

DISTILERIJA

RAFINUOTI PROCESAI

Kitchen is open till 24:00

SNACKS

Mac'n'Cheese Balls – deep fried goodness boosted with bacon

6.50

Finger licking good **Buffalo** chicken wings with blue cheese dip compliments on a side

7.00

Add: French fries

2.00

Fried bread with **Camembert** cheese

8.00

Fairest and juiciest **chicken strips** carefully selected with the help of beauty experts

7.50

Add: French fries

+ 2.00

American dream in a form of folded tortilla –

Quesadilla with bbq sauce, cheddar, garlic sauce, iceberg lettuce and:

• **Chicken** and bacon

9.00

• **Veggie** – Moving mountains patty

10.50

Add: French fries

+ 2.00

Green and black olives, soaked in essential kitchen oils

6.00

Spring Rolls with prawns made from scratch. Goes with refreshing yoghurt sauce

7.00

Fresh **tuna** turns into **tartare** in our kitchen. It stops to rest on a bed of crisp cucumber and smartens up with Mango Mayo

9.00

Frontrunners of the sea **shrimp** – are bathing in a pool of buttery sweet chili sauce

10.00

Crispy **asparagus** enhanced with saffron, shrimp, cheese and cream

9.00

Halloumi cheese sticks. Crispy on the outside and gooey on the inside. Just as they should be

6.50

Sweet potato fries with Chipotle sauce. Use with caution – they're known to be quite addictive

6.50

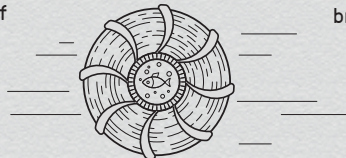
SNACK PLATTER

Tediously selected **wine degustation complet** for connoisseurs

20.00

Beer lovers package paired with every discovered specie of hops (*humulus lupulus*)

20.00



Mini hot appetizer platter – when you want a lil' bit of everything. Includes: Mac&Cheese balls with bacon, chicken wings, Spring Rolls with shrimp and fried bread with Camembert cheese

25.00

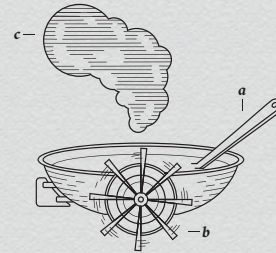


SOUPS

- Last minute deal for a trip to Thailand – **spicy Tom Yum soup** with chicken, shrimp, mussels, and coconut milk
- Spicy and nourishing **meat soup** to wash away the sins of yesterday
- A cool, pink culinary masterpiece. Cold, refreshing and slightly sour – **Distillery’s cold beetroot soup**



10.00
9.00
6.00



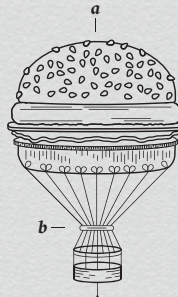
SALADS

- **Salad with fried goat cheese.** Fruits and nuts will surely remind you of summer 10.00
- **Salad mix drizzled with honey – mustard sauce.** Once at the finish line, choose between: *chicken | tuna tataki | beef steak* 8.00 | 9.00 | 10.00

BURGERS

Timeless **classic house burger** with juicy beef, bbq sauce, cheddar, vegetables and garlic sauce. Comes with a side of fries 11.00

A burger that suites its name “**All inclusive**”. With an egg, nduja sausage, bbq sauce, vegetables and cheddar. Comes with a side of fries 11.00

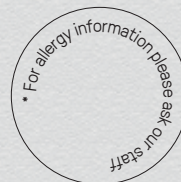


Guilt free burger with **plant based patty from Moving Mountains**. The ox stays healthy and the wolf is full. Comes with a side of fries 11.00

A burger with **Buffalo chicken** wrapped in crispy blankets. With vegetables and a combo of garlic and mild cheese sauces. Comes with a side of fries 11.00

HEARTY MAIN DISHES

Aged beef steak with <i>grill</i> asparagus, corn, radish and baby potatoes. Pepper sauce comes as a keynote	20. ⁰⁰	Exceptionally pampered chicken steak with grilled asparagus, corn, radish, and baby potatoes on a side	10. ⁰⁰
Tuna steak kissed by searing flames. With <i>grill</i> vegetables – asparagus, corn, radish, and baby potatoes on a side	19. ⁰⁰	Fish&Chips covered with homemade beer batter. Accompanied by crispy fries and tartar sauce	10. ⁰⁰
Sticky pork ribs served with deep fried potato wedges and Coleslaw salad	14. ⁰⁰	Ciao Bella! – whispers <i>Tortellini</i> with cheese and truffles from the middle of the plate	11. ⁰⁰
The Vienna Schnitzel – the realest tenderized and thinned veal served with potato mash and <i>coleslaw</i>	12. ⁰⁰		



DESSERTS

Chilled cream cheese on top of a crumb crust, covered with forest berry sauce.

