

*Classic Cocktails for our own Classic
Happy Birthday Minnie*

Spicy

Penicillin

The cure for your whiskey sour desire. Scotch shaken and serviced over ice with a candied ginger garnish

Hanky Panky

Straight from the Savoy circa 1925. Gin, Sweet Vermouth, Fernet. Stirred with an orange twist

Boozy

Manhattan

This one comes from the Manhattan Club around 1870. Rye, sweet vermouth and a few dashes of angostura

Brooklyn

Not as famous as its big brother but a bit sweeter to ease the punch. Rye, dry vermouth, luxardo, amer picon, stirred with a dash of orange bitters

Martini

Stirred never shaken. Gin or Vodka served how you like it dirty, filthy or proper

Rolls Royce

An old standard that lives up to its namesake. Gin, Benedictine, Sweet and dry vermouth

Zippy

Gimlet

Helping British sailors fight scurvy since the late 19th century. Gin, lime, simple syrup shaken – muddled with cucumber if you like

St George Smash

All smashes come to us from the mint julep and this one gives us a modern twist on the classic smash. Gin, lemon, simple syrup, mint, angostura muddled then shaken

Scofflaw

Straight from Harry's Bar in 1924. Rye, lemon, dry vermouth, grenadine, orange bitters. Shaken with a lemon twist

Wildcards

Sophia

Mezcal, lime, campari, agave. Shaken, served over ice with lime zest

French 75

From Paris' New York bar in 1915. Gin, lemon, St Germaine and prosecco