
COCKTAILS

JAPANESE GARDEN 18

Sake, Pimms, Lychee liqueur, fresh cucumber, mint + topped with ginger beer.

THE AMETHYST 18

Tequila, BOLS pomegranate, Cointreau, lime juice + fresh pomegranate seeds. Like it spicy? Ask for fresh chili.

HO CHI MINH 17

Absolut Elyx, honey, house made chili infused ginger syrup fresh lime + fresh chili.

KIWI VERDE 17

Absolut, BOLS Elderflower, kiwi fruit, lemon juice + basil, topped with lemonade.

MANUKA OLD FASHIONED 18

Makers Mark, Manuka Honey, Angostura bitters + pinch of salt.

STREET SOURS 18

Beefeater 24, Maraschino liqueur, lemon, guava juice, eggwhite + peach bitters.

MEET ME HERE 'ESPRESSO MARTINI' 18

Absolut Vanilia, Galliano Ristretto, house made cinnamon syrup + espresso shot.

BARRELED CINNAMON 16

Stolen Spiced Rum, sweet + dry Vermouth, house made cinnamon syrup + Angostura bitters.

CARRIBEAN QUEEN 16

Malibu Rum, Absolut Citron, lemon juice + peach bitters.

GIN N' THYME 18

Beefeater 24, BOLS Elderflower, lemon juice, house made thyme sugar syrup + egg white.

RUBY BOMB 17

Beefeater 24, Peach liqueur, Ruby Red Grapefruit juice, house made rosemary infused sugar syrup + freeze dried raspberry powder.

THE SPARKLING ELDER 15

Brancott Estate Brut Cuvée, BOLS Elderflower, Chambord, mint + served with a sugared rim.

Some things never change... just like the classic cocktails, so just shout out if there's something you really fancy and we'll see what we can do.