





PUZA

"I feel sorry for people who don't drink when they wake up in the morning, that's as good as they're going to feel all day"
- Frank Sinatra

PUZA BAR MENU

Mixed nuts 4.00

Kalamata olives 5.00

Biltong 4.25

South African style cured beef. Choose traditional or chilli flavour

Droëwors 4.50

Dry traditional African beef sausage

Bread of the day 3.50

Fresh bread of the day, served with aged balsamic and extra virgin olive oil

Cajun chips and aioli 3.00

Our famous fresh hand cut potato chips dusted with Cajun spices and served with garlic aioli

Puza chips & dips 5.00

Corn tortillas served with a selection of dipping sauces: guacamole, sour cream, Chakalaka, beef ribs and mushroom

Calamari 5.00

Tender pineapple-scored calamari, lightly tossed in salt, pepper and spiced flour. Shallow fried to perfection and served with our homemade Nam Jim sauce

Chicken wings 7.50

Caramelised BBQ wings served with a tantalizing blue cheese sauce

Boerewors & pap skewers 8.00

Grilled traditional African beef sausage and pap (polenta) skewer with Chakalaka sauce

Vegetarian spring rolls 3.50

Deep fried vegetable spring rolls served with a sweet chilli sauce

Burritos

Shredded duck burrito with Hoi Sin sauce **6.00**

Peri-peri chicken burrito with sweet chilli sauce **5.00**

Beef ribs and mushroom burrito with Chakalaka sauce **5.50**

Burrito Platter selection of all of the above **15.00**

Mezze platter 10.95

Selection of humus, roast peppers and sundried tomato dip, olive tapenade and Greek style feta cheese served with bread of the day

Mixed platter 19.95

BBQ wings, calamari, vegetable spring rolls, boerewors and pap skewers served with Cajun chips and Nam Jim, blue cheese and Chakalaka sauce

PUZA COCKTAIL LIST

Promotional Cocktails

why not sit back, relax in Puza Bar and escape the cold weather by sipping on a tasty cocktail at these special prices?

Cosmopolitan Kalinska vodka, Triple sec, shaken with fresh lime and cranberry juice, finished with a flaming orange peel	4.25
Passion Blast Kalinska vodka, fresh lemon juice, passion fruit syrup and vanilla syrup built over crushed ice and finished off with a Passoa float	4.50
Caipirinha Fresh lime muddled with sugar syrup and Cachaca Velho Barreiro rum	5.00
Mojito Fresh mint muddled with lime juice, sugar syrup and light rum	5.25
Puza Martini Kalinska vodka, apple and lemon juice, sugar syrup with mint leaves and cucumber	4.25

offer available in Puza Bar only,
during the following time periods: Daily 5pm-9pm
subject to availability. Terms and conditions apply.

Classics

- Martinis** 6.00
Start up with a dash of Dry Vermouth. Add either Russian Standard vodka or Gordon's gin, have it shaken or stirred, dirty, dry or wet, lemon twist or olive. All these to create your perfect classic
- Mojito** 7.75
The Cuban classic. Muddled mint, lime juice, Angostura bitters, gomme and Bacardi. Why not add a flavour? Or upgrade to Havana 3yr **8.50** or 7yr **9.50**
- Cosmopolitan** 7.25
Mingle like they do in Manhattan, you can with this 1970s classic. Absolut Citron, Cointreau, lime juice and cranberry juice shaken and served up in a martini glass with a flaming orange peel
- Daiquiris** 7.00
Bring the colours of Cuba back with this classic. Bacardi shaken with lime juice and gomme served up in a martini glass. Try it with a flavour of your choice
- Mai Tai** 7.00
Drink as Elvis Presley did in Blue Hawaii with this fruity based rum cocktail. Bacardi, Bundaberg, orange and pineapple juice, lime juice and Captain Morgan's shaken and served over ice
- Caipirinha** 6.75
Brazil's national drink. As strong as it is short. Fresh lime muddled with sugar syrup and Cachaca rum. Why not add a flavour?
- Caipiroska** 6.50
Vodka version of the Caipirinha. Fresh lime muddled with sugar syrup and Russian Standard vodka. Why not add a flavour?
- Margarita** 8.00
The most popular selling cocktail in the U.S. Try it and you will know why. Tequila, Triple Sec, lime juice and gomme shaken up and served up in a martini glass straight up with a salt rim or perhaps frozen or flavoured
- Old Fashioned** 7.00
The Classic. Muddled sugar and bitters delicately stirred with Woodford Reserve and orange rind
- Manhattan** 7.00
Originated in the Manhattan Club in the 1870s. So good that they named it after the place. Canadian Club and Martini Rosso heavily shaken with bitters served up in a chilled martini glass
- Long Island Ice Tea** 7.00
Tall, cold and refreshing, plus 5 spirits. What more could you ask for? Vodka, gin, rum, tequila and triple sec shaken with lemon juice and gomme poured over cubed ice with coke
- Rusty Nail** 9.00
Warm up your insides with this classic. Bells and Drambuie carefully stirred in an old fashioned glass with ice served with a lemon twist
- Dark & Stormy** 8.50
Lose yourself in this Bermudan classic. Captain Morgan dark rum with ginger beer and a lime wedge

