



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

OWED TO EDDY 19

ROKU GIN, UMESHU, MARASCHINO CHERRY, LEMON, CUCUMBER

- 'sweet, tart, refreshing'
- Our take on our favourite drink from one of our favourite restaurants called Eddy + Wolff

FIG + BOURBON SOUR 19

RITTENHOUSE RYE WHISKEY, CAMPARI, FIG JAM, LEMON

- 'sweet and sour with a hint of fig'
- A sweet riff on the classic American cocktail

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

MOJITO 18

HAVANA CLUB RUM, LIME, SUGAR, MINT, SODA

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

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

RUM + COFFEE OLD FASHIONED 20

ANGOSTURA 1919 RUM, FRENCH CHOCOLATE LIQUEUR, KAOHUA, ORANGE

- 'strong and rum-y'
- dating from the earliest days of the cocktail era the formula from 1806 calls for spirit, a bit of sugar, water and bitters, which we substitute for orange rind in ours.

CELERY GIN SOUR 18

RUTTE CELERY GIN, GENEPI, LIME, CELERY BITTERS

- 'genepi adds a touch of herbal sweetness to what is quite literally a celery gin sour'
- Created in 2020 by Simon Difford





COCKTAIL MENU PT. II

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 & RAISIN 20

RON ZACAPA 23 YEAR OLD RUM, RAISIN INFUSED PORT, BOSTON BLACK

- served in a martini glass

SPICY MARGARITA 18

TROMBA TEQUILA, COINTREAU, HABANERO HOT DROPS, AGAVE, LIME, SPICY 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

