

DISTILERIJA

RAFINUOTI PROCESAI

Kitchen is open till 1:00, till 2:00 on weekends

SNACKS

Mac'n'Cheese Balls – deep fried goodness boosted with bacon 4.00

Fried bread with **Camembert** cheese 6.00

Spring Rolls with prawns made from scratch. Go with refreshing yoghurt sauce 6.00

Juicy **chicken lollipops** and their companions: fresh celery, carrot and cucumber sticks, refreshing yoghurt sauce 5.00

Say hi to Mexico, when you want a quick bite. 6.50 | 7.00
A folded and grilled tortilla filled with chicken or beef – **Quesadilla**. Mild hot sauce to go with

Green and black olives, soaked in essential kitchen oils 4.00

Herring Tartar – our Christmas season special is back by the popular demand. With roasted potato cubes and mushrooms 6.00

Gin-marinated salmon **Tar Tar** with a light **Distillery** twist 7.00

Tuna Tartar – fresh chopped tuna on wakame bed with delicate touch of roasted sesame paste mayo 9.00

A plate to go with **wine-tasting**. Includes 4 types of select cheese 10.00

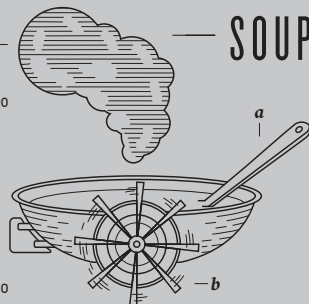
A plate to go with **beer-tasting**. Includes: beef cured in Distillery, Serrano ham, spicy salami, hard cheese, marinated olives 16.00

Mini hot appetizer platter - when you want a lil' bit of everything. Includes: Mac&Cheese mini donuts with bacon, chicken lollipops, Spring Rolls with prawns and fried bread with Camembert cheese 18.00

SOUPS

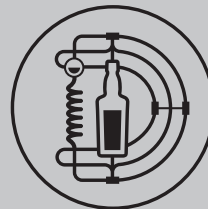
House-made **Minestrone** with meat. Or as we like to call it – a soup for the revelers. Opens your eyes, unpopps your ears and deals with the hunger 4.00

Borsch with ribs – very very serious stuff stuffed with ribs 4.50



A cool, pink culinary masterpiece. Cold, refreshing and slightly sour – **Distillery's cold beetroot soup** 4.00

Pleasantly hot and spicy **tomato soup** with seafood 4.50

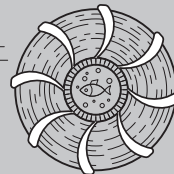


SALADS

- **Caesar salad:** 5.00 | 6.00 | 7.00 | 8.00
classic | with crispy bacon | with grilled chicken | with grilled prawns
 - **Glazed beetroot and goat cheese** salad with dried cherry tomatoes and balsamic vinegar sauce 7.00
 - **Nicoise salad** with **fresh grilled tuna** fillet – grilled tuna fillet, baby potatoes, bean sprouts, tomatoes, olives, runny soft boiled egg 8.00
-

HEARTY MAIN DISHES

- | | |
|---|---|
| Steak Diane – wonderful rib eye dry aged for 18 days served with grilled vegetables and creamy mustard sauce 19.00 | The Vienna Schnitzel – the realest tenderized and thinned veal served with potato mash and coleslaw 8.00 |
| Tuna “Steak” Roast – grilled tuna fillet served with baby potatoes and grilled vegetables. Best things are grilled you knows 15.00 | Beer-battered fish with fries, mushy peas and Tartar sauce. In other words – Fish&Chips 8.00 |
| Vikings’ Gold Fish - salmon steak with fried rice and vegetables. Order this and you nailed it 10.00 | Mac’n’Cheese – the ‘Murican classics served in cast iron pan. Lots and lots of gooey cheese! 7.00 |
| Sticky pork ribs with Coleslaw salad and fries seasoned with truffle oil and Parmesan crumbs 9.00 | Chicken steak pampered by the best kitchen masseur. Served with veggies and fries 7.00 |
| Lamb Sausages – grilled lamb sausages infused with beautiful aromas served with potato mash and oniony gravy 9.00 | Tagliatelle with seafood - made with white wine sauce and crunchy vegetables 7.00 |



SANDWICHES

Classic **house burger** with juicy beef, caramelized onions, Emmental cheese and Guinness beer sauce. Comes with a side of fries, seasoned with truffle oil and Parmesan crumbs