In other words - **cheesecake**

— 7.⁰⁰

Fondant au chocolat or **chocolate lava cake**. An explosion of taste right onto your plate. Served with ice-cream that's guaranteed to finish you off

— 6.⁵⁰

The coldest dessert there is – **ice cream**, topped with roasted nuts and berry sauce

— 5.⁰⁰

DRAFT BEER

DISTILERIJA BEER • 400 ML

Distilerija No.1 Sakiškių Gin & Tonic IPA 5.00
5,1% | Lithuania | IPA

RAUDONŲ PLYTŲ • 400 ML

Bocmano Ūsai | 6,0% | Lithuania | American IPA 4.20
Bėganti Kopa | 4,5% | Lithuania | Witbier 4.20
Keturi vėjai | 4,9% | Lithuania | Kölsch 4.20

500 ML

Švyturio Ekstra | 5,2% | Lithuania | Lager 4.20
Carlsberg | 5,0% | Denmark | Lager 4.50
Birra Moretti | 4,6% | Italy | Lager 4.50
Stella Artois | 5,2% | Belgium | Lager 5.00
Krönenbourg Blanc | 5,0% | France | Witbier 5.00
Amstel | 5,0% | Netherlands | Lager 5.20
Hop House 13 | 5,0% | Ireland | Lager 5.20
Guinness | 4,2% | Ireland | Stout 5.20
Brooklyn Lager | 5,2% | USA | Lager 5.50



BOTTLED BEER

Genio alus | 330 ml | Lithuania 4.20
We are here to help you choose your favourite beer style
Affligem Blonde | 300 ml | 6.8% | Belgium | Belgian Pale Ale 4.20
Corona Extra | 330 ml | 4.6% | Mexico | Lager 4.20
Hoegaarden | 330 ml | 4.9% | Belgium | Witbier 4.20

Peroni | 330 ml | 4.7% | Italy | Lager 4.20
Desperados | 330 ml | 5.9% | France | Lager 4.50
Lefe Brune | 330 ml | 6.5% | Belgium | Belgian Dark Ale 4.50
Liefmans Kriek | 330 ml | 6.0% | Belgium | Lambic 5.50

Draft cider

Strongbow

500 ml | 5,0% | Great Britain | Apple Cider 5.50

Bottled cider

Ecusson Brut 4.80
330 ml | 5,0% | France | Natural French Cider
Ecusson Doux 4.80
330 ml | 2,5% | France | Natural French Cider
Ecusson Rose 4.80
330 ml | 3,0% | France | Natural French Cider
Grandval la Siderale 7.50
330 ml | 7,5% | France | Hopped Apple Cider

Westons Old Rosie Cloudy Cider 7.50
500 ml | 6.8% | Great Britain | Apple Cider
Westons Vintage 7.50
500 ml | 8.2% | Great Britain | Apple Cider
Manoir de Grandouet Cidre Pay's d'Auge Cuvee Reserve 18.00
750 ml | 4.5% | France | Natural French Cider

NON-ALCOHOLIC BEER / CIDER

Brooklyn Special Effects | 355 ml | 0.4% | 4.20
USA | Low Alcohol Beer
Carlsberg Non-alcoholic | 330 ml | 0,5% | Denmark | 4.20
Low Alcohol Beer

Kronenbourg Blanc Non-Alco | 330 ml | 0,5% | 4.20
France | Low Alcohol Beer
Stowford Press Low Alcohol | 330 ml | 0,5% | 4.20
Great Britain | Low Alcohol Cider

RUM

Bacardi Carta Blanca	4.50
Bacardi Carta Negra	4.50
Bacardi Carta Oro	4.50
Bacardi Spiced	4.50
Bacard 4YO	5.00
Bacardi 8 YO	7.00
Cachaca do Brazil Samba	4.50
Bayou White	5.00
Bayou Spiced	5.00
Bayou Select	5.00
Sailor Jerry	5.00
Bumbu	6.00
Bumbu XO	8.00
Don Papa	7.00
World's End Falernum	8.00
Brugal 1888	10.00
Zacapa Gran Reserva 23 YO Solera	10.00

