



## COCKTAILS

NEGRONI	<i>the iconic aperitif..</i>	
Gordons Gin, Campari, Martini Rosso, over ice.		<b>\$18</b>
DIRTY MOJITO	<i>a dark twist on a classic..</i>	
Bati Spiced Rum, with lime and mint.		<b>\$18</b>
TOM COLLINS	<i>hard lemonade..</i>	
Hendricks Gin, over ice with fresh lemon and soda.		<b>\$18</b>
COSMOPOLITAN	<i>pretty in pink..</i>	
Vodka, Cointreau and Cranberry Juice, shaken with lime.		<b>\$16</b>
PIMMS CUP	<i>it's always pimms o'clock..</i>	
Pimms No.1 Cup with all the trimmings.		<b>\$16</b>
GINGER MARGARITA	<i>taking it with a grain of salt..</i>	
Classic sour margarita made with Espolon Tequila Reposado, finished with a splash of Ginger Beer.		<b>\$18</b>
SOURS	<i>choose your own adventure..</i>	
Amaretto or Chivas Regal Scotch Whiskey.		<b>\$18</b>
DARK AND STORMY	<i>a pirates life for me..</i>	
Sailor Jerry Spiced Rum, with lime, ginger beer and bitters.		<b>\$18</b>
GO GO	<i>it gets people going..</i>	
Chambord and Passionfruit Liqueur, shaken up with ice, with fresh passionfruit and Redbull.		<b>\$18</b>
LYCHEE LOVE	<i>ooh la lychee..</i>	
Paraiso Lychee Liqueur and Cointreau spritzed with Prosecco, fresh lychee and lime.		<b>\$18</b>
ESPRESSO MARTINI	<i>latte by day, martini by night..</i>	
Classic creamy espresso martini made with fresh espresso, Kahlua, Vanilla Galliano and Vodka.		<b>\$18</b>
BOURBON FIZZ	<i>bourbon and good decisions..</i>	
Makers Mark Bourbon sweetened up with Frangelico and Disaronno.		<b>\$18</b>
GOLDEN GAYTIME	<i>boozy aussie legend..</i>	
Baileys, Butterscotch and Tia Maria with Golden Gaytime Crumbs.		<b>\$20</b>