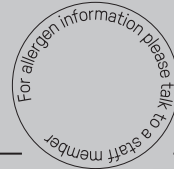
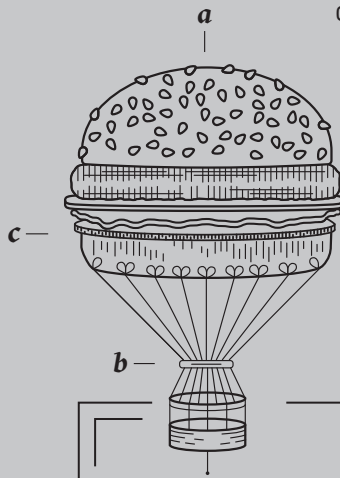
— 8.00

Our “**all included**” burger with more crispy bacon and an egg “sunny side up”. Fries and blue cheese sauce on the side

— 9.00

Pulled pork sandwich with beer and barbeque sauce, coleslaw salad, jalapenos and pickles

— 7.00



DESSERTS

Chilled cream cheese on top of a crumb crust, covered with forest berry sauce. In other words – **cheesecake** 4.00

The Ace of Spades of the desserts - the highly adored **Crème Brûlée** 4.00

Fondant au chocolat or chocolate lava cake. An explosion of taste right onto your plate. Served with ice-cream that's guaranteed to finish you off 4.00

The coldest dessert there is – **ice cream**, topped with roasted nuts and berry sauce 2.50

WHISKEYS

IRISH WHISKEY

Tullamore Dew	4.00
Tullamore Dew XO	4.00
Tullamore Dew 12 YO	6.00
Jameson	5.00

Scotch whisky

Grant's	4.00
Grant's Ale Cask	4.00
Grant's Sherry Cask	4.00
Grant's Signature	4.00
Grant's Master Blender Edition	4.00
Monkey Shoulder	5.00
Dewar's Special Reserve 12 YO	5.50
Chivas Regal 12 YO	6.00

USA WHISKY

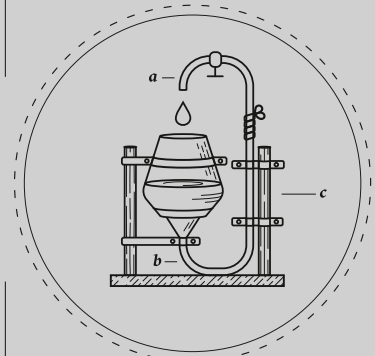
Jack Daniel's	5.00
Gentleman Jack	6.00
Jack Daniel's Single Barrel	7.00
Jack Daniel's No.27 Gold	10.00
Woodford Reserve	5.50
Distiller's Select	
Elijah Craig	6.00

SINGLE MALT

Glenfiddich 12 YO	6.50
Glenfiddich 15 YO	7.00
Glenfiddich Project XX	9.00
Glenfiddich IPA	9.00
Glenfiddich 18 YO	10.00
Glenfiddich 21 YO	15.00
Glenfiddich 26 YO	35.00
Tullamore Dew 14 YO	6.00
Aberfeldy 12 YO	7.00
Aberfeldy 16 YO	9.00
Ardbeg 10 YO	7.00
Aultmore 12 YO	7.00
Aultmore 18 YO	12.00
Balvenie Doublewood 12 YO	7.00
Balvenie Carribean Cask 14 YO	10.00
Caol Ila 12 YO	7.00
Cardhu 12 YO	7.00
Dalmore 12 YO	7.00

Dalmore 15 YO	10.00
Dalmore 18 YO	15.00
Dalmore Cigar Malt Reserve	12.00
Dalmore King Alexander III	20.00
Dalwhinnie 15 YO	7.00
Glenmorangie 10 YO	7.00
Glenkinchie 12 YO	7.00
Jura Origin 10 YO	7.00
Laphroaig 10 YO	7.00
Nikka Pure Malt Red	7.00
Talisker 10 YO	7.00
Tullibardine 225 Sauternes	7.00
Tullibardine 228 Burgundy	7.00
Tullibardine 500 Sherry	7.00
Bruichladdich Port Charlotte	7.00
Bruichladdich Clasic Laddie	7.00
Bruichladdich Octomore	15.00
Lagavulin 16 YO	8.00

Michel Couvreur Malt	9.00
Michel Couvreur Special Vatting	15.00
Michel Couvreur Blossoming Auld Sherried	20.00
Oban 14 YO	8.00
Glendalough 13 YO Mizunara Cask Finish	9.00
Macallan 12 YO	9.00
Macallan 18 YO	25.00



