***noun  mix•ol•o•gy  \ mik-ˈsä-lə-jē \*** *the skill of mixing various drinks and ingredients to create cocktails. Masters of mixology spend aeons in cavernous cellars devising new and harmonious creations*

***Pina Colada***

white rum, coconut flavoured rum, pineapple juice, coconut cream 17

***Spiced Margarita***

tequila, passionfruit, spices 17

***Apple & Cinnamon Mojito***

white rum, lime, mint, granny smith 17

***Aperol Spritz***

Aperol, soda, fresh orange, prosecco 15

***Whiskey Sour***

whiskey, lemon, sugar, egg white 17

***Grand Negroni***

gin, Campari, sweet vermouth, orange 17

***French Martini***

vodka, Chambord, pineapple 17

**A new line of Premium Cocktails on tap 15**

***Margarita & Espresso Martini***



***noun  mix•ol•o•gy  \ mik-ˈsä-lə-jē \*** *the skill of mixing various drinks and ingredients to create cocktails. Masters of mixology spend aeons in cavernous cellars devising new and harmonious creations*

***Pina Colada***

white rum, coconut flavoured rum, pineapple juice, coconut cream 17

***Spiced Margarita***

tequila, passionfruit, spices 17

***Apple & Cinnamon Mojito***

white rum, lime, mint, granny smith 17

***Aperol Spritz***

Aperol, soda, fresh orange, prosecco 15

***Whiskey Sour***

whiskey, lemon, sugar, egg white 17

***Grand Negroni***

gin, Campari, sweet vermouth, orange 17

***French Martini***

vodka, Chambord, pineapple 17

**A new line of Premium Cocktails on tap 15**

***Margarita & Espresso Martini***

