



The Skindles' Collection

COCKTAIL MENU

JUNGLE BIRD	10.00
Gin, Aperol, Strawberry Syrup, Fresh Lime A beautiful balance of sweet & sour.	
JUNE BUG	10.00
Gin, Banana & Melon Liqueur, Pineapple Juice Fruity cocktail, perfect for summer.	
GREEN TEA-NI	10.00
Gin, Smoky Whisky, Green Tea, Fresh Lime Juice Complex with smoky aromas offset with refreshing green tea.	
SKINDLES' STARBURST	11.00
Rum Blend, Peach, Passion Fruit, Fresh Lime Juice Exotic drink - oh I wish I was at the beach!	
ZOMBIE A LA ROUX	11.00
Rum blend, Homemade Falernum Liqueur, Fresh Lime, Pineapple Juice Our take on the classic Zombie, delicious.	
LEMONGRASS CAIPIRINHA	10.00
Cachaca, Lemongrass, Fresh Lime Who doesn't love a good Caipirinha - Just like being in Brazil.	
EL PRIMERO	11.00
Tequila Blanco, Homemade Fassionola Syrup, Vanilla, Fresh Lime Delightfully complex tropical fruit cocktail with the feel of summer.	
SAKURA FIZZ	10.00
Gin, Prosecco, Strawberry & Cherry Blossom Syrup Deliciously floral.	



The Skindles' Collection

COCKTAIL MENU

SMASHING STRAWBS 10.00
Vodka, Strawberry, Basil, Lime
A very tasty take on the classic Basil Smash!

COCONUT WHITE RUSSIAN 10.00
Vodka, Kalhua, Passion Fruit, Coconut
Coffee & passion fruit? Believe us it works.

The Skindles' Collabs.

THE MACALLAN MASTERY 16.00
Macallan Double Cask 12yo, Vermouth, Bitters, Salt

THE LAPHROAIG AFFAIR 16.00
Laphroaig, Fresh Lemon, Sugar, Bitter, Foam, Smoke Bubble

THE COURVOISIER CONNECTION 12.00
Courvoisier VSOP, Cointreau, Fresh Lemon, Salt

KNOCK IT OUT OF THE PARK 13.00
Highland Park 12yo, Peach, Lime, Honey, Ginger Ale

MAKE YOUR MARK 12.00
Maker's Mark, Apple, Miso, Ginger, Lime, Bitters