

The Ten Horseshoes

- Has been in business for 107 years.
- Is currently run by an untrustworthy woman named Alejandra Howlett.
- Sells excellent food and drinks at a reasonable price.
- Offers neat, tidy rooms with clean beds.

- It looks like a typical tavern.
- It is crammed every night.
- The patrons inside are almost silent, look scruffy, and welcome newcomers.

Drinks

An intoxicating alcoholic drink.

Made from fermented leaves locally sourced, it is a very alcoholic drink with a powerful flavour and a weak aftertaste. It is transparent, is a drab amber colour, has a smooth texture, and constantly bubbles.

It's best served cold, and when sold in restaurants and bars it is very cheap and served in a carton.

One of the ingredients is a hallucinogen in large amounts.

An intoxicating alcoholic drink.

Made from fermented flower petals from this country, it is a delicately alcoholic drink with a neutral flavour and a weak aftertaste. It is opaque, has a smooth texture, is a dull goldenrod colour, and constantly bubbles. The first sip usually burns the throat.

It's best served cool, and when sold in restaurants and bars it is quite expensive and served in a tiny wine glass.

An intoxicating alcoholic drink.

Made from fermented ground-up tree bark from a nearby source, it is a slightly alcoholic drink with a powerful flavour and a weak aftertaste. It is translucent, has a thin texture, is a pastel olive colour, and has a thick foam.

It's best served ice cold, and when sold in restaurants and bars it is reasonably priced and served in a shot glass with salt and pepper and salty and sour fruit syrup.

It is low in sugar.

A delicious glass of fruit juice.

Freshly squeezed from a sweet and savoury type of fruit, it is juice with a weak flavour and a neutral aftertaste. It is opaque, has

a syrupy texture, is a washed-out garnet colour, and has a thick foam which remains even after the liquid is gone.

It's best served cool, and when sold in restaurants and bars it is reasonably priced and served in a shot glass with ice.

Large quantities can induce energy bursts.

A fizzy can of soda.

Made from sweet and bitter grain syrup, it is a slightly fizzy soda with a sweet and spicy taste and a powerful aftertaste. It is opaque, is a pastel sky blue colour and has a thin texture.

It's best served cold, and when sold in restaurants and bars it is very cheap and served in a small wine glass with a drizzle of honey.

Large quantities can induce a feeling of increased bravery.

A fizzy can of soda.

Made from tart bean syrup, it is an extremely fizzy soda with a salty taste, a roasted flavour and a very strong aftertaste. It is transparent, has a watery texture, and is a drab olive colour.

It's best served cool, and when sold in restaurants and bars it is cheap and served in a cup with ice.

The first sip often causes coughing fits.

It spoils quickly.