VODKA

Finlandia	4.50
Finlandia Blackcurrant	4.50
Finlandia Cranberry	4.50
Finlandia Grapefruit	4.50
Finlandia Lime	4.50
Stoli Vanil	4.50
Grey Goose Original	6.50
Nikka Vodka	7.00
Belvedere	7.00
Ciroc	7.00
elit™ by Stolichnaya®	7.00

BRANDY

Torres 15	5.00
Saint Remy VSOP	5.50
Metaxa 12*	7.50

Cognac

Courvoisier VS	6.50
Courvoisier VSOP	8.00
Courvoisier XO	25.00
Remy Martin VSOP	10.00
Remy Martin Accord Royal	12.00
Remy Martin XO	30.00

CALVADOS

Calvados Boulard Grand Solage	6.50
-------------------------------	------

TEQUILA

Rooster Rojo Blanco	5.00
Rooster Rojo Reposado	5.00
Rooster Rojo Pineapple	5.00
Rooster Rojo Anejo	5.50
Cazcabel Blanco	6.00
Cazcabel Reposado	6.00
Patron Silver	8.00
Patron Reposado	8.50
Patron Anejo	9.00
KAH Blanco	8.50
KAH Reposado	9.00
KAH Anejo	9.50
Cenote Cristalino	10.00
Don Julio 1942	25.00

+ SANGRITA + 1.00

Mezcal

Se Busca Reposado	6.50
Marcanegra	8.00

Gin

Bombay Sapphire	4.50
Broker's	5.00
Broker's Pink Gin	5.00
Gin Geronimo <small>• Lithuanian gin •</small>	5.00
Crafter's Aromatic Flower	5.00
Cross Keys	5.00
Tanqueray	5.00
Tanqueray Flor de Sevilla	7.00
Tanqueray Rangpur	7.00
Tanqueray Ten	7.00
Wenneker Eldeflower	5.00
Aviation	7.00
Bolls Genever	6.00
The Botanist	6.00
Bulldog	6.00
Gin Mare	6.00
Hendrick's	6.00
Sipsmith	6.00
Nikka Coffey Gin	7.00
Monkey 47	8.00
Koskue	9.00
Cooperhead	10.00

Grappa

Nonino Cuvee 2016 Millesimata	5.50
-------------------------------	------

LIQUER

Bailey's	4.50
Cointreau	4.50
Jagermeister	4.50
Jagermeister Sharf	4.50
Kahlua	4.50
Pallini Limoncello	4.50
Passao	4.50
Amaretto Disaronno	5.00
Chambord	5.00
Drambuie	5.00
Frangelico	5.00
Galliano	5.00
Jack Daniel's Honey	5.00
Jack Daniel's Fire <small>SERVE CHILLED</small>	5.00
Chartreuse Grun	6.00
Italicus	6.00
Patron XO Cafe	6.00
St. Germain	6.00

Bitter

Amaro di Angostura	4.50
Aperol	4.50
Campari	4.50
Fernet Branca	4.50
Martini Riserva Bitter	4.50
Unicum	4.50
Amaro Montenegro	5.00
Cynar	5.00
Pakruojis Dvaras <small>• Lithuanian product •</small>	5.00
<small>(Different flavours available / please ask our staff)</small>	

Vermouth

Lillet Blanc	4.50
Martini Riserva Speciale Ambrato	4.50
Martini Riserva Speciale Rubino	4.50
Carpanto Antica Formula	5.00
Noilly Prat Dry	5.00
Suze	5.00

SAMBUCA

Molinari Sambuca Extra	5.00
------------------------	------

ABSINTH

Xenta Absenta	5.00
---------------	------

PASTIS

Ricard	5.00
--------	------

PISCO

Torres Pisco Gobernador	5.00
-------------------------	------

WHISKEYS

IRISH WHISKEY

Tullamore Dew	5.00
Tullamore Dew XO	5.00
Tullamore Dew 12 YO	6.50
Jameson	5.50
Writers Tears	6.00

Scotch whisky

Grant's	5.00
Grant's Select Reserve	6.00
Grant's 18 YO	12.00
Monkey Shoulder	5.50
Monkey Shoulder Smokey Monkey	6.00

