

## COCKTAILS

<b>Nerone</b> <i>Campari, Gonzalez Byass red vermouth, Black charcoal syrup, Grapefruit bitter, Soda water</i>	7.00
<b>Horizon</b> <i>Pink Grapefruit infused Broker's Gin, Aperol, Homemade Apple &amp; Rhubarb puree to up with Franklin &amp; Sons pink grapefruit tonic water</i>	10.00
<b>Centaur</b> <i>Cornflower infused in Vivir Tequila Blanco, Crème de Violette, agave top up with Charles Pierre Gimmonet Brut Champagne</i>	11.00
<b>Tahona</b> <i>Corte Vetusto Espadin, Scapa Whiskey, Fennel, Salted Maple Syrup, Fernet Branca, Applewood Smoke</i>	11.00
<b>Kinoko Negroni</b> <i>Shiitake mushroom infused Broker's Gin, Mancino Bianco, Select Bitters Yuzu Bitter</i>	11.00
<b>Black Sun</b> <i>Black Sun Tea infused Victory Vodka, Belsazar Rose vermouth, Rosemary, Lemon Juice, Egg White, Physalis</i>	10.00
<b>The Late Night Maya</b> <i>Rooibos Tea infused with Koskenkorva Vodka, Amaretto Disaronno, Ristretto coffee, Chocolate bitter, Melted Chocolate and Mix crust</i>	11.00
<b>Arawaks Resurrection</b> <i>Plantation Xaymaca, Goslings 80 and 151 proof, Amaretto Disaronno, Pineapple, Lime, Vanilla, Ginger Beer</i>	10.00
<b>Melaza Old Fashion</b> <i>Appleton Estate 12yrs Rare Blend, Salted Molasse's Syrup, Black walnut bitter Walnut Dust</i>	11.00