

CLASSICS

TEQUILA SUNRISE - \$20

Herradura plata, orange juice & grenadine.

COSMOPOLITAN - \$22

Nuve' standard vodka, de Kyper triple sec, cranberry & lime juice.

ESPRESSO MARTINI - \$23

Vodka, Kahlua, Licor 43, de Kyper crème de cacao, & freshly-brewed espresso. We make it here, not from a lab or tap

AVIATION - \$26

Ford's London dry gin, kirsch liqueur, parfait armour.

NEGRONI \$22

Tanqueray gin, Campari, & sweet vermouth, stirred until chilled, then poured over an ice sphere.

LONG ISLAND ICED TEA - \$28

5 white spirits: brokers gin, nuve' vodka, Bacardi rum, herradura blanco tequila, & de Kuyper triple sec, served with a dash of sugar syrup, lemon juice & cola.

PEACH & AMARETTO SOUR - \$23

Amaretto Disaronno, de Kuyper peach schnapps, lemon juice, sugar syrup & aquafaba.

PASSIONFRUIT CAIPIROSKA- \$24

Nuve' standard vodka, fresh limes, brown sugar, passionfruit pulp & torn mint.

MAI TAI - \$26

Plantation dark rum, Bacardi rum, de Kyper triple sec, almond syrup & lime juice in a tiki glass

SPRITZ

APEROL SPRITZ - \$18

Hand-made in true Italian style with Aperol, prosecco, & soda.

LIMONCELLO SPRITZ - \$22

Limoncello, served chilled w/ prosecco, soda, lemon twist & thyme.

MULLED WINTER MUG

House-made mulled ginger beer
to warm the spirit and soothe the soul.

Plantation rum, Brookvale alcoholic ginger beer, pineapple shrub,
pineapple juice, apple juice, cloves, cinnamon, star anise half
oranges and lots of love.

\$16 A MUG

*nb: aquafaba replaces egg white to make cocktails vegan

SIGNATURE

CLOCK OFF ORANGE SOUR - \$25

Four pillars rare dry gin, de Kyper triple sec, lemon juice, orange juice & aquafaba.

#RHUBARB MY LIFE - \$22

Look on the bright side of life!!! Rhubi mistelle liqueur, Chambord liquor, lemon juice & aquafaba.

HEAVEN MEETS HELL - \$22

Fireball cinnamon whiskey, pineapple / ginger shrub, apple juice & aquafaba.

PINEAPPLE DAIQUIRI - \$25

Plantation pineapple rum, lime juice, & pineapple / ginger shrub.

1800 COCONUT ESPRESSO - \$27

1800 coconut tequila, Liquor 43, Kahlua, & freshly brewed coffee, sprinkled with coconut.

CHILLI JAM GIN SOUR - \$26

Heathcote chilli gin, strawberry puree, lemon juice & aquafaba.

LA DOLCE VITA - \$25

Villa Massa Limoncello, Amaro Montengro, spiced bitters, fresh lemon juice & aquafaba.

MARGARITA'S

CLASSIC MARGARITA - \$22

Herradura plata, de Kyper triple sec, lime juice & salt rim.

TOMMY MARGARITA - \$24

Corazon reposado, agave syrup, de Kyper triple sec & lime juice.

CHILLI & CUCUMBER INFUSED MARGARITA - \$25

Herradura blanco infused with birds eye chilli & cucumber, de Kyper triple sec & lime juice. Served in a Mexican ceramic cup.

COCONUT MARGARITA - \$26

1800 coconut tequila, coco Lopez coconut cream, lime juice, de kyper triple sec w coconut rim.

Choice of salt w/ any margarita.

Traditional, black lava, smoked salt & pepper or smoked chilli.

SOURS FROM \$20

We do a selection of sours – choose from:
liqueur, scotch, bourbon, tequila, & rum

*nb: aquafaba replaces egg white to make cocktails vegan

BEER COCKTAILS

CRIMSON WHISPER - \$20

Be spontaneous!!!! Rhubi mistelle liqueur, Boon Kriek Lambic cherry beer & lemon juice.

TURBO DARK & STORMY - \$26

Plantation dark rum, kraken spiced rum, Chambord, lime juice & Brookvale alcoholic ginger beer, served over ice w/ lime.

MARTINI

(Dry, dirty or filthy)

Your choice of gin or vodka

STANDARD: Bombay gin, Tanqueray gin brokers gin / Nuve' standard vodka - **\$23**

DELUXE: 4 pillars rare gin, Hendricks gin, Hayman's sloe gin/ Zubrowska vodka - **\$28**

ELITE: Fords London dry gin, Fossey's strawberry gin, 4 pillars bloody shiraz gin, Heathcote chilli gin / Grey Goose vodka, Nuve' super premium vodka - **\$32**

OLD FASHIONED (BOURBON, SCOTCH, RUM OR TEQUILA)

STANDARD: Old Forester bourbon, Jameson's Irish, or Plantation dark rum & Sailor Jerry spiced rum - **\$23**

DELUXE: Woodford reserve bourbon, Marker's Mark bourbon, Gospel straight rye bourbon, Chivas regal scotch, Glenfiddich scotch, kraken rum & Corazon reposado tequila - **\$28**

ELITE: Woodford rye bourbon, Starward solera Australian, Laphroaig 10yo, Ardbeg 10yo, Diplomatico reserva rum, Herradura anejo tequila - **\$32**

JALISCO BARREL AGED OLD FASHIONED

House-aged & prepared

Corazon single reserve Reposado Tequila aged 3 months, accompanied by kirsch cherry liqueur, orange bitters, & barrel aged bitters. Served on ice sphere w/ an orange twist. **\$32**

*nb: aquafaba replaces egg white to make cocktails vegan

GIN GOBLETS

FOUR PILLARS RARE DRY GIN - \$26

Paired with Strangelove coastal tonic, grapefruit, rosemary, & cracked pepper.

HEATHCOTE SMOKIN' CHILLI GIN - \$29

Paired with Strangelove dirty tonic, dehydrated lemon & chilli slice.

FOUR PILLARS BLOODY SHIRAZ GIN - \$29

Paired with Strangelove Coastal Tonic & dehydrated orange slices

COCKTAIL JUGS

I AM AT THE POLO, DARLING - \$40

Pimm's no 1, St Germaine liquor, lemonade, dry ginger ale, & seasonal fruits.

RUM-RUNNER - \$45 (boozy!!!)

Kraken spiced rum, Plantation dark rum, pineapple / ginger shrub, lime juice, & Brookvale union alcoholic ginger beer

LOT'S - O' - HUGGIN - \$45

Fossey's strawberry gin, grenadine, prosecco, juniper berries, mint, strawberries, & tonic water

MOCKTAILS

PINEAPPLE EXPRESS - \$16

Pineapple juice, pineapple shrub, lime juice & ginger beer.

SOUR FOR DAYS - \$18

Lyres dry London gin, grapefruit juice, agave syrup, lemon juice & aquaphaba. Topped w/ lemonade.

NON RUM MOJITO - \$18

Lyres dark cane rum, raw sugar mint, fresh lime crushed & soda

MR NON WHISKEY SOUR - \$18

Lyres American malt bourbon, sugar syrup, lemon juice, old fashioned bitters & aquaphaba.

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