

FIZZY COCKTAILS

Gin & Bloom Spritz.....22

gin, elderflower liqueur, fresh grapefruit juice, topped with prosecco

Indulge in the delicate gin, providing a base of botanical complexity. This is seamlessly woven with the fragrant allure of elderflower liqueur, adding layers of floral grace. The subtle tartness of freshly squeezed grapefruit juice introduces a refreshing zest, evoking the aura of sun-kissed orchards. To elevate this blend to sheer perfection, we crown the drink with a cascade of Prosecco, introducing effervescent whispers that tickle the palate. Sophisticated, bright, and beautifully balanced, this cocktail promises a journey of flavors – from botanical depths to effervescent heights.

Aperol Sunset Spritz22

aperol, rhubarb syrup, fresh lime juice, rosé, topped with prosecco

Step into a symphony of flavors. Begin with the distinct bittersweet allure of Aperol, reminiscent of a Venetian sunset. This is complemented with the tart and tangy essence of fresh lime juice. Rhubarb syrup introduces a playful note of spring, its sweetness expertly counterbalanced by the crisp, floral notes of a selected rosé wine. As a final crescendo, we top this radiant concoction with effervescent Prosecco, adding bubbles that dance on the palate like a melody. Elegant and refreshing, this drink captures the essence of a sun-kissed afternoon in the heart of Venice.

Pineapple Lagoon Spritz22

white rum, coconut cream, pineapple juice, topped with tonic water

Dive into the refreshing drink reminiscent of sun-drenched beaches and the gentle lapping of ocean waves. The velvety smoothness of white rum lays the foundation, while coconut cream introduces a luxurious silkiness that caresses the palate. The exotic allure of fresh pineapple juice adds a burst of tropical sweetness, whisking you away to a seaside paradise. A spritz of tonic water provides a quenching effervescence that heightens the vibrant flavors and offers a tantalizingly refreshing finish. Sip, relax and let every drop transport you to your own tropical haven.

Tropical Passion Radiance22

cherry brandy, cointreau, vodka, fresh passion fruit, fresh lime, simple syrup, topped with soda

Immerse yourself in an exhilarating tropical journey with every sip of this dazzling cocktail. Vibrant passion fruit takes center stage, complemented beautifully by the zesty kiss of fresh lime. The sweetness of simple syrup harmonizes with the rich depths of cherry brandy, introducing a burst of juicy indulgence. Notes of Cointreau provide a hint of citrus allure, while vodka lends a smooth, powerful backbone to this enchanting blend. Crowned with a splash of effervescent soda, this drink offers a tantalizing dance of flavors, capturing the essence of a radiant sunset on a secluded tropical beach.

Sour Pinky22

dragon infused gin, fresh lime, rose syrup, topped with tonic water

Unearth the mystique of the East with a potion steeped in legends. Our specially curated dragon-infused gin unfurls with botanical whispers, hinting at tales of ancient lands and fiery beasts. Freshly squeezed lime adds a citrus zing, awakening the senses like the first light of dawn. The experience is deepened with a touch of rose syrup, which blooms in the concoction like a velvet rose in a moonlit garden. Every sip is an exploration, a journey through age-old stories and aromatic splendor.

STIRRED DRINKS

Chilli Pot.....22

chili-infused vodka, lychee juice, fresh lime juice, mint syrup

A tantalizing dance of flavors that strikes a balance between the fiery and the sublime. Our specially-infused chili vodka ignites the senses, delivering a warm embrace with a hint of daring spice. This bold beginning is tempered by the exotic sweetness of lychee juice, transporting you to orchards bathed in soft sunlight. Freshly squeezed lime juice introduces a tangy awakening, while the cool undertones of mint syrup refresh and revitalize. Each sip is a journey from the warmth of spice to the serenity of tropical orchards, a true symphony of contrasts.

Mezcal Negroni.....22

orange-infused mezcal, campari, sweet vermouth

Our orange-infused mezcal seamlessly marries the earthy, smoky notes of agave with the zesty allure of sun-ripened oranges. Paired with the distinctively bitter charm of Campari and the rich, velvety undertones of sweet vermouth, this cocktail presents a harmonious blend of smokiness, sweetness, and bitterness. A symphony of flavors in every sip, it's an adventurous journey perfect for the discerning palate.

Amber Elegance22

rye whiskey or bourbon, averna, angostura bitters, orange bitters

Indulge in the warmth of aged rye whiskey embraced by the intriguing depths of Averna, a revered Sicilian amaro. Our citrus-rich Averna Elixir presents a harmonious blend of robust spirits and delicate bitters, masterfully punctuated by the complexity of Angostura and the lively essence of orange bitters. The result is a mesmerizing libation that dances across your palate, revealing layers of dark notes, citrusy whispers, and a subtle, lingering spice. Perfectly balanced, it's an experience that pays homage to tradition while igniting your senses with a contemporary allure.

