# MEET THE FAMILY



Grandpa Walt (back left) ~ Panda (back right) Cheeky Wee Benson (front right) ~ Rupert (front left)

### **BAMBOO COCKTAIL**

Created by Louis Eppinger circa 1890 in Yokohama. This is for the Sherry lover!

Noilly Prat Dry Vermouth, Pedro Ximinez Sherry, Regans Orange Bitters

and Angostura Bitters.

£7.00

# TWELVE MILE LIMIT

A bygone classic that was revived by Ted Haigh's fascinating book 'Vintage Spirits and Forgotten Classics.' Complex, Spirit led with a hint of jammy fruits.

Chairman's Reserve White Rum, Remy Martin VSOP, Rittenhouse Rye,
Fresh Lemon Juice and Rupert's Grenadine syrup.

£7.50

#### ROBERT BURNS

There's a lot of debate whether this drink was named after our famous poet or a cigar salesman that frequented the Waldorf in New York. We think it's the former! If you are a fan of a Rob Roy or a Manhattan your glass will be empty before you know it.

Johnnie Walker Black Label, Cocchi Vermouth di Torino, Benedictine and Orange Bitters.

£7.50

# MEXICAN EL DIABLO

First sign of this recipe was published in 1946 and later became known as an El Diablo. One of Pandas favourite tequila drinks.

He describes the drink as winter fruits that are spiced up and with a nice peppery finish from the Tequila.

Arette Blanco Tequila, Gabriel Boudier Dijon Crème de Cassis Fresh Lime Juice, topped with Canada Dry Ginger Ale.

£7.00

# **BOULEVARDIER**

(Our twist on this hidden gem of a cocktail)

We like to say if a Negroni and a Manhattan were to have a baby it would be this cracker.

Rittenhouse 100 proof Rye Whiskey, Buffalo Trace Bourbon, Campari and Byrrh Grand Quinquina that has been barrel aged for a period of time.

£8.00

# **RED PANDA**

(Our take on this classic cocktail)

The sister of the Bloody Mary or was it the mother?

If you like Red Snappers give this a try!

Tanqueray Gin, Tomato Juice, Kaffir Lime Leaves, Cucumber, Lemon juice, Worcester Sauce, Tabasco and a Guinness float.

£7.50

**Bygone Classics** 

Please note we would be delighted to make any classic cocktail of your choice off the menu if we have the ingredients.