RUM	
Bacardi Superior	4.00
Bacardi Black	4.00
Bacardi Gold	4.00
Bacardi Reserva	5.00
Bacardi 8 YO	6.00
Cachaca do Brazil Samba	4.00
Bayou Silver	5.00
Bayou Spiced	5.00
Bayou Select	5.00
Sailor Jerry	5.00
Don Papa	6.00
Pyrat XO	6.00
Zacapa Gran Reserva 23 YO Solera	7.00

VODKA	
Finlandia	4.00
Finlandia Blackcurrant	4.00
Finlandia Cranberry	4.00
Finlandia Grapefruit	4.00
Finlandia Lime	4.00
Finlandia Platinum	6.00
Stoli Vanil	4.00
Grey Goose Original	5.00
Ciroc	6.00
elit™ by Stolichnaya®	6.00
Ketel One	6.00
Beluga	6.00

BRANDY	
Torres 15	4.00
Fernando de Castilla	5.00

Cognac	
Courvoisier VS	6.00
Courvoisier VSOP	7.00
Courvoisier XO	20.00
Baron Otard VS	7.00
Remy Martin VSOP	8.00
Hennessy VSOP	8.00

CALVADOS	
Calvados Boulard	5.00
Grand Solage	

TEQUILA	
Sauza	4.00
Sauza Gold	4.00
Tres Sombreros Blanco	5.00
Tres Sombreros Reposado	5.00
KAH Blanco	7.00
KAH Reposado	7.00
KAH Anejo	7.00
Patron Silver	7.00
Patron Reposado	7.00
Patron Anejo	7.00

Mezcal	
El Senorio Reposado	5.00

Gin	
Bombay Sapphire	4.00
Star of Bombay	6.00
Broker's	5.00
Blackwood's Vintage	5.00
Crafter's	5.00
Dutch Courage Old Tom's	5.00
Glendalough	5.00
Glendalough (seasonal)	6.00
Jodhpur Reserve	5.00
Rutte Celery	5.00
Saffron	5.00
Sylvius	5.00
Tanqueray	5.00
Tanqueray Rangpur	6.00
Tanqueray Ten	7.00
Wenneker Eldeflower	5.00
Wenneker Genever	5.00
Aviation	6.00
The Botanist	6.00
Bulldog	6.00
Gastrogin	6.00
Gin Mare	6.00
G'vine Nouaison	6.00
Hendrick's	6.00
Jinzu	6.00
Sipsmith	6.00
Costwolds	7.00
Nikka Coffey Gin	7.00
Monkey 47	8.00
Napue	8.00
Koskue	9.00
Alkkemist	9.00
Cooperhead	10.00

Grappa	
Nonino Vuisinar Riserva	5.00

PISCO	
Torres Pisco Gobernador	5.00

LIQUEUR	
Bailey's	4.00
Cointreau	4.00
Jagermeister	4.00
Kahlua	4.00
Passao	4.00
Amaretto Disaronno	5.00
Frangelico	5.00
Galliano	5.00
Jack Daniel's Honey	5.00
Jack Daniel's Fire	5.00
Chambord	5.00
Drambuie	5.00
Patron XO Cafe	6.00
Chartreuse Grun	6.00
St. Germain	6.00

BITTER	
Amaro di Angostura	4.00
Aperol	4.00
Campari	4.00
Fernet Branca	4.00
Martini Riserva Bitter	4.00
Pimm's No 1	4.00
Unicum	4.00

Vermouth	
Lillet Blanc	4.00
Martini Riserva Speciale Ambrato	4.00
Martini Riserva Speciale Rubino	4.00
Noilly Prat Dry	5.00

SAMBUCA	
Molinari Sambuca Extra	5.00

ABSINTHE	
Xenta Absenta	5.00

PASTIS	
Ricard	5.00

DRAFT BEER

DISTILERIJA BEER • 400 ML

Distilerija No.1 Sakiškių Gin & Tonic IPA 4.00
5,1% | Lithuania | IPA

RAUDONŲ PLYTŲ • 400 ML

Bėganti Kopa | 4,5% | Lithuania | Witbier 3.20
Bocmano Ūsai | 6,0% | Lithuania | American IPA 3.20
Ungurio Koja | 5,3% | Lithuania | Unfiltered Lager 3.20

