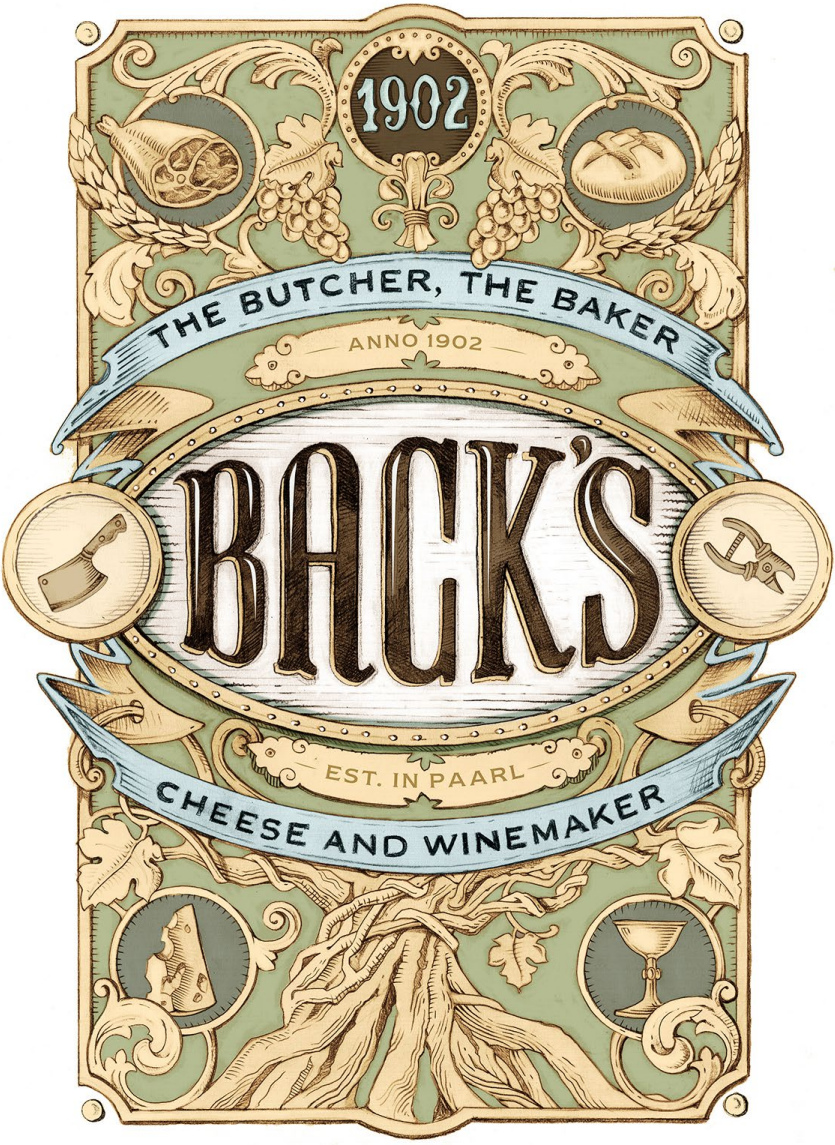

1902
THE BUTCHER, THE BAKER
ANNO 1902
BACK'S
EST. IN PAARL
CHEESE AND WINEMAKER

OUR STORY

As a third-generation family owner of Fairview, Charles Back II -- grandson of a butcher and son of a winemaker -- has continued the family legacy to nurture the land. Adding 'cheese maker' to the family repertoire, today the Back family really are a collection of butchers, bakers, wine and cheese makers!

In 2015, Raphaël Chevalier-Bak moved from France, joining the family in partnership with Charles to create Back's. Everything in our restaurant and deli is sourced from the family farms or from local artisans in the area. This 'locavore'-style offering comes naturally to the Back's, thanks to their long lineage of farming, with the fundamental basis of everything being grounded in integrity and quality.

BACK'S GOAL IS SIMPLE

"we bring you the best, ethically farmed and hand-selected produce. It just tastes better."

PLEASE NOTE THAT WE ARE CASHLESS.

BEVERAGES

COFFEE

A great cup of coffee goes like this: excellent local purveyors, a trip around the world to find the best beans, skilled baristas.

Espresso	R20
Americano	R22
Cappucino	R26
Large cappuccino	R32
Flat white	R28
Cortado	R28
Café latte	R28
Ice latte	R32
Hot chocolate	R30
Red cappuccino	R30
Red latte	R30

FINE TEAS

Organic Rooibos | Organic Green Rooibos | Pinotage Rooibos | Cape Green Earl Grey | Black Breakfast R25

MILK ALTERNATIVES

Oat Milk | Almond Milk R10

TEA BREWING GUIDE

2 min	5 min	8 min
Subtle complex flavours	Medium strength	Full flavours

BEVERAGES

SOFT DRINKS

Coke | Coke Zero | Cream Soda | Sprite Zero | Fanta Orange	R22
Grapetizer | Appletizer	R28
BOS ice tea (lemon, peach)	R30
Fruit Juice: mango | apple | orange	R22
Kombucha: rooibos | buchu | rose	R50
0% Heineken | Savanna Lemon	R34
Water Small 440ml R24 | Large 750ml	R34

FRESH COLD PRESSED JUICES

CUCUMBER DETOX R45
Cucumber, celery, green apple

BEETROOT POWER R45
Beetroot, carrot, orange, ginger

TURMERIC TONIC R45
Ginger, turmeric root, lime, honey

CARROT IMMUNE BOOST R45
Carrot, orange, ginger

SMOOTHIES

Made fresh with your choice of: Fairview Yoghurt, Almond Milk or Oat Milk

SUMMER DELIGHT
Pineapple, coconut cream, honey and mint.
Medium R39
Large R49

BERRY BLAST
Mixed berries and banana.
Medium R39
Large R49

BEVERAGES

GOURMET SHAKES

Milkshakes made with locally sourced artisanal ice-cream and Fairview's Jersey Milk.

