



TURQUOISE





★

BEER SELECTION

Carlsberg | *Denmark*
Beck's | *Germany*
Sol | *Mexico*
Heineken | *Holland*
Stella Artois | *Belgium*

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TEQUILA

El Jimador Blanco
El Jimador Reposado
Jose Cuervo Especial Silver
Jose Cuervo Especial Gold
Tenampa Blanco
Tenampa Reposado

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Gordon's Classic
Stretton's Triple Berry Pink
Beefeater Classic
Bombay Sapphire
Tanqueray Classic
Hendrick's

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WHISKEY CORNER

Glenlivet 12 Years
Singleton Sunray 12 Years
Glenfiddich 12 Years
Glenmorangie Original
J&B Rare
Chivas Regal 12 Years

Whyte & Mackay 13 Years
Famous Grouse
J.W. Black Label
Dewar's White Label
John Jameson
Bushmills Black Bush

Tullamore Dew
Bulleit
Marshall's Bourbon
Jim Beam
Four Roses Yellow Label
Jack Daniel's

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RUM

Malibu
Bacardi Superior
Bacardi Oro Gold
Angostura Reserva
Captain Morgan Dark
Mount Gay

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VODKA

Smirnoff Red
Russian Standard
Skyy
Ketel One
Absolut

*(Blue, Mandarin, Raspberry,
Mango, Vanilla, Currant, Citron, Peach, Pepper, Pear)*

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BRANDY/COGNAC

Beehive VSOP
Metaxa 5 star
Courvoisier VS



APERITIF

Aperol
Campari
Martini Bianco
Martini Extra Dry
Martini Rosso
Pimm's No1
Yeni Raki



LIQUEUR

Sambuca Cellini
Amarula
Bailey's
Kahlua
Tia Maria
Jagermeister
Cointreau
Chambord
Archers
Drambuie
Southern Comfort



WINE BY THE GLASS SELECTION

SPARKLING WINE

Hardy's The Riddle, Brut Reserve, *Australia*
Leale Spumante Brut, *Italy*
Da Luca, Brut Rose, *Italy*

ROSÉ WINE

Vistane, *Chile*
Trapiche, *Argentina*

WHITE WINE

Table Mountain, *Sauvignon Blanc, South Africa*
Table Mountain, *Chardonnay, South Africa*
Hardy's The Riddle, *Chardonnay, Australia*
Anekena, *Sauvignon Blanc, Chile*

RED WINE

Table Mountain, *Merlot, South Africa*
Table Mountain, *Cabernet Sauvignon, South Africa*
Hardy's The Riddle, *Cabernet & Merlot, Australia*
Anakena, *Cabernet Sauvignon, Chile*



MOCKTAILS

TROPICAL CRUSH

Mango, Cucumber, Honey, Lime and Ginger ale

LEMONGRASS COLLINS

Lemongrass, Mandarin Jasmine tea, Lime, Simple syrup and Lychee

HERBAL THYME FIZZ

Thyme, Grapefruit, Elderflower and Tonic water

BERRY APPLE SPRITZ

Strawberry Jam, Apple, Basil, Lime, Simple syrup and Soda water

CLASSIC LEMONADE

Fresh Homemade Lemonade, Fresh Mint Leaves

GREENAPPLE LEMONADE

Fresh Green Apple Juice, Fresh Lemonade, Green Apple Purée

STRAWBERRY LEMONADE

Fresh Strawberry, Fresh Lemonade, Strawberry Purée

PASSION LEMONADE

Passion Purée, Fresh Lemonade





COCKTAILS

AMERICANO

First served in 1860s in Gaspere Campari's bar in Milan, this was originally known as the "Milano-Torino" as Campari came from Milano and sweet vermouth from Torino. A bitter, fizz, long refreshing drink, which you will love if you like Campari.

NEGRONI

James Bond drank a Negroni when he wasn't in the mood for a martini, and when Orson Welles tried his first one in 1947 commented, "The bitters are excellent for your liver, and the gin is bad for you. They balance each other". Bitter and dry, but very tasty.

APEROL SPRITZ

Its origins date back to the end of 19th century when Venice was still part of the Austrian Empire. German soldiers drank the local wines of Veneto in taverns where they were billeted but they often diluted these with water to achieve a similar alcohol content to beer they were more accustomed to drinking. Slightly sweet, herbal and refreshing.

MANHATTAN

It was originally made with rye whisky, rather than bourbon, as New York was a rye-drinking city. Once you've decided on your choice of whiskey comes the decision of what vermouth to use. If you want to go for a dry Manhattan, it calls for a dry vermouth, or a sweet Manhattan with just red vermouth. Maraschino and American whiskey (bourbon or rye) are a match made in heaven - so much so, that we prefer a small spoon of cherry syrup from the jar added to the mixing glass!

