

NO
4

COCKTAIL *Menu*

MADE
WITH
LOVE

Espresso Martini

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



Pornstar Martini

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

Marlborough Muse

Roots Marlborough dry gin, Reid+Reid bitter
aperitivo, sauvignon blanc, cranberry, lime &
lemon, basil — \$19

Violet Fields

Alpine vodka, Maraschino liqueur, lavender,
raspberry, cherry — \$19

Purple Lotus

Baijiu, blueberry, rosé, lime — \$18

STAFF
PICK!

Cherry Twist

Rogue Society gin, Maraschino cherry,
lemon, soda — \$15

Hot Tropic

El Jimador tequila, passionfruit, pineapple,
lime — \$18

Golden Cask

Orange-infused Buffalo Trace bourbon,
Shanky's Whip Irish whiskey liqueur, Oloroso
sherry — \$20

SUMMER SPRITZ

Peach & Rosé Spritz

Last Minute pink
botanical gin, rosé,
peach, soda — \$18

Pineapple & Yuzu Spritz

Lost Barrel rum,
pineapple, yuzu,
soda — \$18

Pacífico Fizz

Pisco, Aperol, peach, soda — \$18

Limoncellonade Spritz

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



FROZEN COCKTAILS

ASK OUR STAFF FOR
TODAY'S FLAVOURS

• ALL ABOUT THE CLASSICS? ASK YOUR BARTENDER •

All cocktails can be made vegan