Classics

Mint Julep	7.50
Kentucky Derby's favourite since 1938. Muddled mint and sugar topped with ice and Makers Mark	
Zombie	8.50
Served the Puza way. Havana 7yr, Havana 3yr, Grand Mariner, orange and pineapple juice, passion fruit syrup and Angostura bitters shaken with a pomegranate syrup float	
Moscow Mule	7.00
Russian Standard vodka mixed with ginger beer and lime juice for a refreshing classic	
Sours	7.00
Choose from Amaretto, Makers Mark Whisky, Midori, Russian Standard Vodka or Gordon's Gin, shaken with lime juice and gomme	
Side Car	8.00
A gracious mix of Croziet VS Cognac with cointreau shaken with lime juice and served with an orange slice	
Sazerac	9.50
Simply stunning. One of the oldest American cocktails. Woodford Reserve, bitters and sugar stirred in a chilled Absinthe coated glass served with a orange twist	
Brandy Alexander	7.00
Smooth and sexy. Javert brandy, white and brown chocolate liqueur shaken with double cream served in a martini glass topped with nutmeg	
Lynchburg Lemonade	7.00
Refreshing classic. Jack Daniels with Triple Sec, lemon juice and gomme topped with lemonade	

Champagne & Sparkling Cocktails

Classic Champagne Cocktail	9.25
Brown sugar cubes soaked in Angostura bitters and Croizet cognac, topped up with Champagne	
Bellini	6.75
Finest chilled Cava with a choice of flavour - mango, peach, raspberry or strawberry	
Twinkle	7.50
Russian Standard vodka, elderflower and mint topped with chilled sparkling wine	
Raspberry Debonaire	8.00
Fresh raspberries, lemon juice, Framboise and Chambord topped with chilled Champagne	
Porn Star Martini	8.50
Absolut Vanilla, Passoa, lemon juice, passion fruit syrup and pineapple juice, garnished with a passion fruit and served with a shot of Cava on the side	
Polish Spring Punch	9.00
A wonderful mix of Wyborowa vodka, teamed with lemon juice, Creme de Cassis, raspberry puree, Framboise and then topped with chilled Champagne	

Vodka Based

Puza Martini	7.50
Russian Standard vodka, apple and lemon juice, sugar syrup with mint leaves and cucumber	
Strawberry Basil Martini	7.50
Russian Standard vodka, Cointreau, Crème de Fraise, Chambord and apple juice muddled with fresh strawberry and sweet basil. Topped with cracked pepper	
Coco Espresso	7.00
Absolut Vanilla, Kahlua and sugar syrup shaken with a shot of espresso	
African Dream	7.25
Russian Standard vodka, Amarula, Kahlua, Grand Marnier and double cream, shaken and served with a cherry	
Passion Blast	7.00
Fresh lemon with passion fruit syrup, sugar syrup, Absolut Vanilla and a Passoa float	
Pink Panther	6.75
A refreshingly smooth cocktail with Absolut Raspberry vodka, Framboise, Raspberry puree, grenadine, double cream and milk, all shaken and poured over ice	
Singalie Sunshine	7.25
Absolut vodka, Passoa, vanilla syrup and lemon juice muddled with fresh kiwi, passion fruit and topped up with cranberry juice	
Colonial Apple Crumble	6.50
Russian Standard vodka, Apple Manzana, cinnammon syrup, apple juice and double cream, heavily shaken and served with cinnammon coated lemon slice	
Jungle Bear	7.50
Absolut Raspberry, Archers peach schnapps, fresh lemon juice, Fraise syrup, topped up with lemonade and finished with crushed ice and a drizzle of sherbet. A must try!	

