



# COCKTAIL Menu



## Espresso Martini

Rogue Society vodka, coffee liqueur, Creme de Cacao, espresso — \$20



## Pornstar Martini

Vanilla vodka, passionfruit, lime, pineapple. Served with a shot of prosecco — \$19

## Hilltop Daisy

Little Biddy Classic gin, Chartreuse, orange liqueur, lime — \$18

## Caroline Bay

Line 44 rum, Plantation Original Dark rum, mango, guava, lime, pineapple — \$19

## Patty's Pineapple Sour

Plantation Original Dark rum, pineapple liqueur, pineapple, lime, egg white — \$19

## Strawberry and Mint Margarita

Arette Blanco tequila, white port, strawberry, mint, lime, pineapple — \$19

## Bush Whacker

Herrick Creek whisky, Aperol, Reid + Reid aperitivo, lemon — \$19

## Broken Arm

Buffalo Trace bourbon, cherry brandy, maple moonshine, lime, hibiscus, pineapple, Angostura bitters — \$19

## SUMMER SPRITZ

### Bloody Spritz

Syrah, cherry liqueur, blackcurrant, soda — \$17

### Nashi Pear Spritz

Nashi pear brandy, apple pie moonshine, chardonnay, lime, pineapple, soda — \$18

### Limoncello & Paeroa Spritz

Limoncello, lemon, L&P, prosecco — \$17

### Pink Gin Rosé Spritz

Last Minute Pink gin, rosé, hibiscus, lime, soda — \$17



Frozen Cocktails — \$15

Jelly Tip Shot — \$14

Negroni Shooter — \$14



ASK OUR STAFF FOR TODAY'S FLAVOURS!

• ALL ABOUT THE CLASSICS? ASK YOUR BARTENDER •

All cocktails can be made vegan