



# COCKTAIL MENU PT. 1

## FRUITY & SOUR

### QUINCE + PASSIONFRUIT SOUR 18

PISCO, PASSIONFRUIT, QUINCE LIQUEUR, LEMON

- 'a little bit tangy, a little bit sour, a little bit sweet'
- the national drink of Peru and Chile with a twist

### CLOVER CLUB 18

THE DUKE GIN, RASPBERRY, NOÏLLY PRAT, LEMON

- 'fruity, perfectly balanced, easy drinking'
- adapted from Clover Club, NYC

### PETRUCCIO 18

RUBY GIN, APEROL, LEMON, ORANGE BITTERS

- 'tart, subtly bitter, pretty'
- created in 2010 by Jamie Boudreau at Vessel, Seattle, USA

### BRAMBLE 18

TANQUERAY 10, LEMON, MAZENEZE CRÈME DE MURE

- 'sour and blackberry'
- Created in the 80s at Fred's Club, Soho, London UK.

### MOJITO 18

HAVANA CLUB RUM, LIME, SUGAR, MINT, SODA

- 'you know it'
- Cuba's oldest cocktail became one of the world's bestselling drinks

## SWEET

### APPLE + CHESTNUT MARTINI 18

VECHER VODKA, APPLE & CHESTNUT LIQUEUR,

COLD PRESSED APPLE, LIME

- 'sweet apple and chestnut'
- one of the most popular drinks of the noughties with a little twist

### COURTSIDE 18

VECHER VODKA, ST GERMAINE ELDERFLOWER,

STRAWBERRY, RASPBERRY, BLACKBERRY,

APPLE, LIME, SODA

- 'sweet and fruity'
- Origin unknown

### VODKA FRESCA 18

VECHER VODKA, WATERMELON, LIME, MINT

- 'refreshing and sweet'
- The alcoholic version of a famous medicinal drink that originated during the Drift café days

### MORGENTHALER'S AMARETTO SOUR 18

DISARONNO AMARETTO, MAKERS MARK BOURBON,

BITTERS, SUGAR, LEMON

- 'sweet and sour with an almond buzz'
- adapted from a drink created by Jeffrey Morgenthaler in 2012 in Oregon USA

## BAR TENDER'S FAVOURITES

### CLARIFIED NEW YORK SOUR 22

WOODFORD RESERVE, LEMON, RED WINE

- 'boozy bourbon'
- the classic bourbon based whiskey sour made more interesting

### OLIVE OIL MARTINI 20

GIN OR VODKA INFUSED WITH MT. ZERO OLIVE OIL,

ROSEMARY & THYME, DOLIN VERMOUTH, MT ZERO OLIVES

- 'strong and botanical'
- an updated twist on an absolute classic

### AVIATION 20

TANQUERAY 10 GIN, MARASCHINO LIQUEUR,

CRÈME DE VIOLET, LEMON

- 'floral, citrus, delicate sour'
- our take on this 1916 classic'

### BLOODY MARY 18

VECHER VODKA, YARNSAXA, HOT DROPS, PICKLES

- 'savory, salty, spicy'
- The creation is often credited to Fernand Petiot, bartender at Harry's New York Bar in Paris in the early 1920s.
- We can confirm - theirs is amazing!





# COCKTAIL MENU PT. 11

## ESPRESSO MARTINI VARIATIONS

## MARGARITA VARIATIONS

## NEGRONI VARIATIONS

Originally created by Dick Bradsell in 1983 at the Soho Brasserie in London, for a customer who asked for a drink to 'wake her up and f@k her up'

The original was created in 1978 by Julio Bermejo

In 1919 count Camillo Negroni asked for more kick in his Americano.

Our variations are served on the rocks in a short glass

The gin replaced the soda - the Negroni was born!

### DRIFT ESPRESSO 18

VECHER VODKA, KAHLUA, BOSTON BLACK

- our version of the classic is served dry
- easily sweetened by your request
- served in a short glass

### DRIFT MARGARITA 18

TROMBA TEQUILA, COINTREAU, AGAVE, LIME, HIMALAYAN PINK SALT

### CLASSIC NEGRONI 18

THE DUKE GIN, ROSSO ANTICO, CAMPARI

'bitter and boozy'

- James Bond drank a negroni when he wasn't in the mood for a martini.

### RUM & CHOCOLATE 20

RON ZACAPA 23 YEAR OLD RUM, FRENCH CHOCOLATE LIQUEUR, KAHLUA, BOSTON BLACK

- served in a martini glass

### SPICY MARGARITA 18

TROMBA TEQUILA, COINTREAU, HABANERO HOT DROPS, AGAVE, LIME, SMOKEY CHIPOTLE SALT

### SMOKED NEGRONI 20

THE DUKE GIN, ROSSO ANTICO, CAMPARI, APPLEWOOD SMOKE

'bitter, boozy and smokey'

- The classic negroni with a twist

### EL JEFE — THE BOSS 20

TROMBA TEQUILA, PATRON XO CAFÉ, SOLERNO BLOOD ORANGE LIQUEUR, KAHLUA, BOSTON BLACK

- Adapted from a drink created by Henry Besant & Andres Masso, London, in 2005
- our version is served on the rocks in a short glass

### GINGER AND PINEAPPLE MARGARITA 20

TROMBA TEQUILA, COINTREAU, HOUSE GINGER SYRUP, COLD PRESSED PINEAPPLE, AGAVE, LIME, HAWAIIAN VOLCANIC BLACK SALT

### ENZONI 20

4 PILLARS GIN, CAMPARI, LEMON, GRAPES

'think negroni, with citrus and fruit,'

- Adapted from a recipe created in 2003 by Vincenzo Errico at Milk & Honey, NYC

