

Classic Cocktails

The Allan Special

This one is for all those gin lovers and those who have a taste for something a little bit special. Made with the worlds first ultra premium gin Martin Millers Gin, a dash of the freshest of fresh lemon juice and the delectable Maraschino Liqueur and finished with a perfectly placed maraschino cherry.

\$16

Manhattan

Originally created in 1870's New York for Winston Churchill's mother, this drink is a lovingly stirred combination of Makers Mark Bourbon, Vermouth and Angostura Bitters, served either sweet perfect or dry.

\$14

Sour

First described by Jerry Thomas in his 1862 book 'How to Mix Drinks', the sour is the basic recipe for many of today's popular cocktails. Your choice of Scotch, Bourbon, Pisco or Amaretto, combined with fresh lemons, optional egg white, sugar and Angostura Bitters, shaken hard and served as sour as you like.

\$15

Martini

A descendant of the Californian Martinez cocktail, this drink owes its popularity to American prohibition when gin was sipped in speakeasy's. We make ours carefully with either Tanqueray Gin or Grey Goose Vodka and serve them as dry or as dirty as you like.

\$16

Margarita

Invented in the 1940's, 'The Daisy' as it is known in Mexico, remains a favourite worldwide. We make ours with a salt rim, Sauza Hornitos 100% Agave Tequila, Cointreau and fresh limes, and serve them straight up or on the rocks.

\$14

Old Fashioned

Probably the first ever drink to be called a cocktail, all the way from 1800's Kentucky. Popularised by Colonel Pepper whose family founded the famous Labrot and Graham distillery, which is why we use Woodford Reserve Bourbon and stir it slowly with Angostura Bitters, sugar and good ice. (Please allow 10 minutes for making).

\$16

Contemporary Cocktails



Mojito

A favourite of Ernest Hemmingway, this cocktail is a Cuban institution, which is why we churn Havana Club Especial Cuban Rum with fresh limes, brown sugar, fresh mint and add a dash of soda to make this cocktail really come alive.

\$15

Cosmopolitan

Popularised by the 'King Of Cocktails' Dale de Groff, this drink heralded a renaissance of modern cocktails based on classic recipes. We use Absolut Citroen Vodka, Cointreau, a dash of Grand Marnier, fresh limes and a splash of cranberry juice, and finish with a flaming orange zest.

\$15

Passion Fruit & Lychee Caprioska

This fruity number is a play of the summer cocktail we all love, The Caprioska. Made using fresh Passion Fruit pulp, muddled limes and lychees, a dash of Soho Lychee liqueur, and New Zealands infamous 42 Below Vodka over freshly crushed ice. Served with or without a sugar and cinnamon coated rim, that part is up to you....

\$16

Espresso Martini

Freshly drawn espresso shaken with Absolut Vanilla, Kahlua and cream, for those who need a pick-me-up.

\$15

Cuban Honey

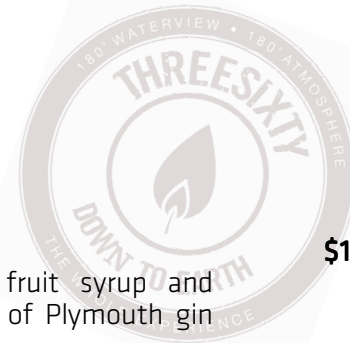
Fresh limes, Manuka Honey, and Havana Club Especial on a bed of crushed ice make up this summer special and its going to leave your taste buds demanding another one.

\$15

Honey Berry Sour

A twist on the classic sour, 42 Below Manuka Honey Vodka shaken with Chambord, pressed lemon juice, honey syrup and finished with an optional egg white.

\$14



Contemporary Cocktails

Pomegranate and Passionfruit Bramble

A delicious and refreshing combination of Passion fruit syrup and pomegranate liqueur, shaken with a generous measure of Plymouth gin and fresh pressed lemon juice.

\$14

Bourbon Chocolate and Mint Julep

The classic bourbon mint julep revisited with Woodford Reserve Bourbon, fresh mint, brown cacao liqueur, brown sugar served on freshly crushed ice.

\$16

The Calypso

This little summer beauty is a mixture of everything delicious. Made up of fresh limes, vanilla liqueur, clapped mint, 42 Below Feijoa Vodka, ginger beer and just when you thought it couldn't get any better a dash of black raspberry Liqueur Chambord. Enjoy!

\$15

Pear Affair

A mixed of Lemoncello liqueur and Poire William 'Eau de Vie' with pear syrup and shaken hard with Apple and Fejoa juice, served up.

\$15

Champagne Cocktails

Cin Cin Gin

One of our bar mans very own number, this cocktail of one of the worlds most unique gins, Hendricks Gin, a dash of Rose Syrup, and topped with Arcadia Brut is sure to impress. Garnished with fresh slices of cucumber to keep the taste alive.

\$20

Cham Cham

Black raspberry Chambord liqueur and Arcadia Brut make up this simple yet delightful cocktail. And just to keep u smiling a cherry is sitting neatly in the bottom of your glass.

\$16