

# LOCAL PUBLIC EATERY

## OFFSALES

### B.Y.O.D.K. [BRING YOUR OWN DRINK KIT]

For when you want to bartend, but only a little bit because less time spent shaking and stirring, means more time for drinking

<b>LPE Caesar Kit</b>	<b>32</b>
1 bottle of Polar Ice Vodka (375ml), caesar mix (clamato, signature seasoning & spice), pepperoni sticks, pickle spears and steak spice for rimming [6 portions] [375ml Absolut Vodka instead +2]	
<b>Sassy Sangria Kit</b>	<b>37</b>
250ml cans of robust red and crisp white wine [each], guava and cranberry juices, Fever Tree Ginger Beer, the unexpected fun of Fireball [375ml] and a cucumber [6 portions]	
<b>Moscow Mule Kit</b>	<b>29</b>
375ml bottle of Absolut Vodka, 4 bottles of Fever Tree Ginger Beer, lime [6 portions]	
<b>Margarita Kit</b>	<b>48</b>
375ml bottles of El Jimador Reposado Tequila and Triple Sec, cane syrup, lime juice, lime and salt [6 portions]	
<b>Aperol Spritz Kit</b>	<b>70</b>
750ml bottles of Aperol and sparkling wine, two 355ml cans of club soda and an orange [12 portions]	

### BEER, ETC. - CANS & BOTTLES

<b>Pabst Blue Ribbon</b> • 6 x 355ml	<b>11</b>
<b>Bud Light</b> • 6 x 355ml   24 x 355ml	<b>14   45</b>
<b>Budweiser</b> • 6 x 355ml	<b>16</b>
<b>Corona</b> • 6 x 330ml	<b>19</b>
<b>Pilsner Urquell</b> • 4 x 500ml	<b>15</b>
<b>Stella Artois</b> • 6 x 355ml	<b>19</b>
<b>Steam Whistle</b> • 6 x 355ml	<b>16</b>
<b>33 Acres of Sunshine</b> • 6 x 355ml	<b>17</b>
<b>Wildeye x LOCAL 'Strawberry &amp; Passionfruit' Sour</b> • 4 x 473ml	<b>16</b>
<b>Parallel 49 Trash Panda IPA</b> • 6 x 355ml	<b>17</b>
<b>Glutenberg Pale Ale [GF]</b> • 4 x 473ml	<b>21</b>
<b>Guinness</b> • 4 x 440ml	<b>17</b>
<b>Lonetree Cider</b> • 4 x 473ml	<b>14</b>
<b>Hey Y'All Iced Tea</b> • 6 x 341ml	<b>16</b>
<b>Bud Light Seltzer</b> • Mango / Strawberry, 6 x 355ml	<b>18</b>
<b>White Claw</b> • Black Cherry / Mango, 6 x 355ml	<b>18</b>

### SPIRITS

<b>VODKA</b>	<b>Absolut</b> • 375ml	<b>21</b>
	<b>Polar Ice</b> • 1140ml	<b>48</b>
	<b>Tito's</b> • 750ml	<b>51</b>
	<b>Grey Goose</b> • 750ml	<b>71</b>
<b>GIN</b>	<b>Gordon's</b> • 375ml   1140ml	<b>21   50</b>
	<b>Tanqueray Rangpur</b> • 750ml	<b>58</b>
<b>TEQUILA</b>	<b>Patron Silver</b> • 50ml	<b>13</b>
	<b>Jose Cuervo Tradicional Plata</b> • 750ml	<b>38</b>
	<b>Casamigos Blanco</b> • 750ml	<b>109</b>
	<b>Casamigos Reposado</b> • 750ml	<b>122</b>
<b>RUM</b>	<b>Captain Morgan White Rum</b> • 750ml	<b>33   47</b>
<b>WHISK(EY)</b>	<b>Bulleit Bourbon</b> • 375ml   750ml	<b>33   57</b>
	<b>Seagram's V.O.</b> • 1140ml	<b>50</b>
	<b>Crown Royal</b> • 750ml   1140ml	<b>37   56</b>
	<b>Jameson</b> • 375ml   1140ml	<b>29   72</b>
	<b>Jack Daniel's</b> • 375ml   1140ml	<b>29   72</b>
	<b>Glenlivet 12yr Single Malt</b> • 750ml	<b>79</b>
	<b>Lot No.40</b> • 750ml	<b>52</b>
	<b>Fireball</b> • 375ml	<b>20</b>
<b>ETC.</b>	<b>Aperol</b> • 750ml	<b>38</b>
	<b>Campari</b> • 750ml	<b>39</b>
	<b>Cinzano Rosso</b> • 1000ml	<b>18</b>
	<b>Meagher's Triple Sec</b> • 750ml	<b>32</b>
	<b>Bailey's</b> • 1140ml	<b>58</b>

### WINE

#### GREAT EVERYDAY WINES

Our current delicious obsessions — drink these for value, taste and to toast with...

<b>Laurent Miquel White Blend</b> FR	<b>18</b>
<b>Le Fou Rosé</b> FR	<b>19.50</b>
<b>Tocado Garnacha</b> SP	<b>15.75</b>

### ROSÉ & BUBBLES

<b>Emotive 'Afterglow' Sparkling Rosé</b> BC	250ml Can	<b>6</b>
	4-Pack	<b>23</b>
<b>Cuveé Jean-Louis Brut Rosé</b> FR		<b>19</b>
<b>Roseline Rosé</b> FR		<b>24.50</b>
<b>Freixenet Cava</b> SP	200ml Bottle	<b>6.50</b>
<b>Zonin Prosecco</b> IT		<b>23</b>
<b>Chandon Brut</b> CAL		<b>32.50</b>
<b>Moët &amp; Chandon Brut Champagne</b> FR		<b>78</b>

### WHITE

<b>Emotive 'Chill Out' White</b> BC	250ml Can	<b>6</b>
	4-Pack	<b>23</b>
<b>Casal Garcia Vinho Verde</b> PT		<b>17</b>
<b>Toro Bravo Verdejo Sauvignon Blanc</b> SP		<b>16</b>
<b>The Hatch 'Bury the Hatchet' White Blend</b> BC		<b>20.50</b>
<b>Burrowing Owl Pinot Gris</b> BC		<b>27</b>
<b>Tantalus 'Juveniles' Chardonnay</b> BC		<b>28</b>
<b>Greywacke Sauvignon Blanc</b> NZ		<b>37</b>
<b>La Chablisienne Chablis</b> FR		<b>41</b>
<b>Cakebread Chardonnay</b> CAL		<b>77.50</b>

### RED

<b>Emotive 'Low Key' Red</b> BC	250ml Can	<b>6</b>
	4-Pack	<b>23</b>
<b>Cono Sur Pinot Noir</b> CH		<b>14.50</b>
<b>Montalto Cabernet Sauvignon</b> IT		<b>17.75</b>
<b>Mudhouse Pinot Noir</b> NZ		<b>33.50</b>
<b>Cedar Creek Merlot</b> BC		<b>21</b>
<b>Catena Malbec</b> ARG		<b>36</b>
<b>Louis Martini Cabernet Sauvignon</b> CAL		<b>28</b>
<b>Beringer 'Knights Valley' Cabernet Sauvignon</b> CAL		<b>44</b>
<b>The Prisoner Zinfandel+</b> CAL		<b>67.50</b>

### FRESH FRUITS

<b>Lemon</b> • each	<b>1.25</b>
<b>Lime</b> • each	<b>1</b>
<b>Orange</b> • each	<b>1</b>