
COCKTAILS

JAPANESE GARDEN | *cool + refreshing* 18

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

THE AMETHYST | *pommy margarita* 18

Tequila, Pomegranate liqueur, Cointreau, lime juice.
Like it spicy? Ask for fresh chili.

THE LONDON CUT | *crisp with a kick* 18

Beefeater 24 gin, fresh mint, cucumber, house made chili infused ginger syrup, lime juice + sugar syrup.

KIWI VERDE | *fresh + fruity* 18

Absolut vodka, Elderflower liqueur, kiwi fruit, lemon juice + topped with lemonade.

MANUKA OLD FASHIONED | *boozy + smooth* 20

Maker's Mark whisky, manuka honey, Angostura bitters + a pinch of salt.

MEET ME HERE 'ESPRESSO MARTINI' | *rich + famous* 19

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

PALM FIZZ | *fruity lil' coconut* 18

Absolut vodka, 1800 Coconut tequila, strawberry puree, lemon juice, egg white + topped with soda water.

CARIBBEAN QUEEN | *sweet + citrusy* 18

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

THE SCOTTISH REMEDY | *peaty + sour* 20

Ballatine's Scotch whiskey, house made ginger syrup, lemon juice, egg white + an Ardbeg float.

RUBY BOMB | *sweet + easy* 18

Beefeater 24, Peach liqueur, ruby red grapefruit juice, house made rosemary infused sugar syrup + freeze dried raspberry powder.

SOUTH ISLAND FLIP | *rich + smooth* 19

Havana 7 year old rum, Panhead Blacktop Oat Stout syrup, crème de cacao + a whole egg.

THE SPARKLING ELDER | *bubbly + fresh* 17

Deutz Marlborough Cuvée, Elderflower liqueur, 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.

LITTLE
BLACKWOOD

meet me here