COSMOPOLITAN

During the 1990s, the familiar blend of cranberry, citrus and vodka was one of the most popular cocktails in New York and London. Our signature flamed orange zest twist garnish, made the cocktail fashionable.

MOJITO

Bodeguita del Medio bar in Havana is by urban myth credited with making the first Mojito and this is also apparently where Ernest Hemingway went for his. Originally made with Draque, a crude cane spirit that was the forerunner of rum), it was drunk for its perceived medicinal value during one of the worst cholera epidemics ever in Havana. This Cuban cousin of the Mint Julep is one of the world's greatest and most refreshing cocktails.

CAIPIRINHA

The name literally translates as "country little girl" and it emerged from the countryside of São Paulo state. In the early 19th century it was common to consume a mix of cachaça, lime, honey and garlic due to the Spanish flu outbreak in the country. Over time, this medicinal drink arrived at the port of Santos where it came to be called "Caipirinha".

MAI TAI

It is basically a Daiquiri based on aged rum with orange curaçao liqueur and orgeat syrup. It is a truly great cocktail with the strength and character of rum harmoniously combined with fruity sweetness, rich almond and tart citrus.

DAIQUIRI

Its creation is credited to Jennings Stockton Cox, and American engineer at the turn of the 20th century. When the Americans began to exploit Cuba's iron-ore mines, Stockton Cox led one of the initial exploratory expeditions. His team and he received substantial salaries, generous tobacco and a monthly ration of the local rum, Bacardi Carta Blanca. He began to experiment different way to mix rum with local ingredients.

MARGARITA

Margarita is the Spanish word for 'daisy'. And it's probable that the Margarita cocktail is simply a tequila-based Daisy - a style of drink made with citrus juice, sweetened with a syrup or liqueur, and fortified with a base spirit that dates back to Victorian times. Tangy citrus and tequila with a hint of balancing sweetness and a faint salty undertone. We also prefer the subtlety of half a pinch of salt in the drink to a salt laden glass rim.

OLD FASHIONED

Traditionally made with bourbon or rye whiskey, lightly sweetened with sugar and aromatized with bitters this most classic of vintage cocktails is served over ice in a heavy bottomed tumbler named after the drink and garnished with an orange zest twist. It was originally served 'up' without ice, and was considered a 'mutational' cocktail - that is, it was commonly drunk in the morning as an eye-opener. "Old-fashioned whiskey cocktails" - that is the standard formula of whiskey, bitters, sugar and water.

WHISKEY SOUR

The 'sour' part of the cocktail obviously it's the usage of lime or lemon mixed in with the drink. It is said that Vice Admiral Edward Vernon of England used to mix various ingredients together to serve his crew of sailors and to prevent scurvy, the sailors always had large rations of limes and lemons. To protect himself from having a ship full of intoxicated sailors, the Vice Admiral watered down the liquor with lime juice which also masked the flavor. That's the beginning of the "sour". Smooth with a hint of citrus sourness and an invigorating blast of whiskey.

SINGAPORE SLING

Created 1899 by Chinese-born Ngiam Tong Boon at the Long Bar in Raffles Hotel, Singapore. The hotel was occupied by invading Japanese in 1942 and Allied Forces used it as a transit camp for prisoners of war in 1945, so it is not surprising that no record of Boon's original recipe survives. Indeed, the hotel's only source for the recipe they thought as being the original is a note scrawled by a visitor to the bar in 1936 after asking.



SIGNATURE COCKTAILS

TANGIER

Homemade Lemonade, Martini Bianco & Tonic water

BOURBON PEACH TEA

Marker's Mark, Peach Schnapps, Triple sec, English Breakfast Tea

CAFFÈ LECCESE

Disaronno, Tia Maria & Tonic Water

BLUEBERRY SOUR

Absolut Vanilla, Blueberries, Lime & Egg white

TURKS AND CAICOS

Jose Cuervo, Coconut, Pineapple & Blue Curacao

OPERA CAKE

Grey Goose, Tia Maria, Disaronno & Fresh Cream

HERBIE GARDEN

Monkey Shoulder, Cynar, Vanilla, Ginger ale & Rosemary



COFFEE & TEA

Americano

Caffè Latte

Cappuccino

Turkish Coffee

Doppio

Macchiato

Hot Chocolate

Turkish Tea

Selection of Teas



JUICES & SOFT DRINKS

Orange

Pineapple

Mango

Peach

Tomato

Apple

Coca Cola - Regular / Light / Zero

Sprite

Fanta

Gingerale

Soda Water

Tonic Water

Bavarian Non-Alcoholic Beer

