

COCKTAIL MENU

Classics

ESPRESSO MARTINI Haku Vodka, Mr Black, Double Espresso & Gomme	9.50	OLD FASHIONED Makers Mark, Cointreau, Angostura & Orange	9.50
FRENCH MARTINI Haku Vodka, Chambord & Fresh Pineapple Juice	9.50	CLASSIC MARGARITA Omleca, Cointreau, Lime, Agave Nectar, Salt, Choice of on the Rocks, Up or Frozen	9.50
PASSIONFRUIT MARTINI Haku Vodka, Passoa, Passionfruit, Lime & Vanilla	9.50	MOJITO Brugal Blanco, Mint, Lime, Sugar (Choice of Classic, Strawberry, Raspberry, Mango or Passionfruit)	9.50
NEGRONI Roku Gin, Campari, Martini Rosso & Orange	9.50	FROZEN DAIQUIRI Brugal Blanco, Lime, Sugar (Choice of Strawberry, Raspberry, Mango or Passionfruit)	9.50
WHITE NEGRONI Roku Gin, Suze, Lillet Blanc & Lemon	9.50		

Signature Serves

SPICY TEXAS MARGARITA Omleca Reposado, Cointreau, Red Chili, Lime, Sugar, Salt & Ginger	11.00
MANGO & CHILI MOJITO Bacardi Spiced, Red Chili, Mint, Lime & Sugar	11.00
BASIL SMASH Orange & Basil Gin, Basil, Lemon & Sugar	11.00
MEDITERRANEAN SOUR Disaronno, Lemon, Sugar, Egg White, Rosemary & Mediterranean Tonic	11.00
FOREST FRUITS Omleca Blanco, Chambord, Blackberries, Raspberries & Lime	11.00

Spritz & Long Drinks

APEROL SPRITZ Apero, Sparkling Wine, Soda & Orange	9.50
CONIC HILLS Glenfiddich Project XX, Fino Sherry, Apricot & Grape	9.50
APE & PEPE Aperol, Fino Sherry, Lemon, Chamomile, Sugar & Peach Bitters	9.50
NEW PINK GIN Roku Gin, Angostoura, Lemon & Grapefruit Soda	9.50
FAITH IN PALOMA Omleca Reposado, St Germaine, Lime & Grapefruit Soda	9.50
THE AMBER ROSE Gordons White Peach, Lemon, Apricot & Grape	9.50