

## Aperitifs

Campari, Pernod, Arak Touma,	06.00
Martini Bianco, Martini Extra Dry, Martini Rosso	07.00
Malibu	06.00

## Whiskeys& Spirits

### Premium Brands

#### Whiskeys:

Dewar's White Label, Canadian Club Jameson's, Famous Grouse	07.00
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#### Vodka:

Smirnoff Red, Stolichnaya Red	07.00
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#### Gin:

Beefeater Dry	07.00
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#### Rum:

Bacardi White, Cachasa White	07.00
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#### Tequila:

Camino Blanco	07.00
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### Super Premium Brands

#### Whiskeys:

Johnnie Walker, Red Label, J&B, Jack Daniel's, Grant's	08.50
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#### Vodka:

Absolut Blue, Stolichnaya Crystal, Smirnoff Black, Russky Standard	08.50
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#### Gin:

Gordon's Dry, Tanqueray	08.50
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#### Rum:

Havana Club, Captain Morgan Gold	08.50
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#### Tequila:

Jose Cuervo Gold,	08.50
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### Deluxe Brand

#### Whiskey:

Knockando, Glenlivet, Chivas Regal, Johnnie Walker Black Label, Dimple	10.00
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#### Vodka:

Belvedere, Fashion Luxury	10.00
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### Luxury Brand

#### Whiskey:

Johnnie Walker, Blue Label	38.00
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Royal Salute	30.00
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Johnnie Walker, Gold & Green Label	20.00
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Macallan	12.00
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Vodka: Grey Goose	12.00
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#### Grappa

Alexander Platinum	08.50
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Alexander Prosecco	12.50
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Alexander Sauvignon	08.50
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## Cognac and Armagnac

Hennessy	XO	30.00
Courvoisier	XO	30.00
Remy Martin	XO	30.00
Delmain	XO	10.00
Martell Cordon Blue	V.S.O.P	20.00
Remy Martin	V.S.O.P	20.00
Hennessy	V.S.	20.00
Martell	V.S.	14.00
Les Sables Fauves	V.S.O.P	10.00

## Liqueurs & Digestives

Bardinet Amaretto	06.00
Bon Père Williams	09.00
Baileys, Drambuie	07.50
Fassbind Williams, Calvaclub Calvados	06.00
Grand Marnier, Cointreau, Kahlúa, Cherry Brandy, Sambuca, Kirschwasser	

## Shots

B 52 Kahlúa, Baileys, Grand Marnier	09.00
Electric Banana Tequila, Crème de Banane	08.00
Monkey Brain Peach Tree, Baileys, Grenadine	08.00
Flaming Lamborghini Sambuca, Kahlúa, Baileys, Blue Curacao	10.00
Blue Kamikaze Vodka, Triple Sec, Lime	09.00

## Specialty Cocktails

After Dark Tia Maria topped with Cola	08.00
Blue Tequila, Triple Sec, Blue Curacao, Grapefruit juice	09.00
Melon Cooler Crème de Melon, Crème de Coconut, Pineapple juice, Lemon juice, Sugar Syrup	08.00
Jolie Collins Gin, Lemon juice and Lime juice	08.00
Jack Rose Calvados, Grenadine, Lemon juice	09.00

## Classic Cocktails

Long Island Iced Tea Rum, Gin, Vodka, Tequila, Triple Sec, Lemon juice with Coca cola	12.00
Bloody Mary Vodka, Tomato juice	08.00
Americano Campari, Martini Rosso, Soda Water	08.00
Mai Tai White and Gold Rum, Triple Sec, Orange, Pineapple, Lemon, Grenadine	08.00
Pina Colada Rum, Coconut Liqueur, Coconut milk, Pineapple juice	08.00
Singapore Sling Gin, Cherry brandy, Triple sec, Benedictine, Lemon, Pineapple, Soda Water	09.50
Bronxville Gin, Vodka, Lemon juice, Orange juice, Mango juice, Grenadine	09.00
Mojito Rum, fresh Mint, Sugar, Soda and Lemon juice	08.00
Caipirinha Cachaca, Fresh Lime, Brown Sugar	08.00
Caipiroscka Vodka, Brown Sugar, Lemon juice	08.00
Margarita Tequila, Triple Sec, Lemon juice	08.00
Daiquiri White Rum with Lemon juice	08.00
Whiskey Sour Scotch Whiskey, Lemon juice, Brown Sugar	08.00
White Russian Kahlúa ,Vodka, Cream	08.00
Alexander Brandy, Cream De Cacao, Tia Maria	08.00
Manhattan (dry, medium or perfect) Whisky, Vermouth, Angostura	08.00

## Mocktails

Dead Sea Mango Mango juice, Yoghurt, Sugar (Frozen)	05.00
Florida Guava Juice, Mango Juice, Orange juice, Lemon juice, Grenadine	05.50
San Francisco Orange juice, Pineapple juice, Lemon juice, Grenadine	05.00
Lemon Frozen Mint Lemon, Fresh Mint, Sugar	05.50
Oceanic Grapefruit juice, Pineapple juice, Tonic Water	05.00
Torero Orange juice mixed with Guava, Grapefruit juice	05.50
Sunshine Grenadine topped with Sprite	05.00