Whiskey/Bourbon Based

Kentucky Apple	8.50
Kentucky's best Bourbon, Woodford Reserve, a dash of fresh lemon, cloudy apple juice, vanilla syrup and garnished with an apple fan	
Safari Gentleman	7.50
Maker's Mark Bourbon, Poire William liqueur, passion fruit syrup, fresh lemon juice and mango juice, shaken up and garnished with a pear slice	

Rum Based

Festive Mojito	8.00
Muddled mint with gomme and lime juice topped with Morgans Spiced rum, cinnamon syrup, dash of red wine and Angostura bitters	
Frozen Daiquiri	7.50
Bacardi, fresh fruit, lime juice and sugar syrup. Or with a flavour of your choice - mango, peach, raspberry, strawberry	
London to Dubai Mai Tai	7.25
Bacardi and Bundaberg rum, Orange Curacao, orgeat syrup, fresh lime, orange and pineapple juice	
Mango Groove	8.00
Havana Club 3yr, Malibu, Passoa, mango and lime juice	
Ranilla	7.50
Havanna Club 3yr, accompanied by vanilla syrup, honey, fresh raspberry puree and lemon	
Malibu Sunrise	5.00
Malibu, passion fruit syrup, lime juice, mango puree and mango juice blended served in a wine glass with orange slice	
Indlovu Puza	6.50
Amarula, Bundaberg rum, gomme, double cream and banana liqueur blended together and served with a banana slice	
Zulu Warrior	6.50
Feel your tribal instinct. Bacardi, Creme de Mure, orgeat syrup, lemon juice and grenadine shaken and served in a martini glass	

Miscellaneous

Japanese Slipper	7.00
Midori, Cointreau, apple juice with lemon and Maraschino cherry	
Toblerone	7.00
Frangelico, Baileys, Kahlua, cream and honey blended with crushed ice	
Shaka Zulu	7.00
Mixture between sweet and sour with a spicy twist - Gordon's gin, Passoa, fresh chilli, lemon juice sweetened with a touch of passion fruit syrup and honey	
Londoners Zambatini	6.50
A fascinating mix of Gordon's gin, blackcurrant and elderflower cordial topped with soda water in a martini glass accompanied by a lemon twist	
Dirty Mary	7.00
Our version of a bloody mary with a twist. Kalamata olives muddled with tabasco and worcester sauce then shaken with red wine, port and tomato juice, salt, pepper and lemon juice	
Gin & Chocolate Mojito	7.00
Tickle your taste buds with this unique mojito with a twist. Muddled mint with gomme and lime juice topped with White Cacao and Bombay Sapphire gin and crushed ice	

Tequila Based

- Meat & Wine Co. Puza** 7.00
Tequila, banana liqueur, pineapple juice, passion fruit, grenadine and a dash of dry ginger ale
- Protea** 7.50
Named after South Africa's national flower. Olmeca tequila shaken with lime juice and elderflower cordial topped with soda and a grenadine float

Mocktails

- Very Berry** 4.50
Strawberry, raspberry, blackberry, cranberry juice, sugar syrup and cream
- Passion Juice** 4.00
Fresh passion fruit, pineapple and orange juice, passion fruit syrup
- MWCO Lemonade** 4.25
Fresh pear and lychee muddled together with lemon juice, sugar syrup topped with apple juice and served over crushed ice
- Mosquito** 4.50
Lime cordial, lemon juice, sugar syrup, soda water and fresh mint leaves
- Virgin Bloody Mary** 4.50
Tomato juice mixed with tobasco and worcester sauce with salt, pepper and lemon juice then added to re-create a non alcoholic version of this classic
- Capetown Crystal** 4.25
Elderflower, mint and soda water served with ice
- Puza Punch** 4.50
Muddled kiwis with Fraise syrup, gomme, apple and lemon juice topped with soda water
- Cherry Bomb** 4.00
Muddled Maraschino cherries with orgeat syrup, lemon juice and apple juice

SPIRITS

Aperitif 50ml

Martini Extra Dry 15.0%	3.50
Martini Bianco 15.0%	3.50
Martini Rosso 15.0%	3.50
Pimm's No 1 25.0%	4.00
Campari 25.0%	4.00