500 ML

Amstel | 5,0% | Netherlands | Lager 3.50
Brooklyn Lager | 5,2% | USA | Lager 3.80
Guinness | 4,2% | Ireland | Stout 4.00
Krönenbourg Blanc | 5,0% | France | Witbier 3.80
Krönenbourg Original Lager | 4,2% | France | Lager 3.80
Newcastle Brown Ale | 4,7% | Netherlands | Brown Ale 3.80
Peroni | 5,1% | Italy | Lager 3.80
Stella Artois | 5,2% | Belgium | Lager 3.80
Švyturio Ekstra | 5,2% | Lithuania | Lager 3.20



BOTTLED BEER

Genio alus | 330 ml | Lithuania

We are here to help you choose your favourite beer style

Sakiškių Alus | 330 ml | Lithuania

We are here to help you choose your favourite beer style

Affligem Blonde | 300 ml | 6.8% | Belgium | Belgian Pale Ale 3.50

Brooklyn East IPA | 355 ml | 6.9% | USA | IPA 3.50

from 3.50

from 3.50

Hoegaarden | 330 ml | 4.9% | Belgium | Witbier 3.50

Lefe Brune | 330 ml | 6.5% | Belgium | Belgian Dark Ale 3.50

Einstök Pale Ale | 330 ml | 5.6% | Iceland | Pale Ale 4.00

Einstök White Ale | 330 ml | 5.2% | Iceland | Witbier 4.00

Liefmans Kriek | 330 ml | 6.0% | Belgium | Lambic 4.50

Draft cider

Strongbow

500 ml | 5.0% | Great Britain | Apple Cider

3.80

Bottled cider

Westons Old Rosie Cloudy Cider 4.50

500 ml | 7.3% | Great Britain | Apple Cider

Ecusson Brut 4.00

330 ml | 5.0% | France | Dry Apple Cider

Ecusson Doux 4.00

330 ml | 2.5% | France | Sweet Apple Cider

Ecusson Rose 4.00

330 ml | 3.0% | France | Sweet Apple Cider

NON-ALCOHOLIC BEER / CIDER

Beck's Alcohol Free | 330 ml | 0.0% | Germany | Low Alcohol Beer 3.50

Carlsberg Non-alcoholic | 330 ml | 0.5% | Denmark | Low Alcohol Beer 3.50

Kronenbourg Blanc Non-Alco | 330 ml | 0.5% | France | Low Alcohol Beer 3.50

Stowford Press Low Alcohol | 330 ml | 0.5% | Great Britain | Low Alcohol Cider 3.50

Brew Dog Nanny State | 330 ml | 0.5% | Great Britain | Low Alcohol Beer 4.00

GIN 71

AMERICAN ONLY AT DISTILLERS

71 – that’s how many attempts it took to create this refined surprise with a subtle reminder. **In the process:** Hendrick’s gin and more.

– 8.00

SAFFRON Old-Fashioned

One of the oldest cocktails that doesn’t get old. A classic taste with a slight twist by our institution. **In the process:** whiskey of choice, sugar, bitter, orange peel aroma and our own made saffron syrup.

WOODFORD’S RESERVE / GENTLEMEN’S JACK / MONKEY SHOULDER

– 8.00

Passion LEMONADE

The first sip is like a jump in the pool when its +30. **In the process:** gin, sugar, passion fruit puree, Red Bull Tropical Fruit.

– 9.00

SMOKED MANHATTAN

A cocktail with a woman’s temper. The glass is “marinated” by scorching Canadian cedar wood. **In the process:** bourbon, red vermouth, bitter.

– 8.00

Pornstar MARTINI

A cocktail for the evening superstar. Elegant, refreshing and fragrant. **In the process:** vanilla vodka, Passoa liqueur, passion fruit puree, vanilla syrup and a passion fruit half caramelized in brown sugar.

