

**A MONTHLY LIST
THAT'S HARD
TO RESIST**

COCKTAILS

**THIS MONTH'S
HOTTEST
COCKTAILS**

RABO DE GALO



- 45ml **GERMANA SOUL CACHAÇA**
- 15ml **CYNAR**
- 15ml **DOLIN ROGUE**
- 2 dashes **ANGOSTURA BITTERS**

Add all ingredients into a mixer glass and fill with ice. Stir and strain into a chilled old fashioned glass. Garnish with fresh orange.

CORSICA



- 60ml **LN MATTEI BLANC**
- 30ml Strawberry juice
- dash of **CAPI SODA WATER**
- basil leaves to garnish

Build in a highball full of ice glass, then top up with soda water and garnish with basil leaves.

BATIDA DE COCO



- 30ml condensed milk
- 60 ml **GERMANA SOUL CACHAÇA**
- 60ml coconut milk
- 1 tbsp shredded coconut

Add all ingredients into a shaker glass, add ice and shake well. Strain into a cocktail glass, garnish with coconuts flakes.



GIN SOUR

- 45ml **LONDON NO1 GIN**
- 30ml fresh lemon juice
- 15ml sugar syrup
- dash of egg white

Pour all the ingredients into a shaker, add ice and shake well. Then pour into your old fashioned glass, garnish with a wedge of lemon.



THE COUNT OF MONTENEGRO



- 45ml **ARCHIE ROSE SIGNATURE DRY GIN**
- 15ml **AMARO MONTENEGRO**
- 4 dashes orange bitters
- dash of **CAPI SODA WATER**

Build in a white wine glass full of ice, top up with soda water and garnish with orange wheel.

MANHATTAN



- 40ml **NOMAD OUTLAND WHISKY**
- 20ml **GONZALES BYASS VERMOUTH**
- 10ml sugar syrup
- 3 dashes **ANGOSTURA BITTERS**

Pour the ingredients into a mixing glass, add ice and stir. Strain over fresh ice into Martini glass and garnish it with a maraschino cherry. Garnish with fresh orange peel.

**A MONTHLY LIST
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COCKTAILS

**ADD A TWIST
& MAKE THEM
YOUR OWN**



PENICILLIN

- 50ml **DEWAR'S 12**
- 20ml lemon juice
- 10ml **MONIN LEMON, GINGER AND HONEY SYRUP**
- 10ml **LAPHROAIG 10YO**

Add all ingredients into a cocktail glass, stir and strain into a rocks glass over fresh ice, Laphroaig fload. Garnish with lemon twist.



AMERICANO

- 30ml **CAMPARI**
- 30ml **ANTICA FORMULA**
- top up with **CAPI SODA WATER**

Build over a chilled high ball, add large format ice cube in the end. Garnish with orange wedge.



TWENTIETH CENTURY

- 20ml **POOR TOMS SYDNEY DRY GIN**
- 20ml **JOSEPH CARTRON WHITE CRÈME DE CACAO**
- 20ml **LILLET BLANC**
- 20ml lemon juice

Add all ingredients into a shaker glass with ice, shake well. Strain into cocktail glass, garnish with lemon twist.



MILLIONAIRE #4

- 30ml **HAVANA CLUB 7YO**
- 15ml **PLYMOUTH SLOE GIN**
- 15ml **JOSEPH CARTRON APRICOT BRANDY**
- 15ml lime juice

Add ingredients in Toby tin and dry shake. Add ice, shake vigorously and double strain into a coupe glass. Garnish with lime twist.



THE DULCHIN

- 40ml **PISCO ENCANTO**
- 10ml **JOSEPH CARTRON APRICOT BRANDY**
- 20ml lemon juice
- 10ml **GRAND MARNIER**
- 5ml grenadine

Build all ingredients in a toby tin, add ice and shake. Fine strain into a cocktail glass and garnish with orange twist.



EAST INDIA

- 45ml **HENNESSY VS**
- 5ml **MARASCHINO**
- 5ml **COINTREAU**
- 10ml pineapple juice
- dash of **ANGOSTURA BITTERS**

Build all ingredients in a shaker glass, add ice and shake. Strain into a cocktail glass, garnish with lemon twist.