

BARRIQUE & JAVA

SHARED PLATES

Chips & Dip | 5.50

Potato chips served with avocado & poblano ranch

Truffle Popcorn | 5

White truffle oil seasoned popcorn

Marinated Olives | 8

Confit garlic, chillies, thyme, lemon zest

Cheese | 20

*Degustation of local artisan cheeses
with housemade accompaniments*

Charcuterie | 28

*Degustation of local artisan cured meats & cheeses
with housemade accompaniments*

ALL MENU ITEMS ARE SUBJECT TO CHANGE
ACCORDING TO SEASONALITY AND AVAILABILITY.



GLUTEN FREE



VEGAN

BARRIQUE & JAVA

SPECIALTY COFFEE

Coffee | 3

Espresso | *single 3.50 double 4.50*

Americano | *single 3.50 double 4.50*

Espresso Macchiato | 4

Cappuccino | 5.25

Café Latte | 5.25

Café Mocha | 5.25

Caramel Macchiato | 5.25

Vanilla Chai Latte | 5.25

Hot Chocolate | 4.50

Flavour Shots | *vanilla .50 caramel .50 hazelnut .50*

Milk Alternatives | *Almond or Soy*

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WARMERS

B52 | 12

Baileys, Kahlúa, Grand Marnier, coffee, whipped cream

Baileys Coffee | 12

Baileys, coffee, whipped cream

Irish Coffee | 12

Jameson Irish Whiskey, coffee, whipped cream

Monte Cristo | 12

Kahlúa, Grand Marnier, coffee, whipped cream

Spanish Coffee | 12

Kahlúa, St-Rémy VSOP Brandy, coffee, whipped cream

Frangelico Coffee | 12

Frangelico, coffee, whipped cream

Amaretto Coffee | 12

Disaronno, coffee, whipped cream

Drambuie Coffee | 12

Drambuie, Baileys, coffee, whipped cream

Blueberry Tea | 12

Disaronno, Grand Marnier, coffee, whipped cream