USA WHISKY

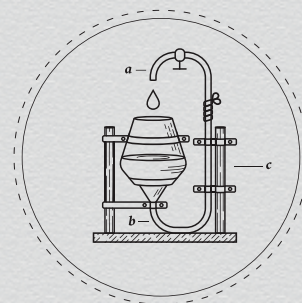
Jack Daniel's	6.00
Gentleman Jack	6.50
Jack Daniel's Single Barrel	7.50
Woodford Reserve Kentucky Straight Bourbon	7.00
Woodford Reserve Kentucky Straight Rye Whiskey	7.50
Jim Beam Double Oak	7.50
Maker's Mark	7.50

SINGLE MALT

Glenfiddich 12 YO	7.50
Glenfiddich 15 YO	9.00
Glenfiddich Fire & Cane	9.50
Glenfiddich Project XX	10.00
Glenfiddich IPA	10.00
Glenfiddich 18 YO	14.00
Glenfiddich 21 YO	23.00
Glenfiddich Grand Cru	31.00
Glenfiddich 26 YO	40.00
Ardbeg 10 YO	8.00
BenRiach 10 YO	10.00
Caol Ila 12 YO	8.00
Dalmore 12 YO	8.00
Dalmore 15 YO	10.00
Dalmore 18 YO	15.00
Dalmore Cigar Malt Reserve	12.00

Dalmore King Alexander III	20.00
Dalwhinnie 15 YO	8.00
GlenDronach 12 YO	10.00
Glenmorangie 10 YO	8.00
Glenkinchie 12 YO	8.00
Glen Scotia 15YO	8.00
Highland Park 10 YO	8.00
Highland Park 12 YO	9.00
Laphroaig 10 YO	8.00
Oban 14 YO	8.00
Talisker 10 YO	8.00
Tullamore Dew 14 YO	8.00
Tullamore Dew 18 YO	15.00
The Irishman	8.00
Balvenie Doublewood 12 YO	9.00
Balvenie Carribean Cask 14 YO	14.00

Bruichladdich Classic Laddie	9.00
Bruichladdich Port Charlotte	9.00
Bruichladdich Octomore	16.00
Macallan 12 YO	14.00
Macallan 18 YO	35.00
Macallan 25 YO	150.00
Lagavulin 16 YO	12.00



Negroni Sbagliato

A close relative to Negroni but not that cocky. **In the process:** *Campari, Martini Rubino, Gancia Prosecco.*

– 9.00

PAMPELLE — TONIC —

Luscious grapefruits kissed by the Corsican sun lure into chant ¡Viva la Revolución!
In the process: *Pampelle* aperitif, tonic, grapefruit.

– 9.00

PINK — americano

An aperitif cocktail that is fighting Jet-lag after a long transatlantic flight. Fighting it with some bitter rouge freshness and does it perfect! **In the process:** *Martini Bitter, Martini Rubino, grapefruit tonic.*

– 9.00

SAFFRON Old-Fashioned

One of the oldest cocktails that doesn't get old. A classic taste with a slight twist by our institution. **In the process:** whiskey of choice, sugar, bitter, orange peel aroma and our own made saffron syrup.

WOODFORD'S RESERVE / GENTLEMEN'S JACK / MONKEY SHOULDER – 10.00

SMOKED MANHATTAN

A cocktail with a woman's temper. The glass is "marinated" by scorching Canadian cedar wood. **In the process:** *Woodford Rye, red vermouth, bitter.*

– 10.00

THE TIPPERARY COCKTAIL

The member of Manhattan family. That of strong character is best suited for the strong characters. **In the process:** *Tullamore Dew, Green Chartreuse, Carpano Antica Formula, Sugar Syrup, Orange Bitters.*

– 9.00

Flower GIN & TONIC

A blossoming version of a Gin & Tonic. Goes perfect on bday's, especially if it's celebrated daily. **In the process:** *Crafter's Aromatic Flower gin, Yuzu tonic.*

– 9.00

COURVOISIER GALA

The pretentiously classical duo of cognac and lemons walk down from Gala's podium. **In the process:** *Courvoisier VSOP cognac, lemon soda.*

– 10.00

ROYAL^{G & T}

His Majesty from grandma's blackcurrant garden. **In the process:** *Tanqueray Blackcurrant Royale gin, Fever-Tree Mediterranean tonic, dried blackberries, lemon peel.*

– 10.00

HAZELNUT SOUR

A handful of nuts in a whiskey glass. Please see personnel for allergies. For taste - have no doubts. **In the process:** *Monkey Shoulder, hazelnut liqueur, lemon juice, egg white.*

