

ëlgr.

COCKTAILS | 125

Blodig Mary | *Bacon Fat-Washed Ketel One Vodka, Tomato, Celery, Cayenne, Salt, Pepper, Red Onion, Birds Eye Chilli, Lemon*

Yamato - Damashii | *Suntory Toki, Soy Sauce, Honey, Angostura Bitters, Nori, Honeycomb*

Passionate Primate | *Monkey Shoulder, Port, Oolong, Lime & Granadilla Cordial, Sancho Berry & Spice Syrup, Buchu Infused Absinthe*

Jaliscoлада | *Reposado Tequila, Toasted Coconut and Smoked Paprika Orgeat, Pineapple, Lime, Orange Blossom*

Mystic Storm | *Rum, Lime, Maple, Angostura, Chocolate Bitters, Ginger Beer*

Spiced Chocolate Crusta | *Karo Brandy, Maraschino Liqueur, Cointreau, Spiced Syrup, Lemon, Chocolate Orange Bitters*

Petal Cubano | *Bacardi Carta Blanca, Butterfly Pea Flower Extract, Luxardo Maraschino Liqueur, Cinzano Bianco Vermouth, Lemon*

The Geisha's Wallflower | *Roku Gin, Umeshu, Honey, Fresh Lemon*

Prickly Basil Bash | *Karoo Prick Gin, Jalapeño, Basil, Lemon, Oleo-Saccharum*

MIXOLOGIST'S SIGNATURE | 140

The Baron's Elixir |

Baron Samedi, Arbikie Chilli Vodka, Lime, Peach Purée, Maple Syrup

Apple Pie Sour |

Rogue Apple Pie Moonshine, Bourbon, Spiced Syrup, Lemon, Egg White, Bitters

C5 |

Hennessy Cognac, Espresso, Crème de Cacao, Confit, Cinnamon

NON-ALCOHOLIC COCKTAILS | 60

Bed Of Roses | *Verjuice, Lemon, Pink Peppercorn Syrup, Rose Water, Grenadine, Soda*

Cape Mule | *Mint, Pineapple, Cranberry, Ginger Beer*

ON TAP

Good Hope Pale Ale | 40 | 55

Blockhouse Ale | 40 | 55

Fokof Lager | 40 | 55