

Classic Cocktails

'The decline of aperitifs may be one of the most depressing phenomena of our time'

Aperitifs:

Bellini

Peach schnapps, champagne, peach and lemon compote (16)

Aviation

Gin, Maraschino liqueur, lemon juice (16)

Hemingway Dacquiri

Gold rum, maraschino liqueur, grapefruit juice, lime juice (18)

Clover club

Pepper berry gin, framboise, lemon juice (17)

Martini:

"Premium vodka or gin, noilly prat vermouth stirred not shaken"

Vodka

Grey Goose \$19

42 Below \$15

Wyborowa Exquisite \$22

Belvedere \$19

Gin

Bombay Sapphire \$15

Hendricks \$19

Tanqueray \$16

Tanqueray 10 \$23

Millers \$21

South \$19

French Martini:

Bombay Sapphire Gin, Chambord Liqueur, Licor 43, fresh lemon juice, pineapple juice shaken (17)

Passionfruit and Vanilla Martini:

Fresh Passionfruit pulp, vanilla syrup, fresh lemon juice, Licor 43, absolut vanilla vodka shaken (15)

Raspberry and Vanilla Martini:

Ripe Raspberries, vanilla syrup, fresh lemon juice, Licor 43, absolut vanilla vodka shaken (15)

Smoky Martini:

Grey Goose Vodka, 10 Cane Rum stirred and served straight up (17)

Espresso Martini:

Espresso, Luzardo Liqueur, absolut vanilla vodka and kahlua shaken (15)

Negroni:

Bombay Sapphire, Campari, Cinzano Rosso served short on the rocks shaken (15)

Manhattan: Premium Whisky, Vermouth, bitters served sweet, dry or perfect

Sweet: served with cinzano rosso

Dry: served with noilly prat

Perfect: served with a perfect mix of both

Whisky:

Makers Mark \$15

Chivas Regal 12 yr \$18

Woodford Reserve \$20