

Cocktail Menu

WINE FOOD FUN

Cocktails

LOVE POTION 18
Single Malt whisky, D.O.M Benedictine, Dry Vermouth.

PINK HORIZON 16
Stolen White Rum, Joseph Catron watermelon, Joseph Catron white cacao, lime, vanilla, mint and orange bitters

SALTED CARAMEL ESPRESSO MARTINI 17
Caramel Vodka, Espresso Liqueur, Homemade salted caramel, Fresh espresso shot

MALIBU BAY BREEZE 16
Coconut liqueur, pineapple juice, cranberry juice, bitters.

BANANA MAI TAI 17
Banana Rum, Spiced Rum, Triple Sec, Orgeat, Lime Juice, vanilla

ITALICUS SOUR 17
Italicus, ballantynes, Cinnamon syrup, fresh lime juice, egg white (you can't taste it)

FRASER PASSION 16
Wyborowa Vodka, Joseph Catron apricot, Joseph Catron mango, orange, vanilla, lime, passionfruit and orange bitters.

THE VINYARD GIN T. 16
Malfy Gin, Premium Tonic, Grapefruit twist, Fresh Rosemary, Black Pepper

Classic Cocktails

COSMOPOLITAN 16
Wyborowa Vodka, triple sec, cranberry and lime. Shaken, strained and served in a coupette

CAPRIOSKA 16
Wyborowa Vodka, vanilla, lime, muddled, shaken and served over ice

FRENCH MARTINI 16
Wyborowa Vodka, Chambord and pineapple. Shaken, strained and served in a cocktail glass

ESPRESSO MARTINI (butter) 19
666 Butter-infused vodka, Mr Black, espresso, vanilla and chocolate bitters. Vigorously shaken and strained into a cocktail glass

PAMPELLE SPRITZ 16
Pampelle aperitif, Prosecco, Soda water, Fresh Grapefruit

MARTINI 16
Vodka or Gin, Dolin dry vermouth, olive or twist. Shaken, strained and served in a cocktail glass

NEGRONI 16
Beefeater Gin, Dolin rouge vermouth and Campari, stirred and served on ice

MOJITO 16
Stolen White Rum, lime, vanilla and mint. Shaken and served tall on ice

MARGARITA 16
Epsolon Blanco Tequila, triple sec, lime. Shaken, strained and served in a coupette

* we happily make a much broader selection of cocktails — feel free to request your favourite



THE VINYARD