

# COCKTAILS

13€

The theme of this season's cocktail list is  
**"Sustainability & minimizing waste"**

read the notes below each cocktail to discover how we have made these cocktails more sustainable



## TEX'S ICED TEA vg

Reclaims lemon pulp from juicing lemons

**Base Spirit:** Bulleit Rye Whisky

RYE WHISKY + PEACH + ENGLISH  
 BREAKFAST TEA + LEMON CORDIAL  
 + ORANGE OILS



## MELON MARGARITA UP vg

Infusion with chilli off-cuts from our kitchen

**Base Spirit:** Agavita Tequila

TEQUILA + MELON + LIME  
 + GINGER & TURMERIC + CHILLI



## NAKED & FAMOUS HIGHBALL vg

Uses agave instead of this cocktail's standard honey to lower the impact on bees

**Base Spirit:** Elemental Mezcal

MEZCAL + GREEN CHARTREUSE + APEROL +  
 LIME + AGAVE + BUBBLES



## RUM PUNCH LOVE vg

Makes use of the whole lemon: peel infusion

**Base Spirit:** Havana 3 Rum

RUM + PORT + LIME + ORANGE + BITTERS



## BLACKBERRY BOULEVARDIER vg

Utilizes the whole lemon: peel zest & garnish

**Base Spirit:** Bulleit Bourbon

BOURBON + CAMPARI + VERMOUTH +  
 CREME DE MURE + LEMON ZEST



## GIN OLD FASHIONED vg

Upcycles the remaining tonic after pouring a G&T

**Base Spirit:** Konepajan Rooftop Gin

GIN + TONIC REDUCTION + CHERRY  
 BITTERS + LEMON ZEST



## PRICKLY THICKET FIZZ vg

Makes use of the whole lemon: peel infusion

**Base Spirit:** Smirnoff Vodka

VODKA + BLACKBERRY + LEMON + BITTERS  
 + BUBBLES



## GIN BASIL SMASH vg

Reclaims lemon pulp from juicing lemons

**Base Spirit:** Tanqueray Gin

GIN + BASIL + LEMON CORDIAL + CITRUS  
 OILS + SALT

# MOCKTAILS

## MAMA'S LEMONADE 7€

Thyme + Lemon + Rose Water

## 0.0% OLD FASHIONED 8€

Gordon's 0.0% Gin + tonic  
 reduction + cherry + lemon zest

## BERRY THYME 8€

Blueberry + Cranberry + Thyme  
 + Bitters



@HILLSDUMPLINGS

DRINKS MENU

HILLS  
 DUMPLINGS

# WINE



**GLASS**  
 12CL - 12€  
 16CL - 16€



**BOTTLE**  
 62€

## SPARKLING WINES

CHARLES ROUX  
**BLANC DE BLANCS BRUT**  
 Burgundy, France

## ROSÉ WINES

CHÂTEAU SAINT-ROUX  
**ROSÉ**  
 Provence, France

## WHITE WINES

STURMWOLKEN  
**RIESLING**  
 Pfalz, Germany

WINZER KREMS  
**GRÜNER VELTLINER BIO vg**  
 Kremstal, Austria

WEINGUT FOGT ONKEL DOKTOR  
**SCHEUREBE, RIESLING vg**  
 Rheinhessen, Germany

PARAJES DEL VALLE  
**MACABEO ECOLOGICO vg**  
 Jumilla, Spain

## RED WINES

LES CHIENS  
**GRENACHE NOIR, CALADOC**  
 Languedoc-Roussillon, France

TAGARO PASSO DEL SUD  
**APPASSIMENTO**  
 Puglia, Italy

--- Bottle only ---  
 ARTEVINO RIOJA VINÄ FORONDA SALBIDE  
**TEMPRANILLO**  
 Rioja, Spain

IL FALCHETTO  
**BARBERA D'ASTI LA MATA vg**  
 Piedmont, Italy

# BEER

## DRAFT BEERS- 40cl

BIRRA MORETTI 10€  
 MATTSSON IPA 10€

## BOTTLED BEERS

BIA SAIGON 9,5€  
 TSINGTAO 9,5€  
 TSINGTAO 0% 7€

## CIDER

HAPPY JOE 9,5€

## SODA

Pepsi, Pepsi Max 25cl: 4,50€  
 Hartwall Vichy 25cl: 3,50€

# RICE WINE

JINRO SOJU (35CL) 25€

TAHREI JUNMAI SAKE (18CL) 15€

GENSHU UMESHU (8CL) 10€  
 (Dessert Plum Wine)

# COFFEE

TEA- OOLONG, BLACK 4€

## ESPRESSO

ESPRESSO / DOPIO 3,20€ / 3,90€  
 BARISTA COFFEES 4,50€ / 5,20€  
 AMERICANO 3,90€