IVORY SHAKE R45
Vanilla bean ice-cream

BROWNIE SHAKE R50
chocolate brownie (with nuts) and vanilla bean ice-cream

DIS BERRY LEKKER SHAKE R50
Mixed berry and vanilla bean ice-cream

BEAN BAG SHAKE R50
Double espresso and vanilla bean ice-cream

BREAKFAST

Served from 7.30 to 11.15

(V) YOGHURT BOWL R65
Our popular full-cream, natural yoghurt served with almond and cashew granola, fresh seasonal fruit and drizzled honey.

(V) AVO ON TOAST R85
Toasted sourdough with Fairview cream cheese or with vegan cheese, fresh avocado and balsamic roasted cherry tomatoes.

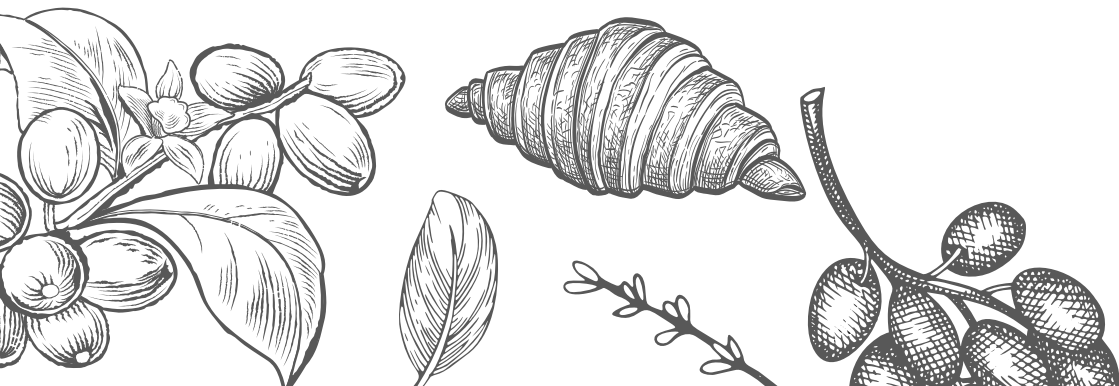
BOEREWORS BUN R66
Free-range boerewors and bacon with a fried egg on a bun.

FRENCH TOAST R75
Artisanal farm bread topped with free-range bacon, mixed berry compote, Fairview feta and fresh cream.

(V) FARM OMELETTE R70
3 Free-range eggs omelette filled with Fairview brie, english spinach, caramelised onions and mushrooms.
Add Smoked ham R25

BACK'S OMELETTE R79
3 Free-range eggs omelette filled with smoked Norwegian salmon, Fairview cream cheese, chives and topped with capers.

LE BON CROISSANT R80
Fresh butter croissant, served with free-range bacon and 2 free-range eggs scrambled with cream.



BREAKFAST

Served from 7.30 to 11.15

ROOSTER'S CALL R90
Back's free-range boerewors, 2 free-range scrambled eggs, crispy bacon and oven-roasted cherry tomatoes served with 2 slices of freshly-baked toast, butter and jam.

ROSTI BENEDICT
2 Free-range poached eggs served on crispy potato rosti and drizzled with our homemade hollandaise sauce.

Seasonal vegetables - *English spinach, baby marrow, red cabbage*	R78
Vegan - *seasonal veggies and avo instead of eggs and hollandaise*	R78
Back's free-range bacon	R78
Free-range fried chicken	R90
Smoked Norwegian salmon	R90

CROISSANT BENEDICT R99
Fresh butter croissant served with homemade hollandaise sauce, gypsy ham, and a free-range poached egg.

SNACKS & PLATTERS

Served from 11.45

(V) THE BLOOMING ONION R55
Deep-fried in a CBC beer batter with our secret dipping sauce.

(V) CHERMOULA HUMMUS R50
served with crackers

(V) OLIVES R38
marinated in garlic, rosemary and fresh oranges

BITTERBALLEN R75
Home-made slow-cooked beef croquette.

