



COCKTAIL Menu



Espresso Martini

Rogue Society vodka, Herrick Creek Coffee liqueur, Creme de Cacao and espresso — \$19

Pornstar Martini

Vanilla vodka, passionfruit, lime, pineapple. Served with a shot of prosecco — \$18

Blackcurrant Cooler/Warmer

Heresto vodka, Barkers Blackcurrant and Lime. Hot or cold — \$18

Sandia Picante Margarita

House-spiced tequila, watermelon liqueur, lemon, pineapple, Peychaud's bitters — \$18

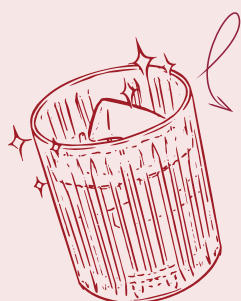


Mulled Wine

Warmed cabernet merlot, cinnamon, cloves & citrus — \$14

Herrick's Gin Sour

Basil infused Herrick Creek gin, Montenegro, Oloroso sherry, honey, lemon and egg white — \$19



Smoked Sage Negroni

Herrick Creek Smoked gin, Campari, Rouge Vermouth — \$20

Orange Crush

Tequila, Aperol, orangecello, lime and honey — \$19

Tarragon & Mint Julep

Monkey Shoulder whiskey, Laphroig whiskey, tarragon, mint, lemon — \$19

HOUSE FAVS

Lemoncellonade Spritz

Limoncello, sauvignon blanc, lemon, lime and lemonade — \$17

No4. Pimms Cup

Pimms, white port, passionfruit, lime, seasonal fruit and ginger ale — \$18

Men About Merivale

Plantation Original dark rum, Smith and Cross rum, Disaronno, Campari and Peychaud's bitters — \$20



Buffalo's Gardener

Bufflo Trace bourbon, Aperol, strawberry, hibiscus, pineapple, lemon — \$19



Pisa Pie

Scapegrace Black gin, apple pie moonshine, lemon, guava — \$19

Cherry Pinot Sour

Flor de Cana rum, cherry liqueur, pomegranate, lime, egg white and pinot noir — \$18

Frozen Cocktails

Ask your waiter for today's flavours! — \$15

• ALL ABOUT THE CLASSICS? ASK YOUR BARTENDER •

All cocktails can be made vegan