

////// *cocktails* ////

ZOMBIE \$21

Havana Club Añejo Especial rum, Appleton Estate Reserve and overproof rum, house made falernum and grenadine, Pernod Absinthe, grapefruit and pineapple juice with Angostura bitters.

LONG ISLAND ICED TEA \$22

Absolut vodka, Beefeater 24 gin, Havana Club Añejo 3 Años rum, Olmeca tequila, Cointreau, cola and lemon topped with a cherry.

CHARLIE ROSE \$17

House made vanilla vodka, Crème de Cacao, house made rose syrup and Licor 43.

ELDERFLOWER SPRITZ \$16

Chase elderflower liqueur, Aperol, prosecco and soda water.

FS CIDER TONIC \$16

Pure Scot scotch with house made turmeric and rosemary syrup swizzled with Monteiths Crushed Apple Cider.

BLUE PROSECCO \$12

Peach Schnapps, VOK Blue Curacao and T'Gallant Prosecco



////// *cocktails* ////

FITZROY SWIZZLE \$19*

Kraken Spiced rum, Appleton Estate Reserve, fresh lemon, pineapple and orange juice, with house made grenadine, falernum and demerara syrup and aromatic bitters.

NEW YORK SOUR \$16*

George Dickel No.8 bourbon, fresh lemon juice, sugar and Matua merlot.

IMPROVED COSMO \$17*

Beefeater 24 gin, Triple Sec, lemon juice with raspberry and cranberry fresca.

CLASSIC NEGRONI \$18*

Gin, Campari and Vermouth.



martinis

DRY MARTINI \$17

Beefeater 24 gin, Noilly Prat and lemon bitters.

FILTHY MARTINI \$17

Beefeater 24 gin, Noilly Prat, muddled olives, lemon bitters and olive brine.

FRENCH VANILLA MARTINI \$17

Absolut vodka, house made pineapple and vanilla fresca, and Chambord.

ESPRESSO MARTINI \$17

Absolut vodka, Bénédictine, Kahlúa, coffee and chicory essence.



punch bowls

**OUR DELICIOUS, FRESH PUNCH BOWLS
ARE PERFECT TO SHARE WITH GROUPS
OF 4-5 PEOPLE.**

CAPTAIN'S GROG PUNCHBOWL \$39

Lime, maple, falernum with Havana Club
Añejo 3 Años rum, Triple Sec, grapefruit
juice, lemonade and a dash of vanilla
and almond extract.

SCARLET LETTER PUNCHBOWL \$39

Beefeater 24 Gin, Maraschino, lemon,
dark sugar, Lindeman's Henry's Sons
sparkling cuvée, orange juice and
orange bitters.

PUNCH ROYAL \$39

East London Dry gin, Aperol, pink grapefruit,
lime and orange juice, with a dash of orange
bitters and topped with sparkling wine.



/////// *bloody marys* //////////////

BLOODY MARY \$18

Absolut vodka with lemon, V8 juice, a dash of Tabasco and worcestershire sauce. Garnished with celery, lemon, prawn and cherry tomato.

BLOODY HELL \$18

George Dickel No.8 bourbon infused with bacon, lemon, V8 juice, a dash of Tabasco and Worcestershire. Garnished with celery, lemon and slice of pork jerky.

SPICY SAILOR \$18

House made spiced rum with Havana Club Añejo Especial rum, lemon, V8 juice, with a dash of Tabasco and Worcestershire. Garnished with celery, lemon and a cinnamon sugar waffle.

BLOODY MARIA \$18

Olmecca Altos tequila, lemon, V8 juice, a dash of Tabasco and worcestershire. Garnished with celery, lemon and a jalapeño cheese popper.