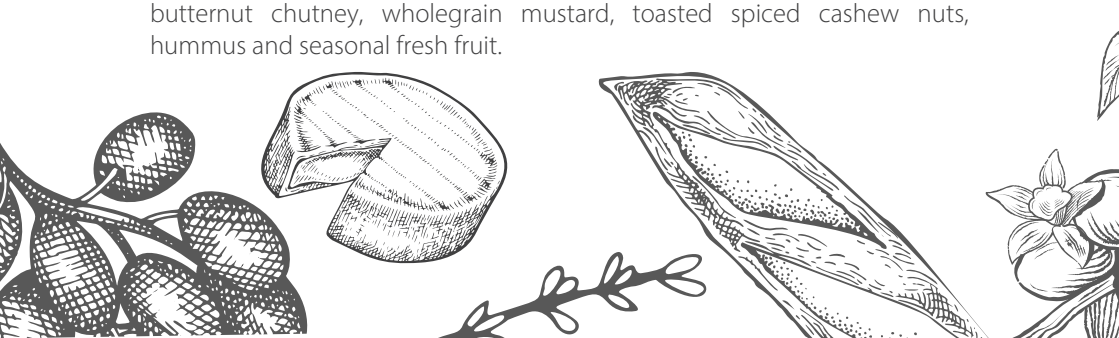
(V) POLENTA CHIPS R40
made with mixed herbs and mature cheddar

(V) BAKED CAMEMBERT R70
Fairview camembert topped with homemade butternut chutney and crackers.

(V) FAIRVIEW CLASSIC CHEESE PLATTER R150
Selection of 4 cheeses with fresh bread and crackers, home-made pickled cucumber, butternut chutney and chilli jam, hummus and seasonal fresh fruit.

MIX CHEESE AND CURED MEAT PLATTER R170
Selection of 2 cured meats and 3 Fairview cheeses. Served with fresh bread and crackers, home-made pickled cucumber and butternut chutney, seasonal fruit and wholegrain mustard.

CURED MEAT PLATTER R175
Chorizo, salami, pastrami and smoked air dried beef from Back's butchery served with fresh bread and crackers, home-made pickled cucumber and butternut chutney, wholegrain mustard, toasted spiced cashew nuts, hummus and seasonal fresh fruit.



OPEN SANDWICHES

Served from 11.45 - 16:00

Served on your choice of bread:
Ciabatta | Seed Loaf | Sourdough | 60% Rye

(V) AVO ON TOAST R85
Toasted sourdough topped with fresh avocado, balsamic roasted cherry tomatoes and cream cheese. Substitute cream cheese for vegan cheese.
Recommended wine: *Fairview Chardonnay*

CHICKEN CAESAR R85
Grilled chicken, crispy bacon, pecorino cheese, cos lettuce and creamy caesar dressing topped with a poached free-range egg.
Recommended wine: *La Capra! On Tap White*

NEW YORK PASTRAMI R85
Slices of pastrami, Fairview mature cheddar, cucumber pickle and home-made sweet mustard.
Recommended wine: *La Capra! On Tap Red*

SMOKED NORWEGIAN SALMON R125
Thinly sliced salmon with Fairview onion & chives cream cheese, crisp capers, cucumber, drizzled with a dill and lemon Fairview yoghurt dressing.
Recommended wine: *Fairview Rose Quartz*

SALADS

Served from 11.45

(V) BACK'S SALAD R98

Fairview feta cheese, oven-roasted vegetables, popped pumpkin seeds, marinated artichoke, hydroponic lettuce and Fairview Chenin Blanc & citrus dressing

- Replace feta with vegan cheese
- Add free-range chicken R35

Recommended wine: *Fairview Chenin Blanc*

ROASTED CHICKEN & BRIE R98

Free-range chicken, Fairview Brie, croutons, fresh apple, roasted beetroot and dill pickle. Served with a piquant Fairview yoghurt and roasted garlic dressing.

Recommended wine: *Fairview Darling Sauvignon Blanc*

CALAMARI & CHORIZO R110

Spicy fried baby calamari tubes served with grilled chorizo, cherry tomatoes, olives, cucumber ribbons, and drizzled with a smoked paprika dressing.

Recommended wine: *Fairview Rose Quartz*

PULLED LAMB SALAD R115

Free-range lamb cooked in herbs and spices served with croutons, cherry tomatoes, cucumber, toasted cashew nuts and tzatziki.

Recommended wine: *Fairview Grenache*

GOURMET BURGERS

Served from 11.45

When it comes to beef, Angus is the best choice for quality meat.
All our cows are fed on spent grain from our brewery and
munch on green pastures under the sunshine.
The burgers have three side options for guests to choose from:
Side Salad (lettuce, cherry tomato, cucumber, feta, citrus vinaigrette),
Hand-cut triple-fried potato chips or our signature cheesy polenta chips.

(V) VEGETARIAN BURGER R100
Spicy beans and cauliflower patty, caramelised onions, Fairview brie and guacamole. (Not Vegan friendly)
Recommended wine: *Fairview Sauvignon Blanc*

CHICKEN BURGER R115
Crumbed free-range breast, mature cheddar, Back's free-range bacon, guacamole and aioli.
Recommended wine: *Fairview Chenin Blanc*

BEEF BURGER R115
Our own free-range patty, mature cheddar, tomato relish and sweet mustard.
Recommended drinks: *Fairview Shiraz or CBC Lager*

BACON & BRIE BURGER R128
Our own free-range beef patty stacked with bacon, Fairview brie, crispy onion rings and sweet mustard.
Recommended drinks: *Fairview Shiraz or CBC Pilsner*

BISTRO MAINS

Served from 11.45

(V) BEAN CHILLI R85

Vegan 3 bean chilli, atop a baked sweet potato with salsa and fresh avocado.
Recommended drinks: *Fairview Shiraz or CBC Pilsner*

Optional Extras:

