

COCKTAILS



12PM – 9PM

MARTINI •

CLASSIC

Vodka or Gin,
Dry Vermouth,
Olives or Twist

..... 12

DIRTY

Vodka or Gin,
Dry Vermouth,
Olives, Olive brine

..... 12

GIBSON

Vodka or Gin,
Dry Vermouth
Pickled Onion

..... 12

GIN •

TOM COLLINS

Sipsmith Gin,
Lemon Juice,
Sugar Syrup, Soda

..... 10.5

NEGRONI

Sipsmith Gin,
Sweet Vermouth,
Campari

..... 10.5

VODKA •

ESPRESSO MARTINI

Vodka, Kalhua,
Sugar Syrup,
Lantana Coffee Blend

..... 11.5

BLOODY MARY

Vodka,
Bloody Mary Mix,
Lemon

..... 11

BULL SHOT

Vodka, Beef Bouillon,
Lemon Juice, Tabasco,
Worcestershire Sauce

..... 10.5

RUM •

DAIQUIRI

Captain Morgan Spiced Rum,
Lime Juice,
Ginger Syrup, Lime

..... 10.5

HEMINGWAY DAIQUIRI

El Dorado 3 Year Rum, Marasquin,
Grapefruit Juice, Sugar Syrup,
Maraschino Cherry

..... 10.5

TEQUILA •

MARGARITA

Herradura Tequila,
Triple Sec, Lime Juice

..... 11.5

HIBISCUS MARGARITA

Herradura Tequila, Triple Sec,
Lime Juice, Hibiscus Syrup

..... 11.5

WHISKEY •

BOULEVARDIER

Buffalo Trace,
Campari,
Sweet Vermouth

..... 10.5

WHISKEY SOUR

Buffalo Trace, Lemon Juice,
Sugar Syrup, Angostura,
Egg White

..... 11

MANHATTAN

Buffalo Trace,
Sweet Vermouth,
Angostura Orange

..... 11.5

OLD FASHIONED

Wild Turkey Rye,
Angostura Bitters,
Sugar

..... 11

We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available.
V= vegetarian, VF = vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared. A discretionary service charge of 12.5% will be added to your bill, all of which is shared between the team.