESHED AND WANTING





CHIMAY "ROUGE"

0,33L. 7,00

7,0% - THE CHIMAY RED IS THE OLDEST OF THE CHIMAYS. ITS COPPERY COLOR AND SWEET, FRUITY TASTE MAKE IT A PARTICULARLY TASTY DARK ALE. CHIMAY RED IS A SPLENDID AMBER BEER BREWED BY THE CISTERCIAN MONKS FROM THE ABBEY OF SCOURMONT. THIS TRAPPIST BEER IS BREWED WITHIN THE WALLS OF THE ABBEY. TO GIVE A FINE ANECDOTE, KNOW THAT THIS IS THE OLDEST CHIMAY SINCE THE RECIPE HAS BEEN MADE BY THE FATHER THEODORE DURING WWII. THE RESULT IS INCREDIBLE.

CHIMAY "TRIPLE"

0,33L. 7,00

8,0% - IS A TRIPLE TRAPPIST BEER, BREWED BY ABBAYE DE SCOURMONT. IT IS THE RESULT OF THE KNOW-HOW OF THE CISTERCIANS-TRAPPISTS MONKS. IT POURS IN A BEAUTIFUL GOLDEN BLOND COLOUR, WITH A THIN SNOWY HEAD. IN THE NOSE, IT FEATURES SURPRISING AROMAS OF DRIED GRAPES AND APPLE COMPOTE. THIS COMPLEXITY IS DUE TO THE HOPS FINELY PREPARED BY THE CISTERCIAN BROTHERS. IT IS WELL-BALANCED IN THE MOUTH, FROM FRUITY NOTES OF YEAST AND FINE BITTERNESS OF HOPS.

THOMAS HARDY'S ALE

0,33L. 11,00

12,7% - THOMAS HARDY'S ALE IS A BARLEY WINE WHOSE PECULIAR AROMAS AND FLAVOURS CAN DEVELOP OVER THE YEARS WITH A TASTE THAT MATURES IN A MANNER COMPARABLE TO THAT OF THE FINEST RED WINES. THE FIRST VINTAGE DATES BACK TO 1968 AND WAS INSPIRED BY THE CLASSIC 19TH CENTURY ENGLISH BARLEY WINES. IT WAS AGED IN OAK BARRELS. THOMAS HARDY'S ALE "THE HISTORICAL" IS A TRIBUTE TO THIS TIME-HONOURED TRADITION. THIS PROJECT HAS BEEN RELEASED IN A LIMITED EDITION WITH THE GOAL OF PLACING THOMAS HARDY'S ALE IN WOODEN BARRELS AND ADOPTING AGEING TECHNIQUES THAT CHANGE EVERY YEAR.

FOUNDERS "KBS"

0,35L. 11,00

11,2% IBU:70 - KENTUCKY BREAKFAST STOUT. IMPERIAL STOUT PRODUCED WITH COFFEE AND CHOCOLATE AND AGED IN BOURBON BARRELS FOR A WHOLE YEAR.



Cocktails

HUGO 4,50
PROSECCO, SODA, ELDERFLOWER
SYRUP, LIME, MINT.

AMERICANO 6,00
RED VERMOUTH, BITTER.

NEGRONI 7,00
VERMOUTH ROSSO, BITTER, GIN.

NEGRONI SBAGLIATO 7,00
RED VERMOUTH, BITTER, PROSECCO.

BLOODY MARY 8,00
VODKA, SEASONED TOMATO JUICE.

CUBA LIBRE 7,00
RUM, LIME, COLA.

MANHATTAN 8,00
RYE WHISKEY, RED VERMOUTH,
ANGOSTURA.

MOSCOW MULE 8,00
VODKA, COCUMBER, MINT,
GINGER BEER.

COSMOPOLITAN 8,00
VODKA, COINTREAU, LIME JUICE,
CRANBERRY JUICE

LONG ISLAND ICE TEA 8,00
VODKA, GIN, RUM, TRIPLE SEC,
HOME SOUR, COLA.

VODKA PASSION 8,00
VODKA, PASSION FRUIT, HOME SOUR.

GIN FIZZ 7,00
GIN, HOME SOUR, SODA.

SCREWDRIVER 6,00
VODKA, ORANGE JUICE.

MARGARITA 7,00
TEQUILA, TRIPLE SEC, LIME JUICE.

TEQUILA SUNRISE 7,00
TEQUILA, ORANGE JUICE, GRENADINE.

PINA COLADA 7,00
RUM, PINEAPPLE, COCCO SYRUP.

DAIQUIRI 7,00
RUM, LIME JUICE,
SUGAR SYRUP

BLACK RUSSIAN 7,00
VODKA, COFFE LIQUEUR.



MOJITO 7,00

LIME, CANE SUGAR,
RUM, MINT.

MOJITO SCURO 7,00

LIME, CANE SUGAR,
DARK RUM, MINT.

CAIPIROSKA 7,00

LIME, CANE SUGAR, VODKA.

CAIPIROSKA ALLA FRUTTA 7,00

LIME, CANE SUGAR, VODKA,
FRUIT PASSION FRUIT / STRAWBERRY /
PINEAPPLE

SEX ON THE BEACH 7,00

VODKA, PEACH VODKA, ORANGE JUICE,
PINEAPPLE JUICE, GRENADINE.

PIMM'S CUP GINGER ALE 10,00

PIMM'S, CUCUMBER, GREEN APPLE,
LEMON, ORANGE, MINT, CHERRY,
GINGER ALE.

CAIPIRINHA 7,00

LIME, CANE SUGAR, CACHACA.

Top Picks

BEE'S KNEES 8,00

TANQUERAY GIN, LEMON JUICE,
CANE SUGAR

OLD FASHIONED 8,00

BOURBON, ANGOSTURA,
CANE SUGAR.



Digestives

TO FIND OUT WHAT DIGESTIVES, BITTERS AND GRAPPAS WE HAVE,
PLEASE ASK ONE OF US.

Soft Drinks

COCA COLA, COCA ZERO, SPRITE, FANTA	3,00
SCHWEPPES: TONIC, LEMON, GINGER ALE E GINGER BEER	3,00
GALVANINA: CHINOTTO, CEDRATA, LEMON TEA, PEACH TEA	4,00
FEVER-TREE TONIC	4,00
FRUIT JUICE : PINEAPPLE, ORANGE, APPLE, BLUEBERRY, PEAR, PEACH, TOMATO, GRAPEFRUIT	3,00
REDBULL	4,00
WATER 1/2 L. (STILL OR SPARKLING)	2,50