Vegan cheese R20 | Free-range bacon R20 | Free-range mince R40

(V) PESTO PASTA R95

Tossed with pan-fried seasonal vegetables and served in a creamy basil pesto.
Recommended wine: *Fairview Sauvignon Blanc*

Optional Extras:

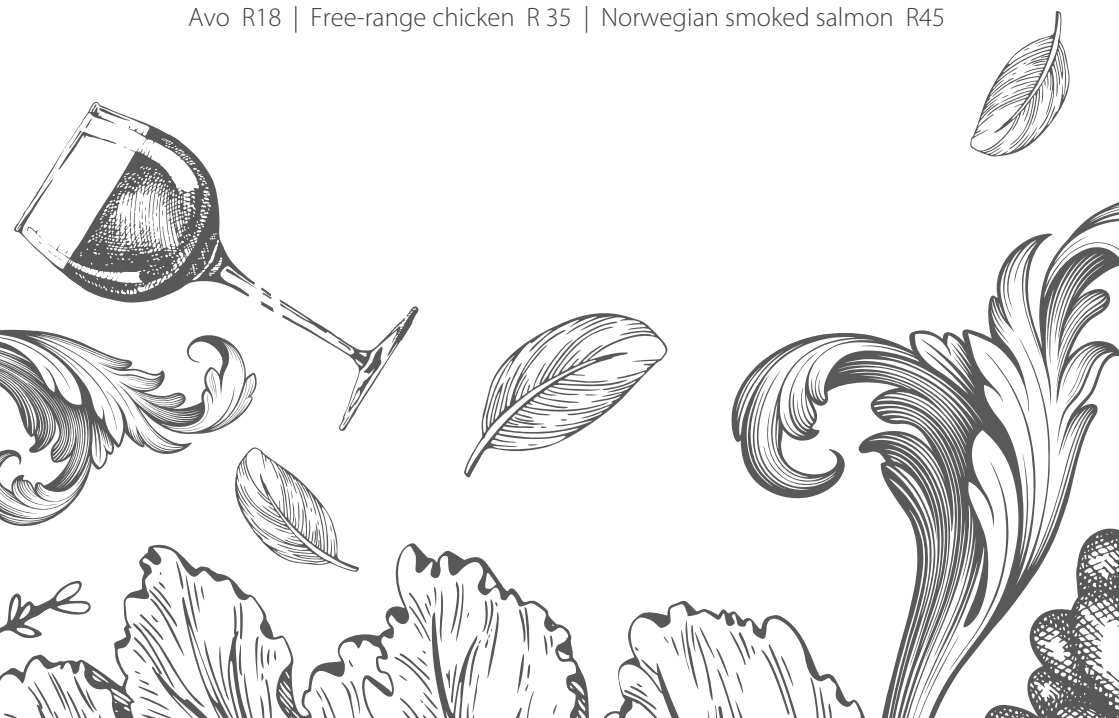
Free-range chicken R35 | Norwegian smoked salmon R45

(V) BEETCRUST PIZZA R110

Roasted beetroot and flour based dough with rocket pesto, a variety of Fairview cheeses topped with a fresh seasonal salad, mix nuts and balsamic reduction.
Recommended wine: *Fairview Rose Quartz*

Optional Extras:

Avo R18 | Free-range chicken R 35 | Norwegian smoked salmon R45



BISTRO MAINS

Served from 11.45

HAKE AND CHIPS R125
Freshly caught hake encased in a special CBC beer batter. Served with home-made tartar sauce, hand-cut triple-fried potato chips or a side salad.
Recommended drinks: Fairview Chardonnay or CBC Pilsner

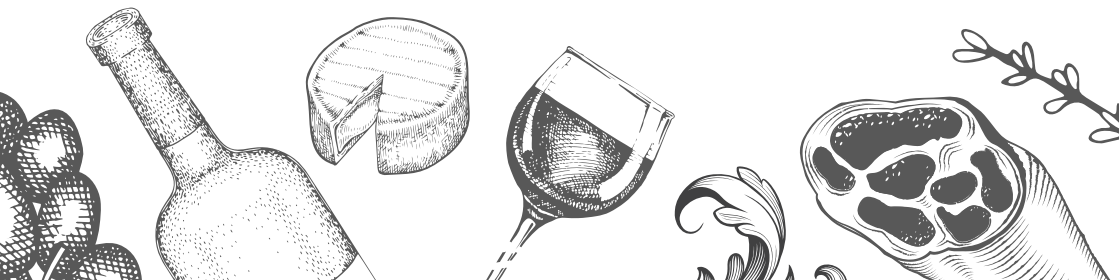
CREAMY SEAFOOD RISOTTO R140
Served with pan fried prawns, mussels and calamari with a fresh cream and pecorino sauce. Topped with Café de Paris butter, sweet chilli and l ime cream cheese.
Recommended wine: Fairview Sauvignon Blanc

PAPPARDELLE PASTA NAPOLETANA R140
Wide ribbon pasta served with spicy Grilled Fairview chorizo, cherry tomatoes, homemade tomato sauce and topped with pecorino cheese.

