Plassic Oocktail Wenu

Manhattan \$19

Whiskey, Sweet Vermouth and Angostura Bitters

APEROL TWIST \$19

Aperol, Prosecco, Splash of Soda Water and Orange Zest

Martini \$19

Gin or Vodka, Dry Vermouth

OLD FASHION \$22

Rye or Bourbon Whiskey, Angostura Bitters, Sugar Cube and Orange Zest

NECRONI \$18

Gin, Campari, Sweet Vermouth and Orange Zest

Sangria \$17

Brandy, Red Wine, Ginger and Fresh Seasonal Fruits

CAESAR \$17 Vodka, Clamato, Spices, Salt & Pepper, Celery, Olives, Pickle and Pepperoncini

WHITE WINE SANCRIA \$17 Brandy, Pinot Grigio, Lemon Soda, Watermelon and Blueberries

LYCHEE MARTINI \$19

Juice, Garnished with a Whole Luchee

MIMOSA \$17

Champagne, Orange Juice and Drop of Amarena Syrup

Pop Fizz CLINK \$18 Cognac, Champagne, Sugar and Bitters

Espresso Yourself \$19

Vodka, Kahlua, Syrup, Fresh Espresso

WHITE RUSSIAN \$18Vodka, Kahlua Coffee Liqueur, Fresh Cream and Amarena Cherry

Paloma \$19

Tequila, Grapefruit Soda

Amaretto Sour \$19

Amaretto, Syrup, Lemon Juice, Egg White and Dash of Angostura Bitters

Margarita \$18

Tequila, Curacao, Agave Nectar, Lime Juice, Sea Salt on Rim

Signature Cacktail Menu

Black Mirror \$21

Gin, Black raspberry liqueurs, Triple sec and aromatic bitters.

The aromatic bitters create a complex aroma to match the reflection on the pitch black void. Served on the Nick & Nora Glass

VELVET SOUR \$21Pisco, Syrup, Lemon Juice, Egg
White and Cardamom Bitters The love child of a traditional Pisco and a NY Sour

LIL' SCARLETT A.K.A COSMO \$21

Absolut Mandarin, Grand Marnier, Fresh lime juice, Cranberry juice, Lime Wedge, flame orange peel, Sprayed bitters

No one likes Miranda, be more like Saman-tha. Our take on Dale DeGroff's original creation

Rum Scarlett Rum \$22 Cachaca, Spiced rum, Seasonal Red Berries puree, Sugar and Lime
What do you get when you cross a Brazilian
Mixologist, with winter berries? Complexity...

VIEUX CARRE \$22

Bourbon, Cognac, Sweet Vermouth, Benedictine, Ango & Peychaud's Bitters A classic. The fancy cousin of a regular Old Fashioned. For the Gatsbys out there

BLAZING SADDLES \$21

Lime Juice, Syrup, Green Chartreuse, St.Germain, Reposado Teguila and Neposado regona and Jalapenos Tincture Make Hadley Lamarr proud. Bart could never drink this...But the Waco Kid might, you know he's the fastest drinker in the west

MAGIC POTION OF LOVE \$22

Gin, Pineapple Juice, Goldschlager and Butterfly pea flower tea
Play Alchemist. Experience the transformation of flavours. The more you drink the more in love you will be...