



WINE

GLASS BOTTLE

SPARKLING

"NAVERAN" BRUT VINTAGE 2011 CAVA 10 35

DOMAINE ST. VINCENT, 2013 9 32

WHITE

CAIRNBRAE "MARLBOROUGH" 2012 9 32
SAUVIGNON BLANC- HASTINGS, NEW ZEALAND

MICHAEL SULLBERG RESERVE 11 38
CHARDONNAY- AMERICAN CANYON, CA

THE PINOT PROJECT 2013 10 35
PINOT GRIGIO- VERONA, ITALY

RED

OWEN'S AND VAUGHN 2012 10 35
CABERNET SAUVIGNON- SONOMA, CALIFORNIA, USA

TRES PALACIOS RESERVE 2012 9 32
PINOT NOIR, MAIPO VALLEY, CHILE

DRAFT BEER -\$7

PILSENER URQUELL
KOSTRITZER DARK
FRANZISKANER HEFEWEIZEN

BOTTLED BEER -\$6

WOODCHUCK CIDER
FOUNDER'S CENTENNIAL IPA
LEFT HAND SAWTOOTH
SEASONAL SELECTION



COCKTAILS | BEER | WINE

1422 GRAND STREET HOBOKEN NJ, 07030

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HOUSE COCKTAILS

MORAVIAN -\$12

Gin, Violette Liqueur, Grapefruit, Lemon

PRAGUE '36 -\$12

Bison Grass Vodka, Curacao, Aperol, Lemon, Apple, Cava

MAGIC LANTERN -\$12

Vodka, Pimm's, Cocchi Americano, Cucumber, Mint, Ginger Beer

JAMES JOYCE -\$12

Irish Whiskey, Honey, Lemon, Chamomile

SCARLET'S PUNCH -\$12

Tazo Tea infused Cognac, Lemon, Ginger, Agave

ELDERFLEUR EUPHORIA -\$12

Gin, Lime, St. Germain, Cucumber, Simple Syrup

KOLO KLUB -\$14

Bourbon, Cherry Liqueur, Honey, Lime, Egg White

DAISIES -\$14

Blanco Tequila, Peach Liqueur, Lime, Cinnamon, Blackberry, Egg White

The consumption of raw or under cooked foods may increase your risk of food borne illness.



CLASSICS - \$12

SAZERAC

Rye, Absinthe, Sugar, Peychaud's Bitters

MANHATTAN

Rye, Sweet Vermouth, Angostura Bitters

OLD FASHIONED

Bourbon or Rye, Sugar, Angostura and Orange Bitters

OLD CUBAN

Aged Rum, Lime, Mint, Cava

CAIPIRINHA / CAIPIROSKA

Cachaca or Vodka, muddled lime and sugar

NEGRONI

Gin, Campari, Sweet Vermouth

DARK N' STORMY

Dark Rum, Lime, Ginger Beer

TOM COLLINS

Gin, Lemon, , Club Soda

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