CHICKEN & BACON ROULADE R155
Free-range chicken breast, stuffed with cream cheese and spinach, wrapped in bacon served with Lyonnaise potatoes and a Fairview Boland blue cheese sauce.
Recommended wine: Fairview Chenin Blanc

CRISPY, SLOW-ROASTED PORK BELLY R155
Served on sweet potato purée with a hint of ginger, sautéed greens, mushrooms and a sticky maple glaze.
Recommended wine: Fairview Shiraz

RUMP STEAK R185
300g steak served with potato gratin, wilted baby spinach, crispy onion rings and creamy mushroom sauce.
Recommended wine: Goats do Roam - Red Blend



KIDDIES MENU

Served from 11:45

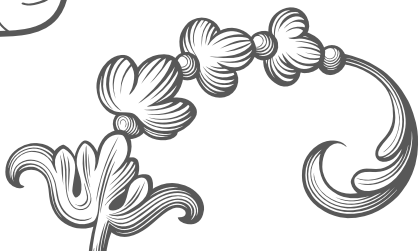
For children up to 12 years old only.

FREE-RANGE BEEF BURGER R58
Free-range beef patty with cheese on a toasted bun served with hand-cut, triple-fried chips.

FISH & CHIPS R58
Fresh caught hake fried to crispy and served with triple-fried potato chips.

FREE-RANGE CHICKEN FINGERS R58
Served with triple-fried potato chips.

MINI CHEESE AND CHARCUTERIE BOARD R58
Fairview cheddar, free-range biltong and salami. Served with bread and butter.

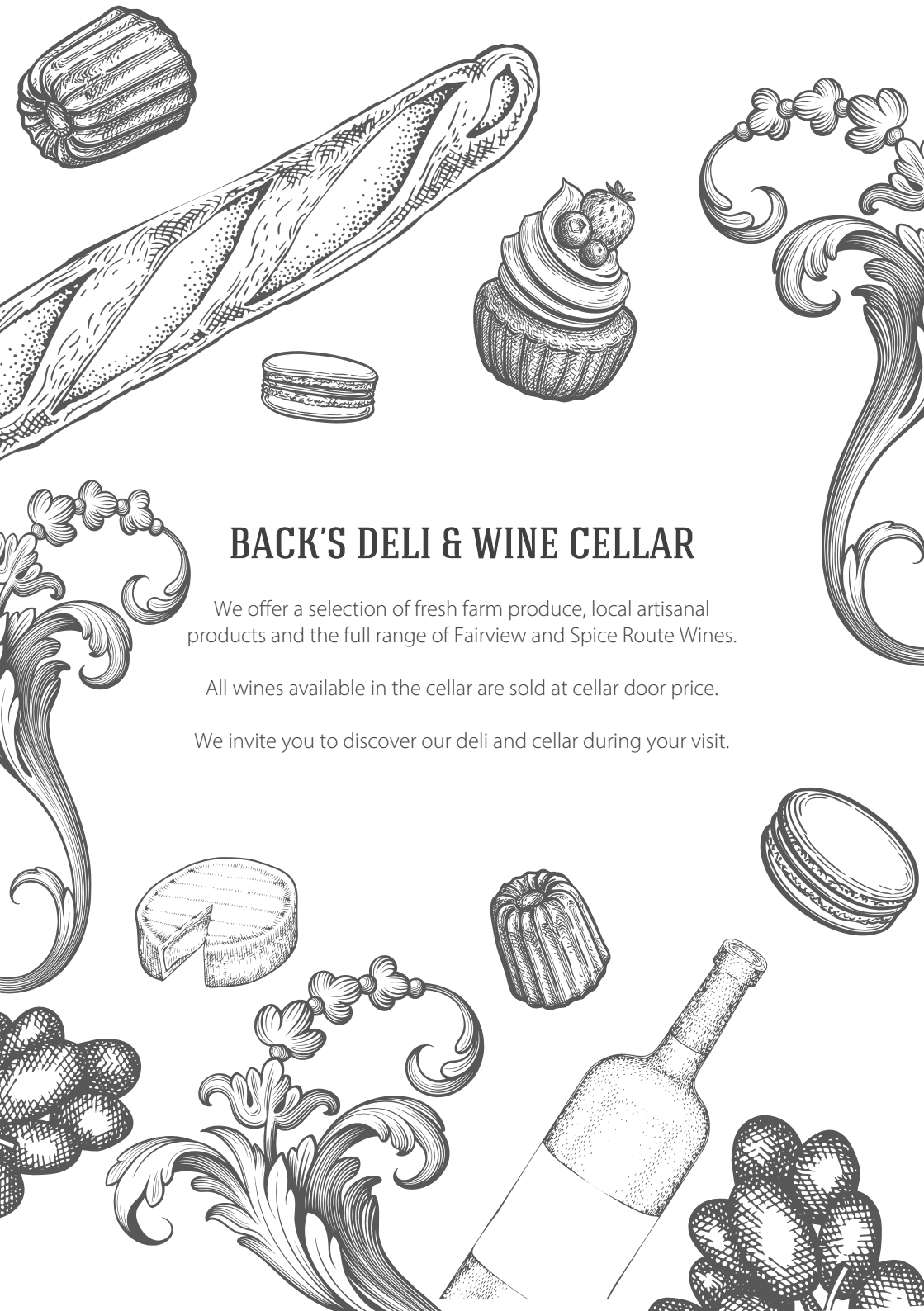


DESSERT

Served all day

We have a variety of fresh, delicious, home baked Cakes and Pastries available every day.

