

BOTTLES

RUSSIAN STANDARD VODKA 130

BEEFEATER GIN 130

SANTA TERESA RUM 130

EL JIMADOR TEQUILA 130

FOUR ROSES BOURBON 130

CAPTAIN MORGAN RUM 130

ALL BOTTLES SERVED WITH TWO JUGS OF MIXER

SHOT RACKS

JAGER 19.00

TEQUILA 19.00

FLAMING PIG 19.00

SAMBUCA 19.00

WINE & CHAMPAGNE

RED

LANDMADE PINOT NOIR

175ml - 7.50 250ml - 9.50

Bottle - 27.50

CARACTER SHIRAZ - MALBEC

175ml - 5.00 250ml - 6.75

Bottle - 18.95

LA MASCOTA MALBEC

175ml - 7.50 250ml - 9.50

Bottle - 29.50

MAC MURRAY RUSSIAN RIVER PINOT NOIR

Bottle - 45.00

CHATEAU STE MICHELLE COLUMBIA VALLEY MERLOT

Bottle - 35.00

CANNONBALL CABERNET SAUVIGNON

Bottle - 40.00

ARTEMIS STAG'S LEAP CABERNET SAUVIGNON

Bottle - 60.00

WHITE

LANDMADE SAUVIGNON BLANC

175ml - 7.70 250ml - 9.00

Bottle - 25.50

VERITIERE PINOT GRIGIO

175ml - 5.50 250ml - 8.50

Bottle - 19.50

CORTESE MONTE VOLPI

175ml - 5.00 250ml - 6.75

Bottle - 18.95

ROSÉ

MAISON SATURNIN ROSÉ

175ml - 5.75 250ml - 7.50

Bottle - 22.50

SPARKLING

PERRIER JOUET BLASON ROSE

Bottle - 90.00

PERRIER JOUET

Bottle - 65.00

NV PROSECCO BRUT, RUGGERI

125ml - 7.00 Bottle - 30.00

COCKTAILS

HOUSE

BURNT PEAR OLD FASHIONED

9.50

Maker's Mark infused with burnt pears & warming spices, with apple liqueur & Angostura bitters. Served on the rocks with an orange twist & candied pear.

THE COLUMBO

11.00

Hibiki Harmony, Campari, Peychaud bitters in an absinthe-rinsed glass & a spritz of lemon oils. Served straight up.

MEZCAL MARGARITA

9.50

A smoky twist on the classic. Served straight up using San Cosme mezcal, with a pink Himalayan rock salt rim.

LET THE GOOD TIMES 'ROL

9.50

Beefeater gin & Aperol shaken with lemon juice, honey, egg white & orange bitters. Served in a coupette & dusted with dehydrated Aperol.

DIRTY MOJITO

9.50

Four Roses bourbon, lemon juice & mint leaves over crushed ice.

LYCHEE MARTINI

9.50

Beefeater gin, lychee liqueur, lychee juice & lime. Served straight up.

BERGAMOT & NETTLE GIMLET

9.50

Beefeater gin, Bergamot liqueur, nettle cordial, dandelion & burdock bitters. Served on the rocks with dehydrated lime wheels.

PINEAPPLE & GINGER COLLINS

9.50

Koko Kanu, muddled ginger & pineapple, shaken to froth & served over crushed ice. Finished off with Peychaud's bitters & a soda top.

CLASSIC

PISCO SOUR

9.50

Pisco, lemon juice, sugar, egg white & Angostura bitters. Shaken to a froth & served straight up.

BOURBON ESPRESSO MARTINI

9.50

Four Roses bourbon shaken with fresh espresso, Kahlua & Frangelico. Served straight up.

WHISKEY SOUR

9.50

Four Roses bourbon shaken with lemon juice, egg white & Angostura bitters. On the rocks with a Maraschino cherry.

NEGRONI

9.50

Beefeater gin, Campari & sweet vermouth.

HURRICANE

9.50

A New Orleans classic. Captain Morgan's Spiced & Dark rum, pineapple juice, fresh passionfruit, grenadine & bitters. Served long over crushed ice.

ZOMBIE

9.50

In-house rum blend mixed with grapefruit, orange, lime & a hint of absinthe. Served over crushed ice.

HEDGEROW SLING

9.50

Beefeater gin, creme de mure, sloe gin, blackberries, lemon juice. Shaken & topped with soda over ice.

MOSCOW MULE

9.50

Russian Standard vodka, muddled ginger, lime juice, shaken & topped with Angostura bitters & ginger beer.