

SIGNATURE COCKTAILS

AUTHENTIC FRENCH & PROVENÇAL

MAURESQUE 1840'S COCKTAILS

PERNOD RICARD ABSINTHE, ORGEAT SYRUP AND CHILLED WATER. ORIGINALLY CREATED BY FRENCH SOLDIERS IN THE BATAILLON D'AFRIQUE 1830/40S. DESCRIBED AS AN IRON FIST IN A VELVET GLOVE.



POMME FANNY

GREEN APPLE MUDDLED WITH CALVADOS, POMME VERT LIQUEUR & FRESH LEMON JUICE. ALL SHAKEN WITH HOMEMADE SPICE SYRUP.



JULIE'S MAMOU

BEEFEATER GIN & ELDERFLOWER SHAKEN WITH FRESH LEMON & A DASH OF GRENADINE, TOPPED UP WITH SPARKLING WINE.



PASTIS OLD FASHIONED

PASTIS INFUSED BUFFALO TRACE BOURBON & BITTERS STIRRED FOR A PROVENÇAL TWIST ON A CLASSIC COCKTAIL.



LEMON THYME MARGARITA

TEQUILA SHAKEN WITH HOMEMADE LEMON THYME SYRUP AND SHARPENED UP WITH LEMON & BITTERS. SERVED ON THE ROCKS.



LYCHEE & LAVENDER

VARIATION ON GIN MARTINI MADE WITH LAVENDER, GIN & LYCHEE LIQUEUR WITH A FEW DROPS OF OUR LEMON THYME BITTERS.



LADY KILLER

UNIQUE BLEND OF ABSINTHE & OLMECA TEQUILA, MIXED WITH PASSION FRUIT, MINT SPRIGS & FRESH LIME JUICE. VERY REFRESHING ON THE SOUR SIDE.



RUM & ROLL

HAVANA RUM, MIXED WITH HOMEMADE CRANBERRY & ALMOND SYRUP SHAKEN IN A JAM JAR WITH FRESH LEMON AND PINEAPPLE JUICE.



RASPBERRY & BASIL

RASPBERRY PUREE, FRESH BASIL & LIME JUICE MIXED WITH VODKA AND TOPPED UP WITH GINGER BEER.



GREEN CANDY

KOKO KANU COCONUT RUM, PINEAPPLE JUICE, FRESH BASIL LEAVES, LEMON JUICE & BITTERS.



FULL MENU AVAILABLE IN THE VENUE...