Please have a look at our Bakery Counter inside or ask your waiter what we have available to enjoy.



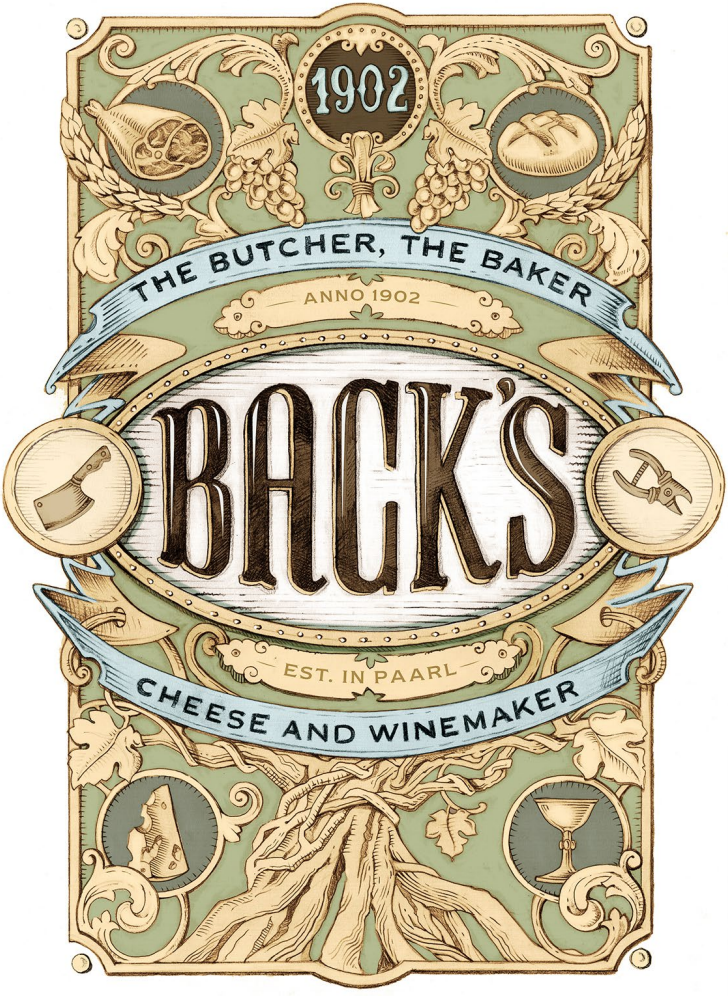
BACK'S DELI & WINE CELLAR

We offer a selection of fresh farm produce, local artisanal products and the full range of Fairview and Spice Route Wines.

All wines available in the cellar are sold at cellar door price.

We invite you to discover our deli and cellar during your visit.

DRINKS LIST



www.backs.co.za

INDEX

Wine per Glass	page 1
Wine Cocktails	page 1
Beers & Ciders	page 1
Bubbly	page 2
White Wine – Single Varietals	page 2
White Wine – Blends	page 4
Rosé Wine	page 4
Red Wine – Single Varietals	page 5
Red Wine – Blends	page 7
Dessert & Fortified Wines	page 8
Liquors	page 9

WINES PER GLASS

FAIRVIEW

Chenin Blanc	R39
Sauvignon Blanc	R39
Rose Quartz - Rosé	R49
Merlot	R49
Pinotage	R49
Shiraz	R49

WINE ON TAP

LA CAPRA on tap [White / Red] Glass R29 | 500ml R65 | 1L R105

WINE COCKTAILS

MIMOSA R60
Fairview Brut topped with 100% orange juice.

SPRITZ R65
Fairview Brut, Aperol (orange and rhubarb bitter) and soda water.

WHITE SANGRIA 500 ml R75 | 1L R130
Dry white wine, chopped fresh fruits, ginger ale and ice.

SANGRIA 500 ml R85 | 1L R145
Dry red wine, a shot of brandy, chopped fresh fruits, orange juice, maple syrup and ice.

BEERS & MORE

On Tap CBC Lager	330ml R30 | 500ml R40
On Tap CBC Amber Weiss	330ml R34 | 500ml R44
CBC Pilsner	330ml R38
CBC Raspberry Weiss	330ml R36
Castle Light | Windhoek	R32
Savanna Dry | Savanna Light	R32
Heineken Zero	R34

BUBBLY

Méthode Cap Classique

Fairview Charles Back Brut R70 | R235
Fresh and lively with aromas of lime, apple and freshly baked ciabatta crust. Creamy palate with green apples, quince and a lingering acidity.
Grenache Blanc 45% , Viognier 30% , Grenache Noir 25%

WHITE WINE

Single Varietals

Fairview Riesling R135
Aromatic bouquet of fresh green apples, citrus blossom and lemon curd. A touch of sweetness on the palate with refreshing acidity and zesty flavours of sweet lime. (Off dry)

Fairview Grenache Blanc R135
White peach, African pear and freshly cut grass on the nose. Flavours of winter melon, peach blossom and raw cashew nuts. Firm and structured with a silky texture.

Fairview Darling Sauvignon Blanc R135
Tropical aromas of fresh granadillas and zesty limes. Fresh and lively palate with flinty minerality and a lingering finish.

Fairview Chenin Blanc R135
Tropical fruit notes of pear, pineapple and lime on the nose. Medium bodied with rich fruity flavours and a lingering crisp finish.

