

COCKTAILS



12PM – 9PM

MARTINI •

CLASSIC

Vodka or Gin,
Dry Vermouth,
Olives or Twist
..... 13

DIRTY

Vodka or Gin,
Dry Vermouth,
Olive Brine, Olives
..... 13

VESPER

Gin, Vodka,
Dry Vermouth,
Lemon
..... 10

• GIN

NEGRONI

Sipsmith Gin, Sweet
Vermouth, Campari
..... 11

THE LAST WORLD

Gin, Green Chartreuse,
Marasquin, Lime, Maraschino
Cherry
..... 12

EARL GREY SOUR

Earl Grey Infused Gin, Lemon
Juice, Egg White, Sugar Syrup,
Maraschino Cherry
..... 13

VODKA •

PEAR DROP

Piore Grey Goose Vodka, Lime,
Sugar Syrup, Orange Bitters
..... 10

CHERRYBERRY CHERUB

Fresh Raspberries, Vodka, Cointreau,
Lemon Juice, Cherry Brandy
..... 15

• RUM

DAQUIRI

Captain Morgan Spiced Rum,
Lime Juice, Ginger Syrup,
Lime
..... 11

HEMINGWAY DAQUIRI

El Dorado 3 Year Rum, Marasquin,
Grapefruit Juice, Sugar Syrup,
Maraschino Cherry
..... 15

SEPTEMBER MORN

El Dorado Rum, Lime Juice,
Grenadine, Sugar Syrup,
Egg White
..... 10

TEQUILA •

MARGARITA

Herradura Tequila, Triple Sec,
Lime Juice
..... 14

HIBISCUS MARGARITA

Herradura Tequila, Triple Sec, Lime Juice,
Hibiscus Syrup
..... 14

MEZCAL MARTINEZ

Mezcal, Red Vermouth, Cynar,
Luxardo Maraschino, Angostura Cocoa
..... 13

PICANTE

Espolon Reposado, Agave Nectar, Fresh Lime,
Chilli, Coriander Leaves
..... 10

• WHISKEY

PORT OLD FASHIONED

Buffalo Trace, Tawny Port,
Maple Syrup, Abbots Bitters
..... 13

MAPLE OLD FASHIONED

Buffalo Trace, Maple Syrup,
Orange Bitters
..... 13

MANHATTAN

Buffalo Trace, Sweet Vermouth,
Angostura Orange
..... 13

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 13.5% will be added to your bill, all of which is shared between the team.