

# DRINKS MENU

## COCKTAILS

**MINT ESPRESSO MARTINI - 9.50**

ERISTOFF VODKA, CREME DE MENTHE, CAZCABEL COFFEE TEQUILA, FRESH ESPRESSO

**WHISKEY WARMER SOUR - 9.50**

FOUR ROSES BOURBON, CLOUDY APPLE, FIG LIQUOR AND FRESH LEMON

**WINTER CITRUS SPRITZ - 9.50**

ERISTOFF VODKA, CRANBERRY JAM, FRESH CLEMENTINES AND PROSECCO

**SCANDI G&T - 9.00**

BEEFEATER GIN, FRESH LINGONBERRY, LEMON JUICE AND SAGE

**PACKS A PUNCH - 7.00**

HAVANA DARK RUM, SPICED RAISIN SYRUP AND LEMON JUICE. SERVED HOT

**MULLED, MULLED WINE - 6.00**

RED WINE, CELMENTINES, LEMON, LIME, CLOVES, BAY LEAVES, CINNAMON AND MORE....

**SOUTH SIDE CIDER - 7.50**

CORNISH ORCHARD CIDER, SAILOR JERRYS RUM, WINTER SPICES. SERVED HOT

**SMOKIN' HOT NEGRONI - 9.50**

BEEFEATER GIN, CAMPARI, SWEET VERMOUTH, HONEY AND ORANGE

## WINES

	125ml	175ml	250ml	Bottle
APPLAUSE PINOT GRIGIO, AUSTRALIAN	4.00	5.50	7.00	19.00
APPLAUSE CONSULT ROSE	4.00	5.50	7.00	19.00
APPLAUSE MERLOT, CHILE	4.00	5.50	7.00	19.00
DE LUCA PROSECCO	6.00			30.00

## DRAUGHT BEER

	HALF	PINT
FRONTIER CRAFT LAGER	2.80	5.50
WILD RIVER PALE ALE	2.80	5.50
CORNISH ORCHARD CIDER	2.80	5.50
PERONI	3.00	6.00

## SPIRIT & MIXERS

	SINGLE	DOUBLE
BEEFEATER GIN	4.50	7.50
ERISTOFF VODKA	4.50	7.50
HAVANA RUM	4.50	7.50
FOUR ROSES WHISKEY	4.50	7.50