

COCKTAILS

THE STACK

Rosemary and lavender-soaked gin splashed with tonic and juniper berries
R90

WU-FONG PETERSEN

The whitest of rum jiggled together with elderflower, peach schnapps, bubbly and fresh stone fruit
R100

BLACK CHERRY SIDE CAR

Shaken and strained black cherry shrub with brandy served up in an upside down triangle
R90

ZOMBIE

Three shades of rum blazed through orange and pineapple juice, cinnamon and nutmeg
R90

ENDLESS SUMMER

Chilli tequila, hibiscus, lime, pineapple juice and soda on crushed ice
R90

IGWE HONEY

House made honey and thyme syrup shaken with vodka and squeezed lemon served up in an upside down triangle
R90

SMOKED NEGRONI

Gin, Vermouth and Aperol over applewood and cinnamon smoke
R90

BURNT ORANGE OLD FASHIONED

Burnt orange with bourbon served in a bitters-blazed glass
R90

CUCUMBER & BASIL COOLER

Vodka, lemon, cucumber and basil, muddled and strained
R90

KIWI SOUR

Smashed kiwi fruit shaken with gin and lemon
R90

COCKTAIL CLUB - half price 3pm to 6pm
Menu cocktails only