



# BAR SNACKS

## BAKED POTATOES \$78

Triple cooked potatoes in Olive Oil with Oregano and Garlic Salt

## JALAPENO POPPERS \$85

Fresh Jalapeno stuffed with Mozzarella, Cheddar Cheese, Basil & Fresh Chili served with Fresh Sliced Lime

## HALLOUMI FRIES \$93

Marinated Plant-Based Pesto, Halloumi Lightly Breaded and Fried

## CARBONARA CROQUETTES \$73

Feta, Bacon, Mozzarella, Diced Grilled Onion, Croquets rolled in a Lite Bread Crumb and Pan Fried served with Black Pepper and Chipotle Sauce

## SMOKED SALMON CRACKERS \$58

Rolled Smoked Salmon, Lemon & Cream Cheese with Capers on Crispy Bread Stick

## BACON WRAPPED ASPARAGUS SKEWERS \$85

Steamed Asparagus Wrapped with Smoked Streaky Bacon with Black Pepper Corns

## SPICY BEEF & LAMB SAUSAGE SKEWERS \$65

Spicy Beef & Lamb Merguez Sausage, Feta & Buffalo Mozzarella

## B&G SUMMER GUACAMOLE & TORTILLA CHIPS \$98

Smashed Avocado, Watermelon, LimeYuzu Chili , Basil, Coriander

## BRUSCHETTA \$85

Olive & Thyme Sourdough toasted in Garlic Butter & Extra Virgin Olive Oil Topped with Cherry Tomato , Buffalo Mozzarella & Basil

# BAO TACOS

(3x Bao Buns)

