COCKTAIL MENU

MatchaTe 11.00

Coriander infused Tequila Blanco, Ancho Reyes verde, fresh lime,

agave nectar & matcha.

Pine Martini 12.00

Gin +Dry vermouth + Pine cordial

AlterNative Sour 11.00

Pisco, sage, honey, citrus.

High du Brazil 11.00

Cachaça, pear, citrus, top-up sparkling sake

Dawn of Montenegro 11.00

Amaro Montenegro, grapefruit + orange, Peychaud’s bitters

Sheso fresh 11.00

Lemongrass vodka, rice washed oat milk, fresh lemon & shiso

Oaxaca Sour 11.00

Mezcal Espadin, citrus, agave nectar, hibiscus & acai float

Seasonal Bellini 12.00

Ask away

Negringo 12.00

Coffee infused Mezcal + Cocchi di Torino + Campari

Rye & Fig 12.00

Rye whiskey, Fig liqueur,  Cocchi di Torino, honey and aromatic bitters