Vodka 25ml 50ml

Kalinska 37.5%	2.25	4.40
Russian Standard 40.0%	2.40	4.70
Absolut Blue 40.0%	2.75	5.40
Absolut "Flavour" 40.0%	2.80	5.50
42 Below 42.0%	2.80	5.50
Belvedere Vodka 40.0%	3.55	7.00
Grey Goose 40.0%	3.65	7.20

Gin 25ml 50ml

Southbank 37.5%	2.25	4.40
Gordon's 37.5%	2.40	4.70
Tanqueray 43.1%	2.80	5.50
Bombay Sapphire 40.0%	2.90	5.70
Hendrick's 41.4%	3.05	6.00
Tanqueray Ten 47.3%	3.75	7.40

Rum 25ml 50ml

Ron Calados White Premium 37.5%	2.25	4.40
Bacardi 37.5%	2.40	4.70
Captain Morgans 40.0%	2.55	5.00
Havana Anejo Blanco 37.5%	2.55	5.00
Bundaberg 37%	2.80	5.50
Havana Club 3yr 40.0%	2.80	5.50
Havana Club 7yr 40.0%	3.05	6.00
Morgan Spice 35%	2.55	5.00

SPIRITS

Malt Whisky	25ml	50ml
Glenmorangie 10yr 40.0%	4.30	8.50
Glenfiddich 12yr 40.0%	4.55	9.00
Laphroaig 10yr 40.0%	4.55	9.00
Lagavulin 16yr 43.0%	5.05	10.00
Oban 14yr 43.0%	5.05	10.00
Dalwhinnie 15yr 43.0%	5.05	10.00

Blended Whisky	25ml	50ml
Dewars 40.0%	2.40	4.70
J&B Rare 40.0%	2.55	5.00
Chivas Regal 40.0%	3.55	7.00
J. Walker Black Label 40.0%	3.80	7.50
Dewars 12yr 40.0%	4.55	9.00
J. Walker Blue Label 40.0%	15.00	28.00

American Whisky	25ml	50ml
Jim Beam White 40.0%	2.55	5.00
Jack Daniel's 40.0%	2.90	5.75
Maker's Mark 45.0%	2.90	5.75
Woodford Reserve Bourbon 43.2%	3.30	6.50

Other Whisky	25ml	50ml
Canadian Club 40.0%	2.80	5.50
Jameson 40.0%	2.90	5.75

Tequila	50ml
José Cuervo Especial 38.0%	5.65
José Cuervo Tradicional 38.0%	6.00
Tequila Olmeca Silver 38.0%	6.50

Liqueurs	50ml
Galliano 1896 Vanilla 30.0%	5.75
Passoa 17.0%	5.75
Midori 20.0%	5.75
Malibu 21.0%	5.85
Baileys Irish Cream 17.0%	5.95
Cointreau 40.0%	5.95
Chambord 16.5%	5.95
Frangelico 20.0%	5.95
Disaronno Amaretto 28.0%	5.95
Luxardo Sambuca 38.0%	5.95
Amarula Cream 17.0%	5.95
Archers Peach Schnapps 21.0%	5.95
Grand Marnier 40.0%	6.25
Dom Benedictine 40.0%	6.25
Tia Maria 20.0%	6.25
Kahlua 20.0%	6.25
Goldschlager 40.0%	6.25
Luxardo Passione Nera 38.0%	6.25
Southern Comfort 35.0%	6.25
Drambuie 40.0%	6.50
Jagermeister 35.0%	6.50

AFTER DINNER

Port	100ml
Quinta do Crasto LBV 2002 19.5%	5.25

Cognac	50ml
Croizet VS 40.0%	6.00
Remy Martin VSOP 40.0%	9.25
Hennessy VSOP 40.0%	9.60
Croizet XO 40.0%	13.50
Hennessy XO 40.0%	22.50
Remy Martin Louis XI 40.0%	150.00

Brandy & Calvados	50ml
Javert 36.0%	5.50
Calvados VSOP 43.0%	8.50

BEERS & CIDERS

	bottle
Becks Blue, Germany, less than 0.05%	3.30
Carlsberg, Denmark 3.8%	3.30
Amstel, Holland 4.1%	3.70
Kronenbourg 1664, France 5.0%	3.70
Castle, South Africa 5.0%	3.90
Staropramen, Czech 5.0%	3.90
Peroni Nastro Azzuro, Italy 5.1%	3.90
Corona Extra, Mexico 4.6%	3.90
Asahi, Japan 5.0%	3.90
Heineken, Holland 5.0%	3.90
Windhoek, Namibia 4.0%	3.90
Budweiser, USA 5.0%	3.90
Guinness, Ireland 4.2%	3.90
Fullers London Pride, England 4.7%	4.25
Savana Dry Cider, South Africa 6%	4.25

