

COCKTAIL EXPERIENCE

275

A set menu of three cocktails, from our current menu or something new the team has been working on.

RASPBERRY NEGRONI

100

Dill akvavit from siwu, sweet vermouth, mondino orange bitters raspberries.
Fruity aperitif

PISCO SOUR (ISH)

100

Pisco, Apricot, olive oil, lime, sugar egg whites.
Silky fruity sour

BEAUTY SMASH

100

Thorn gin, fresh lemon juice, licorice syrup and fresh basil topped with soda.

CRIOLLO OLD FASHION

100

Scotch, cacao butter, chocolate bitters, sugar.
Chocolate old fashion

RUBY

100

Vodka, Rose, pink peppercorn, lemon, sugar egg whits.
Silky aromatic sour.

ESTATE

100

Dark rum, gave juice, coconut, cedarwood, lime.
Tropical and fruity

TWILIGHT

100

Cognac, sherry, bitters mondino, lemon, sugar, fruity cider
Refreshing Longdrink.

BLOODY MARY

100

Vodka, ruby fine port, Worcestershire sauce, tabasco, celery salt, pickle brine, smoke paprika, tomato juice, lemon juicy

COFFEE MINT JULEP

100

Bourbon, dark cacao, coffee, mint, sugar
Pick me up.

GRASHOPPER

100

Vodka, white chocolate liqueur, mint liqueuer, cream and nutmeg
Sweet after dinner drink