

COCKTAILS

Unfamiliar Takes on The Familiar

RITUAL VOGUE

Jura whiskey, quiquiriqui mezcal, punt e mas dry vermouth, amontillado dry sherry, campari, honey, agave – **13**

PICANTE MARGARITA

Quiquiriqui mezcal, olmeca blanco tequila, beesou honey liqueur, agave, lime, chilli – **12**

HIBISCUS MARGARITA

Cazcabel reposado tequila, hibiscus, agave, lime, pink salt rim – **11**

BOBS DAIQUIRI*

Wray & Nephew rum, falernum, lime, sugar, bobs bitters – **12**

PANDAN COLADA

Aluna Tropical rum, pineapple, lime, coconut milk – **11**

RASPBERRY RITUAL*

Appleton aged dark rum, La Fée absinthe, amontillado dry sherry, raspberry, lemon – **13**

MEZCAL NEGRONI

Del Maguey Vida mezcal, punt e mes dry vermouth, campari, orange bitters – **12**

PISCO SOUR*

El Gobernador pisco, lime, sugar, cherry, angostura bitters – **10**

CHERRY CRUSH

Ketel One vodka, cocchi rosa sweet vermouth, cherry, lemon, prosecco – **11.50**

OSAKA SOUR*

Suntory whisky, amontillado dry sherry, lime, sugar, angostura bitters – **11.50**

FROZEN MARGARITA

Tequila, lime – **9**

FROZEN STRAWBERRY DAIQUIRI

White rum, lime, strawberry – **9**

ESPRESSO MARINA

Jura whiskey, kahlua, disaronno, cold brew coffee, vanilla – **13**

We can also make many of the classic cocktails and bespoke off menu requests, just ask at the bar!

**All foam cocktails are vegan with no eggs involved.*