**COCKTAIL MENU**

**Smoked Pear Margarita £7.50**

*Calle Blanco | Triple Sec | Oaxaca Mescal | Pear Puree\* | Lime*

**Vice President Gimlet £7.50**

*Cariel Vanilla Vodka | Pear Cordial\**

**Hey Paulie! £7.50**

*Buffalo Trace | Fernet Branca | Walnut & Hazelnut Liqueur | Cherry & Orange Bitters | Maraschino*

**Saffron, Honey and Orange Negroni £8.50**

*Saffron Gin | Aperol | Campari | Orange Blossom Honey*

**Sweet, Sour Savory: The Betrayal £7.50**

*Tarpa Sour Cherry | Caramel | Rosemary | Port | Cranberry*

**The Italian Gringo £7.50**

*Calles Blanco | Martini Rosso | Fernet Branca | Agave | Peychards & Angostura*

**Abre-Coracao (Heart Opener) £7.50**

*Germana Cachaca 2yr | Green Chartreuse | Coconut Sugar | Peach Bitters | Lime*

**Cumin & Clove Bramble £7.50**

*Mombassa Club Gin | Crème De Mure |Cumin & Clove Sugar\* | Lemon*

**Death In The Afternoon £8.00**

*La Fee Absinthe | Strawberry Liqueur | Pistachio Sugar | Lemon*

**Nick The Greek £8.00**

*Metaxa 7 Star Brandy | Fig Liqueur | Marsala Wine | Honey*

**Charred Rosemary Old Fashioned £8.50**

*Buffalo Trace Rosemary Infusion\* | Mango Tea Sugar\* | Angostura*

**The Danish One £7.50**

*Aalborg Jubilaeums Aquavit | Apricot Liqueur | Cucumber Lemonade\* | Black Pepper Sugar Syrup\**

**Caorunn With a View £8.00**

*Caorunn Gin | Crème De Cassis | Dandelion & Burdock Sugar\* | Cranberry | Lemon | Angostura*

**Sage & Onion Daiquiri £7.50**

*Diplomatico Anejo | Sage & Onion Sugar\* | Lemon*

(\*Homemade Ingredients)

*Please don’t hesitate to ask for any cocktails that aren’t listed here. If we have the ingredients, we’ll be more than happy to create it for you*