COCKTAIL MENU

Champagne Cocktail
Grey Goose Vodka, home-made strawberry syrup, lemon juice, topped with Rosé champagne and finished off with a Rose water mist.

Nuvo Carre
Hennessy VS, Bulleit Rye, Antica Carpano sweet vermouth, Strawberry infused Campari and Averna Amaro.

Blackberry Smash
Bacardi 8 rum, blackberry shrubs, fresh lime juice, home-made ginger syrup, Mint and Angostura bitters.

Rum Raisin Coffee-tini
Raisin infused Ron Zacapa 23, Banana, Espresso, Vanilla syrup and Kahlua.

Cucumber Watermelon Margarita
Don Julio silver tequila, fresh watermelon juice, cucumber juice, Lime juice and agave.

Mango Guava Sour
Makers Mark Whiskey, Lemon, home-made mango guava shrub, aquafaba.

Rosemary Gold
Illegal Mezcal Reposado, Rosemary infused sweet potato, Grand Marnier, Lemon, Orange.

Fiery Passion
Jalapeno infused Casamigos Blanco Tequila, Cointreau, Passion fruit, Lime, Agave.

Healthy Green
Cilantro Infused Nolets Gin, Cucumber juice, Lemon Juice, Agave and topped with Fever tree Ginger beer.

PB&J Old Fashioned
Reese’s peanut butter infused Bulleit Bourbon, home-made strawberry syrup, chocolate bitters.