



## COCKTAILS

<b>Limoncello Olive Oil Spritz</b>	\$23
Carta Limonello, EVOO, Motley Cru Prosecco	
<b>Aspide Spritz</b>	\$23
Aspide aperitivo, Motley Cru Prosecco, soda water	
<b>Juniper Fizz</b>	\$23
Hayman's Sloe Gin, Beyond Distilling Super Tuscan, Strange Love Tonic no. 8	
<b>Pimms Garden</b>	\$22
Pimms No1, Beyond Distilling Citrus Bomb gin, cucumber, strawberries, lemon, lime, mint, StrangeLove Dry Ginger	
<b>Rose Blossom</b>	\$20
Jose Cuervo Especial Reposado Tequila, elderflower cordial, rose water, pomegranate juice	
<b>Turkish Delight Martini</b>	\$24
Hendricks gin, crème de cacao, rose water, egg white, pashmak	
<b>Chargrilled Pineapple &amp; Sage Martini</b>	\$23
Cardamom Infused gin, chargrilled pineapple pureè, clove syrup	
<b>Sumac Royale</b>	\$22
Sumac infused vodka, Marie Brizard falernum, pomegranate juice, sumac	
<b>Whisky &amp; Herbs</b>	\$24
Ballantines 12 Blue Label, Martell Cognac VS, rosemary water, Orange juice	
<b>Rooibos Old-Fashioned</b>	\$24
Elijah Craig Small Batch Bourbon, Pernod absinthe, Fernet Branca, rooibos tea syrup, Mozart chocolate bitters	
<b>Hazelnut Martini</b>	\$23
Chilli vodka, Frangelico, cinnamon syrup	
<b>INARA Espresso Martini</b>	\$25
Havana Club Añejo 7 años dark rum, freshly brewed espresso, Kahlua, Pedro Ximénez	
<b>Labneh &amp; Honey</b>	\$24
Jose Cuervo Especial Silver Tequila, honey, peach, labneh	