



The Skindles' Collection

COCKTAIL MENU

MIDNIGHT PLUM SOUR Plum-infused Bourbon, lime, sugar, red wine A velvet-hued twist on the New York Sour. Deep plum infusion meets bourbon & a float of red wine for a rich, layered finish.	11.50
STRAWBERRY KISS Pisco, strawberry, lime, sugar Bright, bold & a little exotic. Chilean Pisco (aka the Grappa of Chile) dances with our homemade strawberry syrup for a cocktail that's both fresh & indulgent.	11.00
BLACKBERRY BRAMBLE ROUGE Alain Roux dry gin, homemade blackberry cordial, citrus An Autumnal embrace. Alain Roux's bespoke gin meets robust blackberry cordial in this refined take on a seasonal classic.	11.00
SILKY ESPRESSO STORM Rum, orange liqueur, ginger, coffee, cream A silkier, more creamy Espresso Martini with a dash of zesty intrigue. Where coffee, cream & spiced rum create a smooth, lingering indulgence.	11.00
PEACH JULEP ROYALE Brandy, peach, mint, ginger, citrus A nod to the original Mint Julep, made lighter & fruitier with juicy peach & brandy. Fresh, elegant & seriously easy to sip.	11.00
GOLDEN HEAT MARGARITA Tequila, jalapeño liqueur, mango, citrus Mango's tropical sweetness collides with fiery jalapeño for a Margarita that is spicy & bold with a kick!	11.00
JASMINE IN BLOOM Gin, jasmine, citrus, dry bubbles Floral jasmine, crisp gin & fine bubbles make this reminiscent of a French 75 but with a fragrant twist.	11.00
ENDLESS SUMMER White rum, Angostura bitters, homemade tropical cordial, citrus An exotic sip - rum, bitters & our house tropical cordial capture the warmth of sun-soaked days.	11.00



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VIRGIN TAI	6.00
Raspberry, passion, lime, pineapple, soda Raspberry brightness meets tropical paradise, finished with a crisp soda fizz. Refreshing and bold.	
NOGRONI	6.00
0%gin, 0% bitter A zero-proof twist on the classic. Dry balanced with a bitter edge - grown-up, and unapologetically refined!	
VIRGIN MOJITO	6.00
Elderflower, apple, mint, soda Fresh mint and elderflower cut with crisp apple and a light soda sparkle. Effortlessly refreshing.	
VOGUE	6.00
Lychee, lime, cranberry Lychee's delicate sweetness layered with sharp lime and tart cranberry. Clean and chic.	

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	