

## SIGNATURE COCKTAILS

By Joseph Boroski

### Lemongrass Margarita

Reposado tequila and French orange liqueur shaken with fresh chopped lemongrass and fresh lime. 350.-

### Minus the Jetlag

White rum and crushed fresh kiwi with homemade vanilla syrup, fresh lemon and egg. 320.-

### Pre-Party Boost

Gin and dragon fruit, lemonade hibiscus grenadine and fresh lime. 320.-

### Country Bumpkin

Wild Turkey American Honey, fresh watermelon, lemonade cinnamon syrup and fresh lime. 320.-

### Post Shopping Soother

Gin with pink grapefruit, fresh ginger and Thai lime. 320.-

### Espresso & Co.

Vodka, homemade vanilla syrup and just-made espresso. 320.-

### Mojito

White rum, crushed cut lime, fresh mint, turbaned leaves, sugarcane, soda. 300.-

### The House Martini

Our handcrafted martini is made with a Spanish olive, lemon oil, just a kiss of vermouth and your choice of gin or vodka. 320.-

### Bramble

Gin with crème de mure, fresh lime and crushed ice. 300.-

### Silver Fizz

Gin double shaken with fresh lemon, sugarcane, egg, soda and Angostura. 320.-

### Clover Club

Gin with fresh raspberry, fresh lemon, homemade grenadine and egg. 320.-

### Gentle Travels

Vodka, fresh green mango, pineapple, hibiscus, pomegranate and fresh lime. 320.-

## STANDARD COCKTAILS

We are happy to make quality versions of your favourite standard cocktails for the price of 280 Baht and stronger classics at 340. Here are some suggestions:

Gin Fizz, Tom Collins, Pink Lady, White Lady, Daquiri, Mai Tai, Pina Colada, Blue Hawaii, Cuba Libre, Margarita, Kamikaze, Screwdriver, Salty Dog, Cosmopolitan, Manhattan, Old Fashion, Long Island Iced Tea, Whisky Sour, Caprioska, Capirinha, Bloody Mary, Black Russian, White Russian, Rusty Nail, Irish Coffee, Royal Coffee.

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