– 8.00

MOJITO

~~~~~  
A classic Cuban masterpiece. **In the process:** Bacardi, lime juice, sparkling water and mint.

– 8.00

# Vanilla Piña Colada

Variation of a classic cocktail for the ladies. **In the process:** Oakheart Smoked Cinnamon, pineapple juice, cream, our own made vanilla syrup.

– 7.00

# Hibiscus GIN SOUR

Flower bouquet in your cocktail glass. **In the Process:** Bombay Sapphire gin, hibiscus liqueur, lemon juice, egg white.

– 7.00

# ESPRESSO MARTINI

A nice pick-me-up cocktail that will make you fall in love at the first sip. **In the process:** vodka, coffee liqueur, espresso coffee and sugar.

– 7.00

# ZOMBIE

An excellent example of the friendship between rum and fruit that will get you thinking about taking a day off tomorrow. **In the process:** three kinds of rum, apricot brandy, pineapple, orange and lime juice and homemade honey cake syrup.

– 9.00

# Bloody Mary

A carefully perfected taste at our lab that will wake your rationality. **In the process:** vodka, tomato juice, lime juice, Worcester sauce, horseradish, Tabasco, spices and a few other secret components.

– 8.00

Honey,  
pleeeeeease...

DELIVERED

A good imprompt choice that will bring about something wholly unexpected: a lingering taste of a relationship, a feel of a woman’s honey-like tenderness and thoughts about how childish life is. **In the process:** Jack Daniel’s Honey, mezcal, salted caramel syrup, lime juice

– 7.00

# Hemingway DAIQUIRI

Made to improve your overall condition at any time of the day. Consumption leads to sour thoughts and other refined outcomes. **In the process:** rum, Maraschino liqueur, lime and grapefruit juice.

– 7.00

# Brandy • SOUR •

A cocktail to turn that boring gloomy mood into a sweet and sour brightness. Age and gender are irrelevant for enjoyment. **In the process:** brandy, homemade cider syrup, lemon juice, egg white, muscat.

– 7.00

# Strawberry GIN & TONIC

Epic marriage of G&T cocktail with strawberries. **Newly-weds:** strawberry gin and Herbal Tonic, **witnesses** - fresh strawberries, lemon zest

– 7.00

## SPARKLING WINE

|                                                                                    |  |       |
|------------------------------------------------------------------------------------|--|-------|
| 100 ML                                                                             |  |       |
| Gancia Prosecco D.O.C.   <i>white   dry   Italy</i>                                |  | 3.50  |
| 200 ML                                                                             |  |       |
| Freixenet Carta Nevada   <i>white   semi-dry   Spain</i>                           |  | 6.00  |
| Freixenet Cordon Negro   <i>white   dry   Spain</i>                                |  | 6.00  |
| Freixenet Cordon Rosado   <i>rosé   dry   Spain</i>                                |  | 6.00  |
| Freixenet Legero (alcohol free)   <i>white   sweet   Spain</i>                     |  | 6.00  |
| 750 ML                                                                             |  |       |
| Gancia Prosecco D.O.C.   <i>white   dry   Italy</i>                                |  | 21.00 |
| Freixenet Cordon Negro   <i>white   dry   Spain</i>                                |  | 24.00 |
| Martini Asti D.O.C.G.   <i>white   sweet   Italy</i>                               |  | 24.00 |
| Martini Brut   <i>white   dry   Italy</i>                                          |  | 24.00 |
| Martini Prosecco D.O.C.   <i>white   semi-dry   Italy</i>                          |  | 24.00 |
| Freixenet Prosecco D.O.C. Extra Dry<br><i>white   dry   Italy</i>                  |  | 30.00 |
| Juvé y Camps Cava Cinta Púrpura Reserve Brut<br><i>white   dry   Spain</i>         |  | 30.00 |
| Maschio dei Cavalieri Valdobbiadene Prosecco D.O.C.G<br><i>white   dry   Italy</i> |  | 30.00 |
| Torres Santa Digna Estelado Rose   <i>rosé   dry   Chile</i>                       |  | 30.00 |

## Champagne

|                                                                          |  |        |
|--------------------------------------------------------------------------|--|--------|
| 375 ML                                                                   |  |        |
| Laurent-Perrier Brut   <i>white   dry   France</i>                       |  | 40.00  |
| 750 ML                                                                   |  |        |
| Laurent-Perrier Brut   <i>white   dry   France</i>                       |  | 75.00  |
| Laurent-Perrier Cuvee Rose Brut   <i>rosé   dry   France</i>             |  | 120.00 |
| Moët&Chandon Brut Impérial   <i>white   dry   France</i>                 |  | 80.00  |
| Taittinger Brut Reserve   <i>white   dry   France</i>                    |  | 80.00  |
| Dom Perignon   <i>white   dry   France</i>                               |  | 250.00 |
| Armand de Brignac Ace of Spades Brut Gold<br><i>white   dry   France</i> |  | 400.00 |
| Louis Roederer Cristal   <i>white   dry   France</i>                     |  | 450.00 |

