

QUAAR BAR

Wine

\$12.00 per glass (house wines \$10.00)

House White Chardonnay ALC 13%
House Rosé Provence-style rosé ALC 13%
House Red Bordeaux ALC 13%

White Wines

Tanzen Dame Dry White ALC 11.5%
A blend of intense aromatic white grapes.

Gaspard Sauvignon Blanc ALC 12.5%
Loire Sauvignon with a touch of citrus.

Chemins de Bassac Isa ALC 12%
67% Roussanne, 33% Viognier. Supple flowers + straws
flavors backed by elegant minerality.

Patience Chardonnay ALC 13.5%
A tart, fruity nose and dynamic mineral scents. Boosted
by vibrant acidity and heady minerality.

Sparkling

Azimut Cava Brut Nature ALC 11.5%
Complex + intense aroma. Elegant and dry.

Ca' dei Zago Prosecco ALC 11%
Refined and refreshing.

Red Wines

Bloomer Creek Pinot Noir ALC 12%
Cherry + spice notes.

Clos Siguier Cahors ALC 12.5%
A medium-bodied wine. Plum, cherry and blackberry fruit
with cool black tea notes.

Inedito Rioja Red ALC 14%
Full body wine. Light purple with buoyant plum +
bakingchocolate notes.

Les Genestas Côtes-du-Rhône ALC 14.5%
Full body wine dominated by red fruits + spices.

Draft Beer

\$7.00 per pint

Von Trapp Vienna Lager Vermont, USA 5.2%
A crisp, full-bodied traditional amber lager.

Ommegang Pale Sour Cooperstown, NY 6.9%
An elegant interplay of sweet and sour.

Schneider Weisse Kelheim, Germany 5.4%
German Hefeweizen, pleasantly fruity with an
aroma of clove and nutmeg apple.

Krombacher Pilsner Krombach, Germany 4.8%
Distinctive, finely bitter with a full-flavoured aroma

Sixpoint Bengali IPA Brooklyn, NY 6.2%
Big tropical hop character up front, super clean,
with a dryness on the back end.

Austin Eastciders Ruby Red Grapefruit

Cider East Austin, TX 5.0%
Slightly tart; made with heirloom bittersweet apples and
Ruby Red Grapefruit from the Texas Rio Grande Valley.

Hot Beverages*

Latte	\$5.00
Cappuccino	\$5.00
Espresso	\$4.00
Americano	\$4.00
Hot Chocolate	\$3.00

*For an extra shot of espresso \$2.00

Tea + Smart Water

Tea	\$3.00
Smart Water	\$3.50
Sparkling Smart Water	\$4.00