## Waters and Soft Drinks

Nestlé Mineral Water	Small	0.500   01.60
Nestlé Mineral Water	Large	1.500   02.60
S. Pellegrino Sparkling Water	Small	0.250   03.50
S. Pellegrino Sparkling Water	Large	0.750   06.00
Perrier Sparkling Water	Small	0.200   03.15
Perrier Sparkling Water	Large	0.750   06.00
Acqua Panna Water	Large	1.000   06.00
Pepsi, Diet Pepsi, Miranda, 7up, Diet7up		0.330   02.80
Bitter Lemon, Tonic Water, Soda Water		0.330   02.80
Ginger Ale, Pink Lemonade, Cranberry, Grenadine		0.330   02.80
Red Bull		0.250   04.50

## Juices

Freshly Squeezed Juices: Orange, Lemon, Pineapple, Green Apple		0.250   03.25
Chilled Juices: Apple, Mango, Guava, Grapefruit, Orange, Tomato, Cranberry		0.250   02.60

## Beers

<b>Imported</b>		
Heineken, Corona		0.330   08.25
<b>Local</b>		
Amstel		0.330   06.50
Beer, Non Alcoholic		0.330   03.50
<b>Draft</b>		
Amstel Draft	Large	0.500   08.60
Amstel Draft	Small	0.300   06.00
Shandy	Large	0.500   09.00
Shandy	Small	0.300   06.50

## Coffees & Teas

Espresso		02.40
Double Espresso		02.70
Mövenpick Coffee		02.20
Mövenpick Cappuccino		02.70
Café Late		02.70
Turkish Coffee		02.20
Hot Chocolate		02.70
Tea Selection		02.20

## Specialty Coffees

Irish Coffee		07.50
Jameson, Coffee, whipped Cream, Brown Sugar		
Italian Coffee		07.00
Amaretto, Coffee, whipped Cream, Brown Sugar		
French Coffee		07.50
Brandy, Coffee, whipped Cream, Brown Sugar		
Swiss Coffee		07.00
Kirshwasser, White Sugar, Coffee		

All prices are quoted in Jordanian Dinar, excluding 10% service charge and 7% government tax, 16% government tax applies on alcoholic beverages

Smoking a cigar can be an art form, all to itself. Here`s a guide on how to get the most out of it.

### Cigar Etiquette

In 1967 Zino Davidoff outlined a protocol for smokers in his diary for connoisseurs. It is a charter and code for smokers and remains as valid today as it was when he wrote it.

Among his directives were some don`ts and do`s

Don`t touch the Flame directly to the foot of the cigar  
Don`t ask someone else for a light. This is a personal affair  
Don`t hold the cigar between your index and middle finger  
Don`t inhale any smoke  
Don`t clench it between your teeth  
Don`t put the cigar in your mouth to relight it  
Don`t dunk your cigar in port or brandy, a habit of Churchill  
Don`t put your cigar out by crushing it in an ashtray  
Don`t use a penknife to cut or a lance to pierce the end of the Cigar

Do allow the cigar to cool down for a minute after lighting it

Do take a puff no more than twice a minute

Do take your time smoking it

Do hold the Cigar between your index and thumb

Do let your ash get long it should fall on its own

Do let the Cigar die a dignified death

### Tips

- When you start, the angle you hold the cigar should be 30°
- If your cigar burn unevenly, turn the slowest burning part to the bottom
- Band on or off? Either is acceptable. Band should be peeled.
- If you must puff on the cigar to get it going, use quick, short, easy puffs.

### Shapes and Sizes

There are cigars of every shape and every size. Certain sizes and shapes have gained popularity and have become widely recognized. Cigar names such as have specific meanings.

The following lists the most well-known shapes.

	Length Ring Gauge	
	Inches	mm
Robusto	5	19.8
Churchill	7	18.7
Corona	5.5	16.7
Short Corona	5	16.7
Cigarillos	4	10.3

Enjoy your Smoke!!!

## Cigar Suggestion

Cohiba	
Esplendidos	27.00
Siglo VI	25.00
Robustos	18.00
Siglo III	16.00
<b>Romeo Y Julieta</b>	
Churchill A/T	21.00
Grand Corona	16.00
No.1	14.00
<b>Montecristo</b>	
No.2	16.00
No.1	14.00
<b>Punch</b>	
Double Corona	19.00
Punch Punch	14.00
<b>Partagas</b>	
Serie D No. 4	14.00

## Fine Wines

2006	Château du Glana, Saint Julien, France	75.00
1999	Château le Bosco, Saint Estephe, France	102.00
2008	Edicion Limitada Rioja, Bodega Lan, Fuenmajor, Tempranillo, Mazuelo, Graciano	155.00
2005	Tignanello, Antinori, Tuscany, Sangiovese – Cabernet Sauvignon – Cabernet Franc	170.00
2001	Luce, Marchesi Frescobaldi, Piemonte, Sangiovese-Merlot	200.00
2000	Barbaresco, Angelo Gaja, Piemonte, Nebiolo	273.00
1995	Château Lynch-Bages, 5ième Cru Classé, Pauillac, Cabernet Sauvignon-Cabernet Franc-Petit Verdot	430.00
1998	Château Margaux, 1er Grand Cru Classé, Margaux Cabernet Sauvignon-Merlot-Cabernet Franc-Petit Verdot	600.00

Please ask your server for our entire wine selection