

SEASONAL COCKTAILS

ANCHO REYES MEZCALITA \$17

Mezcal, Reposado tequila, Ancho Reyes, pineapple, lime, agave, smoked salt rim

SMOKED ROSEMARY NEGRONI \$16

Dillon's Gin, Campari, sweet vermouth, rosemary orange syrup, smoked rosemary

SPICED PEAR & BRANDY \$17

French Brandy, Domaine de Canton, Galliano, spiced pear syrup, lemon

MAPLE CARDAMON OLD FASHIONED \$16

2oz Bourbon, house orange and cardamom bitters, maple syrup

CRANBERRY MULE \$15

Cranberry infused Zubrowka vodka, ginger beer, lime and orange

SPICED RUM CIDER \$16

Spiced Rum, Licor 43, local apple cider, lime, cinnamon

DIRTY CHAI ESPRESSO MARTINI \$16

Vodka, Kahlua, Amaro Montenegro, espresso, chai bitters

VIRGIN CRANBERRY MULE \$8

Cranberry juice, ginger beer, lime and orange





DESSERT

Seasonal crème brûlée flavour \$7

Flourless chocolate torte with sea salt \$12

CAFE

Tea & Coffee \$3

Irish Coffee \$12

DIGESTIF 1.5oz

Dolin Red Vermouth \$8

Amaro Nonino \$11

Amaro Montenegro \$10

Amaro Averna \$8

Fernet Branca \$10

Chartreuse \$10

Hennessy VS Cognac \$12

Laphroaig Select. Islay \$12

Woodford Reserve \$13