– 9.00

♦ KINZA ♦ MARGARITA

A romance of mexican chilli & Georgian coriander. A taste to last forever or till morning will part. **In the process:** *Rooster Reposado, Cointreau, lemon juice, agave nectar, coriander, chilli.*

– 9.00

Hibiscus SOUR

Flower bouquet in your cocktail glass. **In the Process:** *Bombay Sapphire, hibiscus liqueur, lemon juice, egg white.*

– 9.00

COSMOPOLITAN

Action: Sex and the city. Character: Madonna. Place of action: Distilerija. **In the process:** *elit™, Cointreau, cranberry cordial.*

– 9.00

— AVIATION

Reminds of a summer nights sky full of stars. And tastes so too. **In the process:** *Aviation Gin, Luxardo Maraschino, Bitter Truth Violet Liqueur, lemon juice.*

– 9.00

SOUR GOOSE

When you want something sour, sweet and refreshing in one. Hard to imagine? **In the Process:** *Grey Goose, quince syrup, lemon juice, egg white.*

– 10.00

APERITIF

GIN 71 BROOKLYN DISTILLERS

71 – that’s how many attempts it took to create this refined surprise with a subtle reminder. **In the process:** Hendrick’s gin and more.

– 10.00

THE FALERNUM COCKTAIL

Old Cuban rudely interrupted by Falernum liqueur. Voted favorite by pirates and millennials around the globe. **In the process:** *Bacardi 8, Bitter Truth Falernum*, Mint, Lime juice, Sugar syrup, *Gancia Prosecco*, Angostura Bitters.

– 10.00

Strawberry GIN & TONIC

Epic marriage of G&T cocktail with strawberries. **Newly-weds:** *Broker’s Strawberry* and *Connoisseurs* tonic, **witnesses** – fresh strawberries, lemon zest.

– 9.00

Blackberry Cocktail

A roller coaster of flavour with blackberry and Gin. **In the process:** *Whitney Neill*, blackberry liqueur, blueberry puree, sugar syrup, lime cream.

– 10.00

Pornstar MARTINI

A cocktail for the evening superstar. Elegant, refreshing and fragrant. **In the process:** vanilla vodka, *Passoa* liqueur, passion fruit puree, vanilla syrup and a passion fruit half caramelized in brown sugar.

– 10.00

MOJITO

A classic Cuban masterpiece. **In the process:** *Bacardi*, lime juice, sparkling water and mint.

– 9.00

Piña Colada

Variation of a classic cocktail for the ladies. And gentlemen. **In the process:** *Oakheart*, fresh pineapple, coconut puree, lime, sugar.

– 9.00

STRAWBERRY — NEEDLES

Fruity acupuncture for your taste buds. **In the Process:** *Finlandia*, homemade strawberry puree, lime, *Red Bull Watermelon*.

– 10.00

ESPRESSO MARTINI

A nice pick-me-up cocktail that will make you fall in love at the first sip. **In the process:** *Finlandia*, coffee liqueur, *espresso* coffee and sugar.

– 9.00

ZOMBIE

An excellent example of the friendship between rum and fruit that will get you thinking about taking a day off tomorrow. **In the process:** three kinds of rum, apricot brandy, pineapple, orange and lime juice and home-made honey cake syrup.

– 10.00

Bloody Mary

A carefully perfected taste at our lab that will wake your rationality. **In the process:** *Finlandia*, tomato juice, lime juice and a few other secret components.

– 10.00

Honey, pleaseee...

DELIVERED

A good imprompt choice that will bring about something wholly unexpected: a lingering taste of a relationship, a feel of a woman’s honey-like tenderness and thoughts about how childish life is. **In the process:** *Jack Daniel’s Honey*, mezcal, salted caramel syrup, lime juice

– 9.00

Hemingway DAIQUIRI

Made to improve your overall condition at any time of the day. Consumption leads to sour thoughts and other refined outcomes. **In the process:** rum, *Maraschino liqueur*, lime and grapefruit juice.

– 9.00

adult only

A cocktail to turn that boring gloomy mood into a sweet and sour brightness. Age and gender are irrelevant for enjoyment. **In the process:** brandy, home-made cider syrup, lemon juice, egg white, muscat.

– 9.00

Passion LEMONADE

The first sip is like a jump in the pool when its +30. **In the process:** gin, sugar, passion fruit puree, *Red Bull Tropical*.