Fairview Chardonnay R165
Aromas of orange peel, citrus blossom and blushed apricots. A whiff of cloves and cedar too. Firm structure with integrated acidity and flavours of kumquat and green pineapple.

All wines are sold in our deli at cellar door prices (for take-away)

Fairview Viognier R165
Honey, stone fruit and typical spring blossom floral aromas balanced with subtle oak aromas. Complex palate with layers of waxy honeycomb, apricots and orange with a creamy finish.

Spice Route Amos Block Sauvignon Blanc (Certified Heritage Vineyard) R175
Produced frim the oldest block of Sauvignon Blanc in South Africa, planted in 1965. Aromas of figs, gooseberries and nettles with a generous and textured palate.

Spice Route Chenin Blanc (Certified Heritage Vineyard) R175
Complex nose with tropical fruits, fresh peach and flinty notes. The palate is rich and broad with well-balanced acidity.

Bloemcool Haasbek Grenache Blanc R250
Light straw colour in the glass with a golden edge. Notes of white peach, spice and citrus zest on the nose with a layered palate of sweet fruits and a lengthy, salty finish.

Bloemcool Wit Walm Sauvignon Blanc R250
Gooseberries, papaya and figs with racy acidity and tropical burst of fruit on the palate. Subtle oaking gives a creamy texture that compliments the fresh acidity and tropical fruit flavours.

Bloemcool Diamant Chenin Blanc R300
Layers of fresh stone fruit, tropical fruits and citrus on the nose. Intense fruit on the palate with a dry mineral finish.

Bloemcool Skilpadrug Viognier R350
Apricot blossom notes, creamy peach and acacia flavours master the palate. Gentle oaking integrates effortlessly with the bold, rich structure of this wine.

All wines are sold in our deli at cellar door prices (for take-away)

WHITE WINE

Blends

Spice Route Obscura White (natural wine made in a Qvevri) R240
Notes of peach, spices and bruised apple on the nose with hints of pawpaw and nuts. Citrus on the palate with fresh acidity and broad tannins provides texture to the wine.
Chenin Blanc, Sauvignon Blanc, Semillon and Viognier

Bloemcool Ploegperd (Certified Heritage Vineyard) R250
Aromas of quince, spice and salty minerality. A beautiful palate of limey fruit, fresh acidity and texture.
Chenin Blanc 47%, Palomino 43% and Grenache Blanc 10%

Fairview Beryl Back R310
Our flagship white wine. Aromas of lemon, papaya, pears with hints of floral and oak notes. Complex and layered with perfect integration of grape flavours, tannin structure, salty minerality and racy acidity.
Chenin Blanc 45%, Grenache Blanc 40% and Viognier 15%

ROSÉ WINE

Fairview Rose Quartz R155
Aromas of white blossoms, roses and strawberries with hints of winter melon. Daisy fresh on the palate with flavours of ruby grapefruit and berries.
Grenache Noir 65% , Cinsault 23% and Carignan 12%

Spice Route Saffron Rosé R175
Light and pale in colour with delicate aromas of rose petal, apple and red cherry. A more full bodied dry Rosé with flavours of blackberries, cinnamon spice and lightly-integrated oak.
Grenache Noir 100%

All wines are sold in our deli at cellar door prices (for take-away)

RED WINE

Single Varietal

Fairview Bushvine Cinsault R160
Upfront aromas of crunchy red cherries and raspberries, layered with delicately scented spice and lavender. Medium bodied with a fresh finish.

Fairview Grenache Noir R160
Brimming with juicy red cherries, pomegranate and exotic spices with a light fresh finish.

Fairview Merlot R160
Bright ruby red colour with red plums and cocoa aromas on the nose. Medium bodied palate with classic Merlot red fruit flavours and a soft finish.

Fairview Pinotage R160
Cherries, raspberry and ripe plum aromas with hints of oak spice. Full bodied with dark fruit flavours, well integrated oak and a firm tannin structure.

Fairview Shiraz R160
Dense layers of black berries and cherry with savoury spice and a hint of cinnamon and liquorice on the nose. Medium-bodied with flavours of black pepper and baked plums complemented by a velvety, luscious mouthfeel.

Fairview Stellenbosch Cabernet Sauvignon R160
Medium bodied with flavours of crushed black berries, whiffs of oak and vanilla and gentle tannins on the palate.

Fairview Petite Sirah R160
Inky dark red in colour with liquorish aromas, vanilla and ripe plums. The palate is full with generous and robust tannins and flavours of cinnamon, dates and spice.

Spice Route Grenache Noir R190
Vibrant red berry fruit and subtle pepper harmonize with fine tannins and good acidity.

All wines are sold in our deli at cellar door prices (for take-away)

Spice Route Mourvèdre R190
Meaty and savoury aromas with tangy red fruit and blackberry flavours, accompanied by pronounced spice and herbal notes.

Spice Route Pinotage R190
Rich blackcurrant and cherries on the nose with intense dark fruit flavours on the palate that combines well with sweet vanilla oak aromas.

Fairview Pegleg Carignan (Certified Heritage Vineyard) R235
Produced from the oldest block of Carignan in South Africa, planted in 1981. Pale ruby in colour with aromas of red berries, potpourri and dark chocolate. Succulent, smooth and juicy on the palate with flavours of red plums and a nudge of oak.