COLD BEVERAGES

Juices

Apple, Orange, Pineapple, Cranberry, Mango, Tomato	2.00
Freshly Squeezed Orange Juice	3.25

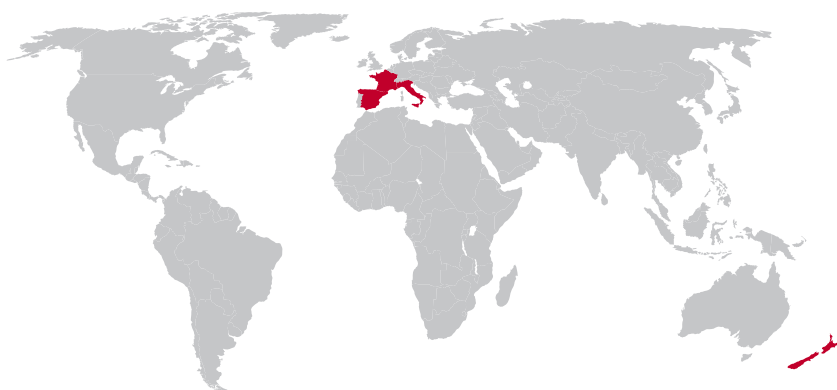
Soft Drinks

Café Bottle - Coke, Diet Coke, Sprite, Appletiser	2.50
Mixer Bottle - Tonic, Slimline Tonic, Bitter Lemon, Ginger Ale, Ginger Beer, Lemonade Soda Water	2.00

Water by Hildon

Hildon Natural Still Water	750ml	3.50
Hildon Natural Sparkling Mineral Water	750ml	3.50

WINES BY THE GLASS



Champagne & Sparkling

Gls Btl

LIGHT & ELEGANT

100. Gobillard Brut Tradition, NV 8.50 49.00
France. Fruity, supple and harmonious.

102. Taittinger Brut Réserve, NV 12.50 69.00
France. Crisp, citrus aromas with subtle toasty notes leading to an elegant, balanced palate with a lively, mousse texture and a crisp, flavourful finish.

FRUITY & FRESH

104. Cava Reserva Castillo de Montblanc Bodegas Concavins, NV 5.25 28.50
Spain. A soft sparkling wine that is light and fresh. Very fruity aromas with a crisp finish.

105. Prosecco Brut, Argeo, Ruggeri, NV 6.35 34.50
Italy. A classic elegant Prosecco with tiny bubbles, a palate of fresh green apple and a long, crisp finish.

106. Quartz Reef Méthode Traditionnelle, NV 7.00 39.50
New Zealand. A nose of Granny Smith apples with a hint of strawberries and cream. Refreshing, vibrant, moreish on the palate with fruity acidity and biscuity complexity.

ICONIC CHAMPAGNES

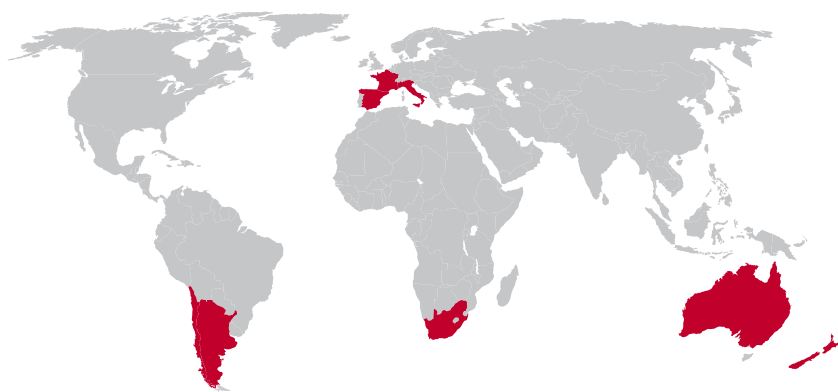
107. Taittinger Les Folies de la Marquetterie, NV 14.50 80.00
France. Full-bodied, fruity and graceful with dominant golden peach flavours. The finish is distinct and evocative.