– 10.00

SPARKLING WINE

100 ML		
Gancia Prosecco D.O.C. <i>white dry Italy</i>	4.50	
Ducalis Prosecco Rose D.O.C. <i>rose dry Italy</i>	4.50	
750 ML		
Gancia Prosecco D.O.C. <i>white dry Italy</i>	32.00	
Gancia Asti D.O.C.G. <i>white sweet Italy</i>	32.00	
Ducalis Prosecco Rose D.O.C. <i>rose dry Italy</i>	32.00	
Martini Asti D.O.C.G. <i>white sweet Italy</i>	35.00	
Martini Brut <i>white dry Italy</i>	35.00	
Martini Prosecco D.O.C. <i>white semi-dry Italy</i>	35.00	
Torres Sangre De Toro Cava Brut <i>white dry Spain</i>	35.00	
Maschio dei Cavalieri Valdobbiadene Prosecco D.O.C.G <i>white dry Italy</i>	37.00	
Maison Castel Cremant de Bordeaux Brut <i>white dry France</i>	37.00	
Torres Santa Digna Estelado Rose <i>rosé dry Chile</i>	37.00	



SOFT DRINKS

Coca Cola	3.00
Coca Cola Zero	3.00
Sprite	3.00
Fanta	3.00
Acqua Panna	3.00
S. Pellegrino	3.00
<i>Pago juice pineapple orange apple tomato cranberry black currant</i>	3.50
Freshly squeezed juice <i>orange grapefruit</i>	4.00
Fentimans Tonic Water	3.50
Fentimans Connoisseurs Tonic Water	3.50
Fentimans Botanical Tonic	3.50
Fentimans Ginger Beer	3.50
Fentimans Rose Lemonade	3.50
Fever Tree Aromatic Tonic Water	3.80
Fever Tree Elderflower Tonic Water	3.80
Fever Tree Indian Tonic Water	3.80
Fever Tree Mediterranean Tonic Water	3.80
Fever Tree Ginger Ale	3.80
Rudy's Kombucha	4.50
Red Bull	3.50

(Different flavours available / please ask our staff)

Brewed tea <i>black green fruit thyme mint</i>	4.00
Espresso	2.50
Double Espresso	3.00
Black / Americano	2.50
Cappuccino	3.00
Latte	3.00
Vanilla Latte	3.50
Hot drinks <i>ginger raspberry buckthorn</i>	4.50
Mulled wine	6.00
Irish coffee	8.00
Hot rum	8.00

WINE

	100 ML	750 ML
White		
Loosen Dr. L Riesling <i>white semi-dry Germany</i>	4.00	30.00
Dr. LO Riesling 0.0% <i>white alcohol free semi-dry Germany</i>	4.00	30.00
Casillero Del Diablo Chardonnay <i>white dry Chile</i>	4.20	32.00
Esk Valley Marlborough Sauvignon Blanc <i>white dry New Zealand</i>	5.00	35.00
Frescobaldi Pomino Bianco D.O.C. <i>white dry Italy</i>		40.00
Torres Fransola Penedes <i>white dry Spain</i>		50.00
Joseph Drouhin Chablis Premier Cru Vaillons <i>white dry France</i>		65.00
Red		
Las Moras Malbec <i>red dry Argentina</i>	4.00	30.00
Oltre Passo Primitivo Salento I.G.T. <i>red dry Italy</i>	4.20	32.00
La Purisima Monastrell Yecla DO <i>red dry Spain</i>	4.20	32.00
Diablo Dark Red <i>red semi-dry Chile</i>		35.00
Achaval-Ferrer Malbec Mendoza <i>red dry Spain</i>		45.00
Torres Celeste Ribera Del Duero <i>red dry Argentina</i>		45.00
Marne 180 Amarone Della Valpolicella D.O.C.G <i>red dry Italy</i>		60.00

Champagne

375 ML	
Laurent-Perrier Brut <i>white dry France</i>	55.00
750 ML	
Laurent-Perrier Brut <i>white dry France</i>	95.00
Laurent-Perrier Cuvee Rose Brut <i>rose dry France</i>	150.00
Moët&Chandon Brut Impérial <i>white dry France</i>	100.00
Dom Perignon <i>white dry France</i>	320.00
Armand de Brignac Ace of Spades Brut Gold <i>white dry France</i>	500.00
Louis Roederer Cristal <i>white dry France</i>	500.00

Hot drinks

COLD DRINKS

Cold Coffee <i>classic, vanilla</i>	4.00
Quince and thyme lemonade	5.00
Ginger and mint lemonade	5.00
Rhubarb and grapefruit lemonade	5.00
Black Currant Smoothie	5.00
Passionfruit Smoothie	5.00