

COCKTAILS

As we are pseudo mixologist, we cheat by using top-quality ingredients!

♠ *What we are well known for!*

- 1. Gin & Tonic♠** 18
Not just your usual classic! We use a super-premium gin Marconi 46 from Poli Italy - family distillers since 1898. Distilled very slowly to a maximum of only 65°C so as to only extract the finest aromatics.
- 2. White Port & Tonic** 18
Old British & Portuguese diplomacy using dry white port impeccably balanced with sweetish tonic water.
- 3. Negroni♠** 24
Again, with our super-premium Poli Marconi gin, Airone Rosso (Aperitivo) and old formula red Vermouth well integrated for a Negroni on steroids. Let us know if you prefer it watered down.
- 4. Whisky Highball♠** 24
Combines a double shot of a top quality spicy Highland Malt Whisky perfectly balanced with sweetish ginger ale. A great first drink and a refreshing substitute for a cold beer.
- 5. Old Fashioned** 24
Simple cocktail but when your base is 60ml of premium Malt Whisky from the Lowlands, Wow!!
- 6. Brandy Highball** 24
A double shot of richly flavoured Brandy adjusted with sweetish ginger ale. Another great refreshing first drink and substitute for a cold beer.
- 7. Hot Toddy** 24
60ml of Whisky, honey, bitters, lemon topped with hot water. Traditional panacea for colds & dry throats.
- 8. Old Fashioned – Smoky Islay** 24
A kicker 60ml of Islay's Big Peat Malt at 46% ABV softened with raw sugar and bitters for complexity.
- 9. Old Fashioned – Rhumsky** 24
Equal parts of Aged Agricole Rhum from Martinique & Scotch with raw sugar and bitters.
- 10. Whisky Sour** 24
Simplicity at its best! Classic refreshing whisky cocktail combining quality Scotch, lemon juice and sugar.
- 11. Godfather** 24
A cocktail you can't refuse. Two parts Scotch & one-part Amaretto Disaronno - Rich, Sweet & Nutty.
- 12. Rusty Nail** 24
When the Godfather is Scottish. Drambuie takes the place of Amaretto – Rich, Heathered Honey.
- 13. Martini** 24
Starts with a great gin, a little dry vermouth & a dash of bitters. Unlike Mr. Bond we stir our Martinis!