

Belo

Bar & Kitchen

DRINK MENU

THE WONDER COCKTAILS

TAJ MAHAL	\$15
Bombay Sapphire gin, fig & thyme agave, lime juice, egg white, tonic water	
TEOTIHUACAN	\$15
Illegal Mezcal, lime juice, maple ginger, apple cider	
EASTER ISLAND	\$16
Angel's envy bourbon, whisky mocha cream, chocolate syrup chocolate bitters	
GREAST WALL OF CHINA	\$14
Grey goose vodka, matcha, lemon juice, rocket botanical, agave	
MACHU PICCHU	\$15
Patron silver, pear & anise star shrub, lime juice, st germain	
RASTARO	\$15
Grey goose vodka, carrot juice, chai cream, lemon juice, Lo-Fi aperitifs	
ANGKOR	\$13
Bacardi 8 yrs rum, dragon fruit puree, lime juice, orange demerara syrup, heavy cream	
COLOSSEUM	\$16
Angel's envy bourbon, Dusse cognac, pomegranate & cinnamon agave, aromatic bitters	
PYRAMIDS OF GIZA	\$15
Coffee infused mezcal, bacardi spiced rum, all spices agave, orgeat	

*We do not substitute cocktail ingredients

DRAFT BEER

WARSTEINER PILSNER	\$7
PERONI	\$7.5
HEINEKEN	\$7
BLUE MOON	\$7.5
GUINNESS	\$8
HOBOKEN BODI BLONDE	\$7.5
HOBOKEN CITY IPA	\$8
HOBOKEN DAY LIGHT	\$5

BUBBLE

BRUT BLANC, ANDRE DELORME	\$12/\$42
BRUT ROSE, ANDRE DELORME	\$12/\$42
PROSSECO, FASCINO	\$12/\$42
BRUT, VEUVE CLIQUOT	\$135

RED WINE

CABERNET SAUVIGNON, WILD FIGHTER, CA	\$13/\$48
COTES DU RHONE, VIEUX CLOCHER, FR	\$12/\$42
PINOT NOIR, MONTE DEGLI, IT	\$13/\$48
BARBARA D'ALBA, TERRE DEL BAROLO, IT	\$13/\$48
MALBEC, AGUA DE PRIEDA, ARG	\$12/\$42
BAROLO, TERRE DI BO, IT, 2018	\$74
ST EMILION GRAND CRU, CHATEAU YON, FR	\$52
CABERNET SAUVIGNON, CARANO, SONOMA	\$68

WHITE & ROSE

PINOT GRIGIO, MONTE DEGLI, IT	\$12/\$42
SAUVIGNON BLANC, RESERVE TURANT, FR	\$13/\$48
CHARDONNAY, UNOAKED, CA	\$13/\$48
RIESLING, VONMULLER, GR	\$12/\$42
ROSE, NOTORIOUS PINK, SOUTH FRANCE	\$14/\$52