Tropical Transept Twist.....22

green chartreuse, pineapple juice, lime juice, falernum

Embark on a tropical journey infused with monastic mystery. The Emerald Isle Elixir combines the herbal allure of Green Chartreuse — a centuries-old liqueur crafted by Carthusian monks — with the sun-kissed vibrancy of fresh pineapple juice. A splash of tangy lime seamlessly intertwines with the sweet, spicy nuances of Falernum, adding depth and character. This enchanting blend strikes a harmonious balance between tropical delight and age-old tradition, offering a sip that is both refreshing and spiritually elevating. Dive in, and let every sip transport you to a verdant, island paradise.

Caribbean Cares.....22

dark rum, lime juice, simple syrup, fresh mint leaves, angostura bitters

Embark on a voyage to the Caribbean's soulful rhythms with our Mystic Mint Rumble. The velvety allure of dark rum sets the stage, offering hints of molasses and aged oak. A burst of zesty lime juice awakens the senses, harmoniously melding with the delicate sweetness of our homemade simple syrup. Fresh mint leaves, muddled to perfection, evoke the cool breezes of tropical nights, while a dash of Angostura bitters provides a nuanced, aromatic depth. This cocktail is both a homage to timeless traditions and a testament to the art of balance. Sip slowly, savor the layers, and let the flavors whisk you away to sandy shores under moonlit skies.

Whey Whimsy Whirl.....22

vodka, fresh pineapple juice, white needle tea, jaggery syrup, fresh whey & cardamom pods

Venture into an intoxicating mosaic of flavors that span continents and tradition.

STIRRED DRINKS

Vodka Martini.....22
vodka, dry vermouth

Dive into the pure essence of sophistication with our Crystal Elegance cocktail. Premium vodka, meticulously distilled, forms the crisp backbone of this classic, its clarity and smoothness shining through. A whisper of fine dry vermouth adds a layer of complexity, creating a harmonious blend of delicate herbal notes. Stirred to perfection and served in a chilled glass with a twist or an olive, this drink is the epitome of timeless refinement. A minimalist masterpiece, it's the ideal choice for those who appreciate the art of subtlety and the luxury of simplicity.

Ginger Cosmopolitan.....22
vodka, cointreau, cranberry juice, fresh ginger

Experience a dance of flavors with our Crimson Ginger Bliss. Velvety vodka forms the foundation, providing a pure and clean canvas. The vibrant notes of Cointreau, an elegant orange liqueur, intertwine with the tartness of cranberry juice, painting a rich and colorful tapestry on your palate. However, the true star is the zesty fresh ginger, which adds an invigorating kick, creating a symphony of sensations in each sip. Garnished with a delicate ginger twist, this cocktail is a harmonious blend of warmth, sweetness and zest.

Sunset Serene-Tini22
saffron infused gin, elderflower liquor, fresh passion fruit

Distinctively infused gin with the fragrant embrace of saffron harmoniously dances with the sweet and floral notes of elderflower liqueur. The heart of this cocktail lies in the luscious pulp of fresh passion fruit, offering a tropical twist and a sun-kissed allure. This is a vibrant and aromatic martini.

Bubblegum Daiquiri
white rum, fresh lime juice, bubblegum syrup, grenadine, apple juice

Smooth white rum forms the backbone of this whimsical drink, complemented by the tartness of freshly squeezed lime juice. The star of the show, our bespoke bubblegum syrup, brings a playful sweetness reminiscent of childhood treats. A dash of grenadine adds depth and a beautiful hue, while apple juice rounds off the flavors, providing a crisp and refreshing undertone. Presented with a vibrant cherry garnish, this cocktail is both a visual and sensory delight.

White Cosmo
fresh grapes, vodka, elderflower liqueur, cointreau, orange-infused water, fresh lemon juice, lemon bitter, simple syrup

Immerse yourself in the refined balance of grapevine elegance. This cocktail begins with the natural sweetness of fresh grapes, muddled to release their fragrant essence. Premium vodka provides a smooth canvas, elevated by the floral flavor of elderflower liqueur. Cointreau lends a touch of citrus depth, perfectly matched by a splash of zesty, orange-infused water. The addition of fresh lemon juice awakens the senses, while a hint of lemon bitters adds a sophisticated edge.

Sake Silk.....22
cinnamon-infused sake, chambord, fresh lime, aquafaba powder

Experience the delicate fusion of East meets West in our Sake Silk. Begin with a foundation of sake, infused with the warm, aromatic embrace of cinnamon, capturing the spirit and tranquility of Japan. The luxurious Chambord introduces a rich, velvety layer of raspberry allure. Freshly squeezed lime adds a burst of zest, while aquafaba powder is whisked to perfection, offering a silky, frothy top that's both vegan-friendly and irresistibly smooth. Garnished with a twist of lime and a cinnamon stick.