



COCKTAILS

STRAIGHT UP

IN BARTENDING, THE TERM STRAIGHT UP REFERS TO AN ALCOHOLIC DRINK THAT IS SHAKEN OR STIRRED WITH ICE AND THEN STRAINED AND SERVED WITHOUT ICE IN A STEMMED GLASS.

GIMLET 8

Tanqueray Rangpur, lime cordial & celery bitters stirred over ice. Finished with lime.

WESTBOURNE MARTINI 9

Martin Miller's Westbourne Strength Gin & Dolin dry vermouth stirred over ice. Finished with lemon & black pepper.

SILVER FIZZ 8

Hayman's Old Tom, lemon juice, sugar syrup & egg white shaken twice. Finished with lemon.

GORDON ST COGNAC 8

Hennessy VS, Kahlua, sugar syrup & Glasgow Roast espresso shaken over ice. Finished with coffee beans.

SLOE 75 9

Plymouth Sloe gin, lemon juice & sugar syrup shaken over ice. Topped with Bouvet Sparkling Rose and finished with lemon.

1873 11

Creme de Myrtille, Edinburgh Gin Elderflower liqueur & lemon juice shaken over ice. Topped with champagne & finished with blueberries.

OVER ICE

IN BARTENDING, THE TERM OVER ICE REFERS TO A DRINK THAT IS SHAKEN OR STIRRED WITH ICE AND THEN STRAINED AND SERVED WITH ICE IN A SHORT OR TALL UNSTEMMED GLASS.

ROYAL PASSAGE 8
Hayman's London Dry, Lychee liqueur, lime juice, grenadine & cranberry shaken over ice. Finished with lime.

GIN SMASH 8
Hayman's London Dry, lemon juice, mint & green tea syrup smashed together. Finished with lemon.

GIN & GINGERBREAD 8
Hayman's London Dry, lime juice, orange bitters & homemade gingerbread beer stirred over ice. Finished with lime.

TONKA BEAN OLD FASHIONED 9
Tonka bean infused Maker's Mark, maple syrup & angostura bitters stirred over ice. Finished with orange.

AMARETTO SOUR 8
Disaronno Amaretto, Bulliet Rye, bitters, lemon juice, egg white & sugar syrup shaken twice. Finished with a Kirsch cherry.

MARY PICKFORD 8
Bacardi, Maraschino liqueur, pineapple juice & grenadine shaken over ice. Finished with lemon.

BARREL - AGED

PUTTING BITS 'N' PIECES INTO BARRELS AND WATCHING IT COME OUT A FAIR BIT TASTIER HAS BEEN DONE FOR DONKEY'S YEARS, BUT IT WASN'T UNTIL MORE RECENTLY THAT CUNNING BARTENDERS HAVE REVISITED THE IDEA OF BOSHING THEIR COCKTAILS IN BARRELS. WHY? WELL, NOT ONLY DO ALL THE INGREDIENTS HAVE A BIT OF TIME TO MAKE FRIENDS AND PLAY NICE, BUT THE RESULTS HAVE A SMOOTHER AND MELLOWER NOTE, A RICHER MOUTH-FEEL, A SLIGHT ADDED SWEETNESS AND A LIGHTER CHARACTER.

MARTINEZ 9
Hayman's Old Tom, Dolin red vermouth & Marashino liqueur, stirred over ice with orange bitters & finished with a Kirsch cherry

NEGRONI 9
Hayman's London Dry, Dolin red vermouth & Campari, stirred over ice with & finished with orange

CORPSE REVIVER NO.2 9
Lemon infused Hayman's London Dry, Lillet, Cointreau & Absinthe, shaken over ice with lemon juice & finished with orange

SAZERAC 9
Bulliet Rye, Hennessy VS & Absinthe, stirred over ice with Peychaud's bitters & finished with orange

MANHATTAN 9
Maker's Mark, Dolin red vermouth & orange bitters stirred over ice. Finished with orange.
