

Sparkling

Ferrando 2016 (Lambrusco)
Quarticello
Emilia-Romagna, Italy
5.70 / 34.20

Riesling Sekt Brut 2015
Staffelter Hof
Mosel, Germany
6.30 / 37.50

White

Lluerna 2017
Els Vinyerons Vins Naturals
Penedes, Spain
6.70 / 26.90

Paradies 2017 (Riesling)
Staffelter Hof
Mosel, Germany
8.40 / 33.60

Nibiru Grundstein 2017
Julia Nather & Josef Schenter
Kamptal, Austria
8.90 / 35.95

Coyade 2015
Domaine Vinci
Languedoc, France
9.40 / 39.60

Ev Vero II 2012
Weingut Werlitsch
Styria, Austria
11.30 / 45.20

From Magnum

125 ml

Sin Nombre 2015 (Verdejo)
Ismael Gozalo
Ribera Del Duero, Spain
7.50

Skin Contact / Rose

Zeste (Chenin Blanc) 2017
Domaine des Sablonnettes
Loire, France
9.00 / 36.00

Pata Trava 2017
Ktima Ligas
Pella, Greece
9.15 / 36.60

Primario 2016
Atelier Kramar
Barbana, Slovenia
9.80 / 39.40

Red

Saltamarti 2017
Els Vinyerons Vins Naturals
Penedes, Spain
6.70 / 26.90

Arkestra (Grenache)
Philippe Wies
Roussillon, France
7.50 / 30.00

Menard Le Rouge 2017
Domaine des Sablonnettes
Loire, France
7.65 / 30.50

Chora Rosso 2016
L' Acino
Calabria, Italy
8.50 / 34.00

Pinot Nero 2015
Macea
Tucany, Italy
11.20 / 44.50

Kiln Drinks

Ferments and cocktails made with ingredients from our kitchen.
all 6.80

Turmeric Gin & Tonic
Young Ginger Margarita
Hibiscus, Mezcal & Hot Mint
Thai Basil & Peppercorn Mojito
Vodka & Peach Shrub

Whisky & Soda

all 5.00

Aberlour 10yr, Scotland
Singleton 12yr, Scotland
The English, Smokey PX Cask
Yamazaki Distiller's Reserve, Japan
Nikka From The Barrel, Japan
Nikka Coffey Grain, Japan
Koval Four Grain, USA

Beer On Tap

Hop House 13 Lager 4.00
Villages Zinzan Pale Ale 5.00

Sharing Bottles

750ml

Gosnells Sparkling Mead 16.0
Wild Beer Co Ninkasi 16.0
Wild Beer Co Tepache 16.0
Burning Sky Blended Stock Ale 16.0
Cloudwater Wind Suit 18.0
Cyril Zangs Cidre Brut 20.0

Softs

all 3.00

Hibiscus Iced Tea
Ginger & Apple Soda
Lime & Mint Soda
Peach Shrub & Soda