

# COCKTAILS FOR THE MONTH



# NEW YEAR  
NEW ME



# FRESH JAN

## IRISH COFFEE 9.5

Jameson Black Barrel - Filter Coffee - Poitin Irish Cream

Rich and warming winter spice. One won't be enough!



## WHISKY HIGBALL 10

Suntory Toki - Sparkling Green Tea - Vetiver

We change the subtle seasoning each month to suit the mood.



## MISSIONARY'S DOWNFALL 10.5

Appleton Signature - Peach Wine - Mint - Lime

Light and crisp, a drier take on the tiki classic.



## NITRO PICANTE 11

Tequila - Mezcal - Piment - Lime - Coriander - Nitrogen

Clean & fluffy, with a hit of smoke & spice.



## SURF CLUB 11

Gin - Rosé Vermouth - Maraschino - Orange Bitters - Caper

Bright, floral cherry meets maritime salt in this adjusted martini.



# COCKTAILS ! x

## **COGNAC COBBLER 10.5**

**Cognac - Palo Cortado - Kiwi - Apple - Lemon**

Green, a little nutty, with zingy fruit.



## **MONO DORADO 11**

**Fresh Monkey - Yellow Chartreuse - Ancho Verde - Orange Bitters**

Spirit-forward, with herbal, honeyed spice.



## **BAMBOO SHOOT 10.5**

**Empirical Soka - Manzanilla Sherry - Green Banana - Pineapple**

Long and sparkling, with grassy, tropical, sugar-cane flavours.



## **SWASHBUCKLE 8**

**Everleaf Marine - Concord Grape - Ceylon - Lemon - Bergamot**

Crisp, zesty, super refreshing, and alcohol free.

Delicious as is, or add 25ml applejack for an extra kick. [+ £3.5]



## **COCONUT PALM SPRITZ 8**

**Lyre's Dry Aperitif - Coconut - Lychee - Lemon - Soda**

A softly tropical alcohol free spritz.

Delicious as is, or add 25ml pisco for an extra kick. [+ £3.5]