109. Moët et Chandon Cuvée Dom Pérignon, 2002 180.00
France. Aromas of acacia honey and fresh almonds, dried apricots and toasted brioche finishing long and elegant.

ROSÉ

110. Gobillard Brut Rosé, NV 10.00 58.00
France. Juicy ripe red fruits on the nose, good body and structure in the mouth and a long elegant finish.

All vintages subject to change



White Wines

Sml Lrg Btl

DRY & DELICATE

217. Arpeggio Catarratto, Settesoli, 2010 3.00 5.75 16.00
Italy. Lightly aromatic and floral with delicate flavours of white blossom and peaches, balanced by refreshing acidity.

218. Ugni Blanc Vin de France, La Cadence, 2010 3.25 6.00 17.00
France. An attractive glossy, pale yellow with crisp, fresh citrus and floral aromas. The palate is lively with flavours of herb and apple.

211. Billi Billi Pinot Grigio Mount Langi Ghiran, 2009 5.05 9.65 27.50
Australia. Medium bodied with tropical characteristics, grapefruit and green apple flavours, citrus peel and a mineral, zesty crispness.

236. Organic Sauvignon Blanc, Soleus, 2010 4.55 8.65 24.50
Chile. Packed with ripe lime, grapefruit and leafy flavours with a refreshingly crisp, dry finish.

FULL & FRUITY

200. Footprint Chenin Blanc Semillon African Wines, 2011 3.55 6.75 19.00
South Africa. Apples and limes abound in this fruity, fresh white wine.

201. Chenin Blanc, Man Vintners, 2010 3.85 7.25 21.00
South Africa. Tropical fruit, guava and melon aromas, crisp and bold sweet citrus backed by refreshing acidity and minerality.

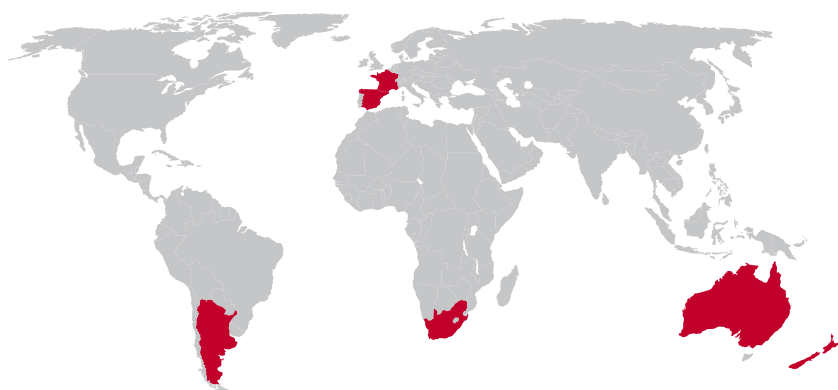
209. Reserve Chardonnay, Tooma River Warburn Estate, 2010 3.65 6.85 19.50
Australia. Packed with grapefruit, lime and melon flavours with a zesty, crisp citrus balance.

225. Fiano, MandraRossa, 2010 3.85 7.25 21.00
Italy. Medium bodied and dry with balancing acidity keeping the tropical fruits clean and refreshing with a dry, textured finish.

234. Character Chardonnay / Chenin Blanc Bodegas Santa Ana, 2010 3.50 6.50 18.50
Argentina. Light to medium bodied and dry, with fresh fruit flavours and a crisp finish.

227. Chablis, Domaine de Vauroux, 2009 6.75 12.75 36.50
France. Crisp, apple acidity, pure fruit flavours of white peaches and pears and a classic, steely, dry finish.

All vintages subject to change



Rosé Wines

Sml Lrg Btl

LIGHT & LIVELY

300. Soliluna Rosado Garnacha, Covinca, 2010 3.50 6.50 18.50
Spain. A light, easy drinking rose packed with ripe strawberry fruit.

301. La Lande Cinsault Rosé, Vin de Pays d'Oc, 2010 3.65 6.85 19.50
France. With an attractive pale pink colour, this is a light, dry unoaked and refreshing rosé from the Languedoc region.

