

Cocktails

TENNIS BALL - \$18

The perfect cocktail to celebrate the summer!

Hendricks gin, Germain Elderflower liquor, Pimms, lemon juice and ice, shaken and served with cucumber and mint.

THE BUILDERS SOUR - \$14

Like a traditional sour, but with a Builders twist!

Bourbon, lime + lemon juice, amaretto and egg white. Shaken and served with a cherry.

ENDLESS SUMMER - \$16

Summer sunsets and lazy days, all the best things about Summer.

Belvedere vodka, passionfruit liquor and lemon juice. Shaken, then dusted with edible glitter.

CLOVER CLUB - \$14

The Clover Club is a cocktail that has been around prior to prohibition times.

Gin, strawberry syrup, lemon juice and egg white. Shaken and served with strawberries.

A MANGO'S INTO A BAR - \$15

Its a Mangolicious Margarita!

(with a Dad joke as the name, cause that's how we roll)

Tequila, Cointreau, Mango syrup and lime juice.

GREEN THUMB - \$14

Mintylicious and refreshing at the same time.

Gin, simple syrup, lime juice, cucumber and mint leaves.

Muddled together, shaken and served with a slice of cucumber.

MOUNTAIN MULE - \$16

This woody take on the classic Moscow Mule is the perfect drink to relax with family and friends.

Vodka, Crème de cassis, fresh lime juice, chartreuse and ginger beer, topped with a lime slice and blackberry.

FOUR HORSEMAN - \$17

The original Four Horsemen drink is named after the Four Horsemen of the Apocalypse. This is our take on it, not to be taken lightly.

Bourbon, Apricot brandy, Averna Amaro and Angostura bitters.

KISS FROM A ROSE - \$16

Sweet on the lips, with a delicately thorny hint of lemon juice. A treat from start to finish.

Vodka, Soho Lychee, rose syrup and lemon juice. Shaken and double strained, garnished with a rose petal.

OLD SON - \$14

A concoction of our own invention, a nod to a man who loves a good session with Devils Cut and a good Tiki glass.

Devils Cut Jim Beam, honey syrup, orange juice, lemon juice and honey bitters.

LAVENDER, ROSEMARY GIN AND TONIC - \$14

Floral, herby and oh so delicious.

If you love a good gin cocktail, then this is for you!

Gin, rosemary syrup, lavender bitters and tonic water.
Shaken and served with citrus and rosemary.

THE MASTER OLD FASHIONED - \$14

Said to have originated in 1880 Louisville, Kentucky.

This is our take on the classic.

Whisky, plum wine, brown sugar cube and angostura bitters, served over ice and garnished with a cherry.

STRAWBERRY WATERMELON MOJITO - \$14

This is the ultimate girls weekend away, laying on a beach in the tropics with a cocktail in hand, in a glass! Yes its that good!!

Bacardi, strawberry syrup, lime juice, fresh watermelon juice, fresh mint and ice, topped with soda water.

ESPRESSO MARTINI - \$18

Its a classic, can't have a cocktail menu without it.

Vodka, Kahlua and shot of espresso, topped with espresso beans.

A SLICE OF WEDDING CAKE - \$16

Here comes the bride in all her white gown glory and sparkles

Vanilla vodka, white creme de cacao, white choc syrup and lemon juice, delightfully served with all that sparkles edible glitter.

PICK ME UP - \$16

This late night "pick me up" will have you ready to party the night away!

Vodka, Baileys, Vanilla Galliano and a shot of espresso, topped with a flake.

MOCKTAILS - \$12

JACKALOPE

Simple flavours, yet oh so satisfying!

Seedlip spice, pink grapefruit juice, sugar syrup and lemon juice.

STRAWBERRY WATERMELON MOJITO

Its a mojito without the Bacardi!

Strawberry syrup, lime juice, fresh watermelon juice, fresh mint and ice, topped with soda water.

GREEN THUMB

Mintylicious and refreshing at the same time.

Seedlip, simple syrup, lime juice, cucumber and mint leaves.

Muddled together, shaken and served with a slice of cucumber.