## Hot drinks

|                                                           |      |
|-----------------------------------------------------------|------|
| Brewed tea<br><i>black   green   fruit   thyme   mint</i> | 2.50 |
| Espresso                                                  | 1.50 |
| Double Espresso                                           | 2.00 |
| Black / Americano                                         | 1.50 |
| Cappuccino                                                | 2.00 |
| Latte                                                     | 2.00 |
| Vanilla Latte                                             | 2.50 |
| Warming tea<br><i>ginger   raspberry   sea buckthorn</i>  | 3.00 |
| Mulled wine                                               | 4.00 |
| Irish coffee                                              | 6.00 |
| Hot rum                                                   | 6.00 |

## COLD DRINKS

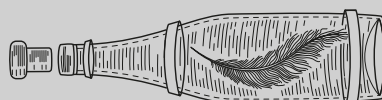
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| Cold Coffee<br><i>classic, vanilla</i> | 2.50 |
| Quince and thyme<br>lemonade           | 3.00 |
| Ginger and mint lemonade               | 3.00 |
| Rhubarb and grapefruit<br>lemonade     | 3.00 |
| Strawberry Smoothie                    | 4.00 |
| Passionfruit Smoothie                  | 4.00 |

## Wine glasses

|                                                           |  |      |
|-----------------------------------------------------------|--|------|
| 100 ML                                                    |  |      |
| Loosen Dr. L Riesling   <i>white   semi-dry   Germany</i> |  | 3.00 |
| KWV Chardonnay   <i>white   dry   RSA</i>                 |  | 3.00 |
| Las Moras Malbec   <i>red   dry   Argentina</i>           |  | 3.00 |

## WINE BOTTLES

|                                                                              |  |       |
|------------------------------------------------------------------------------|--|-------|
| 750 ML                                                                       |  |       |
| Loosen Dr. L Riesling   <i>white   semi-dry   Germany</i>                    |  | 20.00 |
| Torres Santa Digna Cabernet Sauvignon   <i>red   dry   Chile</i>             |  | 25.00 |
| Lindemans Bin 65 Chardonnay   <i>white   dry   Australia</i>                 |  | 25.00 |
| Lindemans Bin 50 Shiraz   <i>red   dry   Australia</i>                       |  | 25.00 |
| Torres Pazo das Bruxas Rias Baixas D.O.   <i>white   dry   Spain</i>         |  | 30.00 |
| Fetzer Zinfandel   <i>red   dry   USA</i>                                    |  | 30.00 |
| Matua Valley Marlborough Sauvignon Blanc<br><i>white   dry   New Zealand</i> |  | 30.00 |
| Castano Solarena Vinas Viejas Yecla   <i>red   dry   Spain</i>               |  | 35.00 |
| Torres Celeste Ribera Del Duero   <i>red   dry   Spain</i>                   |  | 40.00 |
| Torres Fransola Penedes   <i>white   dry   Spain</i>                         |  | 40.00 |
| Joseph Drouhin Chablis Premier Cru Vaillons<br><i>white   dry   France</i>   |  | 50.00 |
| Bolla Amarone Della Valpolicella D.O.C.   <i>red   dry   Spain</i>           |  | 55.00 |



## SOFT DRINKS

|                                                                              |      |
|------------------------------------------------------------------------------|------|
| Coca Cola                                                                    | 2.00 |
| Coca Cola Zero                                                               | 2.00 |
| Sprite                                                                       | 2.00 |
| Fanta                                                                        | 2.00 |
| Acqua Panna                                                                  | 2.00 |
| S. Pellegrino                                                                | 2.00 |
| Sultys   <i>orange   apple   pineapple   tomato   grapefruit   cranberry</i> | 2.00 |
| Šviežiai spaustos sultys<br><i>orange   grapefruit</i>                       | 2.50 |
| Fentimans Tonic Water                                                        | 2.50 |
| Fentimans Herbal Tonic                                                       | 2.50 |
| Fentimans Ginger Beer                                                        | 2.50 |
| Fentimans Rose Lemonade                                                      | 2.50 |
| Fever Tree Tonic Water                                                       | 3.00 |
| Fever Tree Ginger Ale                                                        | 3.00 |
| Thomas Henry Tonic                                                           | 3.00 |
| Thomas Henry Elderflower Tonic                                               | 3.00 |
| Red Bull                                                                     | 3.00 |
| Red Bull Ruby Grapefruit                                                     | 3.00 |
| Red Bull Tropical                                                            | 3.00 |