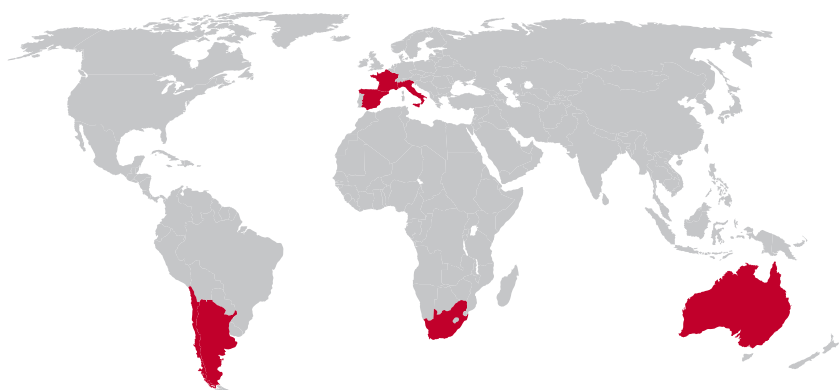
302. Pretty Gorgeous Rosé, IGP Pays d'Oc, 2010 3.85 7.25 20.50
France. Soft red fruits and hints of clove are greeted with good acidity enabling the wine to be sipped as an aperitif or paired with food.

FULL & FRUITY

304. Malbec Rosé, Bodegas Santa Ana, 2011 4.00 7.50 21.50
Argentina. Fresh and aromatic with a crisp, fruit driven palate and a dry finish.

305. Rosé, Man Vintners, 2009 4.15 7.75 22.50
South Africa. A bright cherry pink colour, with aromas of strawberries and tropical fruit. On the palate the wine is crisp and refreshing with red berry fruit flavours and a hint of sweetness.

307. Exmoor Drive Rosé, Xanadu, 2009 5.15 9.75 28.00
Australia. Medium bodied with splashes of zesty cranberry and raspberry fruits combined with hints of ruby grapefruit and lemon sorbet, leading to a refreshing and lip-smacking dry finish.



Red Wines

Sml Lrg Btl

LIGHT & LIVELY

500. Footprint Merlot Pinotage, African Wines, 2011 3.65 6.85 19.50
 South Africa. Soft, velvety texture and cassis fruit character.

535. Arpeggio Nerello Mascalese, Settesoli, 2010 3.00 5.75 16.00
 Italy. Medium bodied red with ripe fruit character, soft well-rounded tannins and a concentrated finish.

536. Carignan Vin de France, La Cadence, 2010 3.25 6.00 17.00
 France. Packed with red berries and hints of spice. The palate is juicy and fruity.

540. Château Laulerie Merlot Bergerac, Vignoble Dubard, 2010 4.50 8.50 24.00
 France. Soft and supple Merlot with ripe fruit flavours and soft tannins.

BIG & BOLD

501. Pinotage, Man Vintners, 2010 4.00 7.50 21.50
 South Africa. Bold and juicy with red berry fruit flavours and a touch of sweet oak spice.


502. Varietal Cabernet Sauvignon, Tokara, 2008 6.50 12.25 35.50
 South Africa. Firm yet rounded tannins and a lovely mouth feel with a wonderfully satisfying melange of fruit and subtle oak flavours.

522. Reserve Cabernet, Tooma River Warburn Estate, 2010 3.65 6.85 19.50
 Australia. Blackcurrant aromas with hints of mint. Powerful and concentrated on the palate with ripe blackcurrant and fig flavours, finishing supple and textured.

566. Character Shiraz / Malbec Bodegas Santa Ana, 2010 3.50 6.50 18.50
 Argentina. Medium bodied, soft and easily approachable, offering an array of red fruit flavours with balancing structure and a dry, rounded finish.

567. Amalaya Malbec blend, Colomé, 2009 5.15 9.75 28.00
 Argentina. An easy drinking Argentinean classic which gives cherries and raspberries on the nose, balancing spicy intensity with mild, round tannins.

542. 1860 Tempranillo, Marqués de Riscal, 2008 4.75 9.00 25.50
 Spain. Aroma of fresh fruits with subtle oak leading to a smooth palate accompanied by hints of ripe tannins.



"Sir, if you were my husband, I would poison your
drink"

Lady Astor

"Madam, if you were my wife, I would drink it"

Winston Churchill

"An intelligent man is sometimes forced to be drunk to
spend time with his fools"

Ernest Hemingway

"The hard part about being a bartender is
figuring out who is drunk and who is just stupid"

Richard Bernstein

"You're not drunk if you can lie on the floor without
holding on"

Dean Martin

"I dream of an Africa which is in peace with itself"

Nelson Mandela

