



classics

these drinks are where the whole cocktail adventure began. using basic ingredients, these have a stronger flavour than modern drinks. rest assured however, fresh fruit and premium alcohol allows you to experience the classics as you should.

- 12.50 bramble**
one of our younger classics, but follows the rule of simple flavours combined to perfection. bombay sapphire gin shaken with creme de mure, lemon juice and sugar syrup. beautiful!
- 12.50 daiquiri**
named after a river in cuba, it's the only drink to have in havana. made with lime, sugar syrup and havana club rum, es muy bien!
- 12.50 mai tai**
some may say this has had it's day, but made properly there is a reason it has stood the test of time. orgeat almond syrup with appleton rum, triple sec and lime is shaken with bitters to return a classic to it's deserved status
- 12.50 manhattan**
originating from the manhattan club in new york in the 1870s, we kick back to the past with old potrero rye whiskey, rosso vermouth and a couple of dashes of bitters. now, where's my top-hat?
- 12.50 margarita**
you're not at a dodgy mexican restaurant now. herradura reposado tequila, grand marnier, lime juice and sugar syrup. keep the slushie machine at home!
- 16.00 martini**
argue with friends over which is the 'original'.. gin or vodka? olive or twist? dry or sweet? we like it with junipero gin and a twist. what's your flavour?
- 12.50 negroni**
an italian concoction from early last century. mixed with gin, campari and sweet vermouth, it was named after camillo negroni in florence who always ordered the same cocktail. an amazing aperitif
- 12.50 old fashioned**
an american classic from the 1800's which is both elegant and simple. angostura bitters with makers mark bourbon and a dash of sugar syrup.
- 12.50 pimms cocktail**
drink of wimblton and the socialites of london as summer draws nearer. pimms no. 1 is combined with a dash of lemon juice, plenty of fruit and a charge of lemonade... wonderfully refreshing dear. jolly good!
- 12.50 sour**
amaretto, whiskey, pisco, tuaca... the list goes on. A favourite of the trinity bartenders, so let them twist it for you.