## GRILLED SIRLION STEAK & CHIPOTLE \$112

## SPICY SLOW COOKED LAMB, FRESH SPINACH & JALAPENO YOGURT \$108

## GRILLED HALLOUMI SUN-DRIED TOMATO \$83

## SLOW COOKED CHICKEN BREAST LETTUCE TOMATO CORRIANDER AND CUCUMBER WITH MANGO CHUTNEY \$95





# ESPRESSO MARTINI

## **The Classic Espresso Martini**

Vodka, Kahlua, Espresso

**\$75**

**Happy Hour:60**

## **Salted Caramel Espresso Martini**

Vodka, Caramel, Espresso, Pink Himalayan Salt

**\$79**

**Happy Hour:60**

## **Almond Espresso Martini**

Vodka, Dissarano, Frangelico, Espresso, Vanilla

**\$89**

**Happy Hour:70**

## **Vanilla Spiced Espresso Martini**

Spiced Rum, Dissarano, Espresso, Vanilla

**\$89**

**Happy Hour:70**

## **Citrus Espresso Martini**

Gin, Aperol, Espresso, Orange Bitters

**\$80**

**Happy Hour:65**

**PRICES SUBJECT TO 10% SERVICE CHARGE**

# BLEND & GRIND

COFFEE | BRUNCH | COCKTAILS





# SIGNATURE COCKTAILS

## **Pandan Negroni**

**\$98**

Pandan Gin, Campari, Martini Rosso

## **Eggsellent**

**\$110**

Gin, Basil, Cardamom, Egg Yolk, Egg White, Lemon

## **Wabi Sabi**

**\$110**

Gin, Cucumber, Wasabi, Lime, Soda

## **Drag On Gin**

**\$132**

Gin, Elderflower, Dragon Fruit, Mint, Lemon

## **Grinded Fashioned**

**\$121**

Coffee Whiskey, Blueberry, Ginger, Extra Dry Martini, Bitters

## **Mt. Matcha**

**\$132**

Matcha Rum, Pineapple, Frangelico, Vanilla, Matcha Foam

## **Bubble Me**

**\$132**

Sake, Lillet, Chambord, Yuzu

## **The Bee Star**

**\$132**

Whiskey, Chambord, Star Anise, Honey, Lemon

## **Picante Picante**

**\$98**

Chili infused Tequila, Pineapple, Yuzu, Ginger

## **Hello Peño**


**\$110**

Vodka, Lillet, Cucumber, Jalapeño, Lime

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# WINES

## WHITE WINES

### Sauvignon Blanc

Tasting notes: *Crispy, Acidic, Hints of Grass* Region: NZ, Marlborough

Happy hour: \$50

Per glass / per Bottle

**\$70/\$320**

Happy hour: \$50

### Pinot Grigio

Tasting notes: *Citrus, Hints of Lemongrass, Grapefruit and Green Apple* Region: ITL, Trento

**\$79/\$370**

### Chardonnay

Tasting notes: *Dry, Floral, Hints of Apple & Lemon* Region: ITL, Veneto

**\$88/\$430**

## RED WINES

### Chianti

Tasting notes: *Dry & Spicy, Hints of Black Pepper & Tobacco* Region: ITL, Tuscany

Happy hour: \$50

**\$70/\$320**

Happy hour: \$50

### Cabernet Sauvignon

Tasting notes: *Medium Tannins, Hints of Plum & Dark Fruit* Region: AUS, Margaret River

**\$82/\$400**

### Cannonau

Tasting notes: *Smooth & Fruity, Hints of Black Current* Region: ITL, Sardinia

**\$110/\$520**

## ROSE

### Montrose

Tasting notes: *Refreshing, Crispy & Citrus, Hints of Strawberry & Peach* Region: FRA, Tourbes

Happy Hour: \$50

**\$70/\$320**

Happy Hour: \$50

### Rosalba

Tasting notes: *Medium Acidity bit sweet, Hints of Strawberry & Watermelon* Region: ITL, Friuli

**\$110/\$520**

## SPARKLING

### Classer

Tasting notes: *Light & Fizzy, Refreshing, Hints of Apple & Apricot* Region: ITL, Veneto

**\$70/320**

### Moet Brut

Tasting notes: *Bold & Fizzy, Hints of Pear & Apple* Region: FRA, Epemay

**\$950**

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## BOTTLED BEERS

LAGER

**Peroni**

\$60

**happy hour: \$45**

PILSNER

**The Peak**

\$75

**happy hour: \$60**

*Tasting notes: distinctive pilsner lager with a smooth malt backbone and floral, spicy, and citrus hop notes. Crisp, complex, refreshing, and perfectly session able.*

PALE ALE

**Yau**

\$75

**happy hour: \$60**

*Tasting notes: Dry hopped with American and New Zealand hop varieties, bringing an aroma reminiscent of citrus and tropical fruit*

IPA

**Big wave Bay**

\$75

**happy hour: \$60**

*Tasting notes: Big, bold, aromatic West Coast IPA with tropical, citrus, and stone fruit flavors and aromas and a balanced malt backbone*

## BEERS ON TAP

LAGER

**Peroni**

\$80

**happy hour: \$70**

GOLDEN ALE

**Seven Brews**

\$88

**happy hour: \$70**

*Tasting notes: Super refreshing with a light body, a nice little touch of a citrus and super clean finish 4.5%*

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# SPIRITS

## Vodka

HSE Vodka \$60  
Absolut \$68  
Tito's \$78  
Greygoose \$98

## Gin

HSE Gin \$60  
Bombay Sapphire \$68  
Tanqueray \$78  
Hendricks \$110  
Malfy \$118  
Roku \$125  
Two Moons Calamansi \$132  
Perfume Tree \$168

## Rum

HSE Rum \$60  
Havana 3 yrs \$68  
Havana 7 yrs \$110  
Kraken Spiced Rum \$78

## Whiskey

HSE whiskey \$60  
Jameson \$68  
Jack Daniels \$68  
Glenfiddich 12 yrs \$110  
Hennessey V.S.O.P \$168

## Tequila

HSE Tequila \$60  
AC/DC Blanco \$98  
AC/DC Reposado \$110

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