



the new range

15.00 **sangria**

the traditional recipe with a trinity-twist. comes in a carafe with wine glasses. just drift away to the mediterranean...

all 12.50 **an italian in kentucky**

vanilla and caramel coated orange is muddled & shaken with maker's mark and crème de peche. top with chinotto to make this international surprise.

belldicks blues

a sublime berry treat inspired by some trinitybar regulars. raspberries, blueberries, boysenberries and lime muddled with ursus roter vodka & sugar.

bartender, your number please?

after this drink you'll **need** it. zytia vodka, malibu & lychee juice with a lime. simple but amazing.

coming of age

this elixir is doused with french rose, irish whiskey and aromatic bitters. add strawberry jam, blackberry liqueur and you have a cocktail that requires a doctorate to produce, but not to enjoy.

figjam

pampero rum, peach liqueur, lemon juice meet with caramel syrup. is it good? just ask us

no angel

a well presented little piece. mount gay rum for a bit of fun, chocolate and raspberry liqueur keeps her devious and milk for that smooth finish. oh, and freshly muddled raspberries because she can.

opinionated

this will warm your taste buds! paprika and xxx tequila and shaken with cointreau, orange and angostura bitters.

out at sea

a large serving of old navy rum along with some tropical flavours of banana liqueur, pineapple juice and lemon helps warm your winter.

plum in the eighties

lemon tea, lemongello and lemon juice are mixed with guava nectar and jameson's irish whisky. This concoction is then shaken with plum jam to finish this unique cocktail.

the challis

shiraz, tawny port, amaretto and apricot liqueur are complemented by cranberry juice, a touch of sugar, an egg white and nutmeg on the nose it's like trinity both inside and out. rich, warm, unique and full of character.

vixen

kiwifruit and orange are muddled with vanilla sugar to begin.. add malibu, zubrowka vodka and crème de peche and you'll never say no!