

## SIGNATURE

### RHUBARB & POMEGRANATE SOUR \$15.0

Smirnoff Vodka, Pomegranate Liqueur, lime, rhubarb syrup, egg white

### LYCHEE CAPRIOSKA \$15.0

Smirnoff Vodka, Lychee Liqueur, muddled lychees, lime

### PEACH COSMO \$15.0

Smirnoff, Peach Schnapps, Cointreau, cranberry juice, lime

### LEMON THYME OLIVETO \$15.0

Gordon's Gin, Triple Sec, lime, lemon thyme syrup, olive oil, egg white

### MANGO WEIS \$15.0

Smirnoff Vodka, Peach Schnapps, coconut cream, mango nectar, coconut shavings

### HONEY RUM \$15.0

Pampero Blanco, Aperol, lime, honey

### BLOODY MARY \$15.0

Smirnoff Vodka, tomato juice, Frank's Hot Sauce, Worcestershire, lemon juice, cracked pepper, sea salt

## ZOMBIE

(SERVED IN A TIKI MUG)

**\$18.0**

Pampero Blanco Rum, Pampero Anejo Rum, Havana Club 3 Rum, Green Fairy Absinthe, lime, orange, pineapple, bitters

## MOJITO

**\$15.0**

*Classic | Blueberry & Kiwi | Apricot*

Pampero Blanco Rum, mint, sugar, lime, soda

## MARGARITA

**\$15.0**

*Classic | Brookvale Union Ginger Beer | Guava*

Don Julio Tequila, Triple Sec, lime juice

## \*MOCKTAILS

*available upon request*

## JUGS

### WINTER SANGRIA \$25.0

Red Wine, Kraken Spiced Rum, Triple Sec, orange, apple, strawberries, mint, dry ginger, orange juice

### ORCHARD APPLE \$25.0

Orchard Crush Cider, Captain Morgan Original Spiced Rum, Passionfruit de Kuyper, apple, soda

## AFTER DINNER

### ESPRESSO MARTINI \$15.0

Absolute Vanilla Vodka, Kahlua, fresh espresso

### APPLE CRUMBLE \$15.0

Fireball Whisky, Apple Schnapps, Butterscotch Schnapps, cream, cinnamon sugar

### MULLED WINE \$8.0

Red Wine, Dark Rum, winter fruits, vanilla, bay leaf, star anise, cinnamon, nutmeg, sugar

## COCKTAILS