Fairview Primo Pinotage R375
Deep dark red colour in the glass. Complex aromas of plum, cranberries, cinnamon and spice. A brooding palate that brims with dark plums and berries and complex savoury notes.

Fairview Eenzaamheid Shiraz R375
Deep red colour with layered aromas of plums, black pepper and cloves. An elegant palate with subtle flavours of spice, wild berries and oak.

Fairview The Beacon Shiraz R375
Aromas of plum, cherry and cinnamon on the nose. Rich and elegant with velvety tannins and complex flavours of red fruits and warm spices.

Bloemcool Oupa se Wingerd Grenache Noir R400
(Certified Heritage Vineyard) Light and bright with aromatic layers of fresh cranberry, cherries and fynbos.

Fairview Cyril Back R850
Our flagship Fairview red. A selection of the finest barrels of Shiraz. Rich notes of blackberries, plum and pepper with hints of violets and cigar box on the nose. This elegant red brims with dense red fruit, fresh acidity and lingering spice flavours.

All wines are sold in our deli at cellar door prices (for take-away)

RED WINE

Blends

Fairview Extraño R170
Decadent aromas of dried black berries, black forest cake and layers of oak. Medium bodied with soft tannins and fine acidity.
Tempranillo 78%, Grenache Noir 11%, Carignan 11%

Fairview Caldera R200
Light cherry red in colour with notes of red cherries, black pepper and hints of lavender. Medium bodied with fresh flavours of young berries and spice.
Grenache Noir 40% , Shiraz 40%, Mourvèdre 20%

Fairview Homtini R200
Classic notes of savoury spice, ripe red plums and cherries with a hint of dried fig. Medium bodied with flavours of black fruits, pithy black olives, dried herbs and an age-worthy bold tannin structure.
Sangiovese 46%, Merlot 40%, Shiraz 9%, Cabernet Sauvignon 5%

Spice Route Chakalaka R225
Aromas of clove and subtle white pepper with hints of blackcurrant, plums and cherries. A luscious and rich palate with smooth, integrated oak and well balanced tannins.
Grenache Noir 27%, Shiraz 26%, Mourvèdre 22%, Carignan 11%, Petite Sirah 8%, Tannat 6%

Spice Route Obscura Red (natural wine made in a Qvevri) R240
Spicy, fruit driven notes of wild berries, plum and peppery cured meats. Focused, linear tannins on the palate with hints of fynbos and spice.
Shiraz 65%, Mourvèdre 17.50%, Carignan 17.50%

Bloemcool Drie Papen R450
Mulberries, blackcurrant, cinnamon and a touch of vanilla on the nose. A structured palate with concentrated layers of dark fruit and plums followed by balanced firm tannins.
Cabernet Sauvignon 82%, Merlot 18%

All wines are sold in our deli at cellar door prices (for take-away)

Bloemcool Monster R550
Dark, inky red to black in colour. Notes of plum, Christmas cake and baking spices on the nose. Big and bold with generous flavours of dark fruit and vanilla.

Durif 67%, Tempranillo 28%, Shiraz 5%

Spice Route Malabar R1000
Only produced in exceptional vintages. A true showcase of the Swartland terroir. Layered and perfumed with aromas of violets, plum, charcuterie spice and cocoa captivate the senses. Dense black fruit and spice followed by supple age-worthy tannin and freshness.

Shiraz 50%, Mourvèdre 25%, Grenache Noir 17%, Petite Sirah 8%

DESSERT & FORTIFIED WINE

Fairview Sweet Red 750ml R160
Aromas of black plums, cloves, cocoa and toffee on the nose. The palate has balanced sweetness and mouth filling texture with pronounced flavours of baked blackberries, sweet spice and raisins.

Spice Route Amos Block Perpetual Reserve 500ml R300
(Certified Heritage Vineyard) Produced from the oldest block of Sauvignon Blanc in South Africa, planted in 1965. A pale and dry sherry-style fortified wine with hints of apples, almonds, and walnuts on the nose. Fresh and round on the palate with a lingering finish.

Fairview La Beryl Blanc 500ml R300
A bold and assertive dessert wine with aromas of apricots, lemon, grape and honey flavours on the nose. A full mouthfeel of ripe tropical fruit and zesty citrus flavours, followed by an unctuous texture courtesy of the fresh, well balanced acidity.

LIQUORS

GIN

Wilderer Fynbos	R30
Roku Japanese	R32
Tanqueray Ten	R36
Inverroche Amber	R38

WHISKEY & BRANDY

KWV 3YO	R20
Jim Beam	R22
J&B Rare	R25
Bain's	R27
KWV 10YO	R29
Maker's Mark Bourbon	R34

RUM, TEQUILA & VODKA

Bacardi Superior	R22
Don Papa	R39
Olmeca Gold	R23
Patron XO Café	R35
Count Pushkin	R22
Belvedere	R38

OTHER

Amarula	R19
Pinotage Grappa	R32
Shiraz Grappa	R32
Rogue Moonshine	R32
Limoncello Bottega	R34

MIXERS

Tonic Water, Soda Water, Ginger Ale, Lemonade, Pink Tonic, Lite Tonic.	R20

BACK'S

Thank you - Dankie - Merci

www.backs.co.za