

COCKTAILS

# CLEAVER COCKTAILS

<p><b>STICKY MAPLE COLLINS</b></p>	<p>A North American version of Vodka, with Russian Standard vodka, lemon juice, and apple juice topped with a splash of soda, plus a side of maple syrup so you can make it as sweet as you like. . .</p>	<p>6.95</p>
<p><b>The SAZERAC</b></p>	<p>We make ours with rye whiskey, sugar, absinthe, Angostura Peychauds bitters and Herbsaint. Served short without ice.</p>	<p>8.50</p>
<p><b>CAT ON A HOT TIN ROOF</b></p>	<p>Buffalo Trace Bourbon with dark cacao, sauce and vanilla syrup. Oh, did we mention the muddled fresh chilli? Shaken and served in a champagne coupette, this will warm you through.</p>	<p>6.35</p>
<p><b>BOULEVAR DIER</b></p>	<p>A negroni substituting Wild Turkey 81 bourbon for the gin to go with Campari and Cinzano rosso. We have casked it in oak to further enhance the vanilla and caramel flavours.</p>	<p>8.50</p>
<p><b>AMERICAN PIE</b></p>	<p>A long apple and berry whiskey cooler. Jim Beam Red Stag with Chambord, apple juice, cinnamon syrup and a dash of lemon juice over crushed ice.</p>	<p>6.95</p>
<p><b>CRÉMA Vs CRÉMA</b></p>	<p>Jim Beam black label Kentucky Bourbon with Bonnie Prince Charlie's own Drambuie liqueur, espresso and simple syrup. If you like an Espresso Martini, you'll love the Kentucky Espresso. Shaken hard and served in a coupette.</p>	<p>6.95</p>
<p><b>RYE APRICOT MARTINI</b></p>	<p>A fruity, spicy little number with Jim Beam Rye Whiskey, Crème d'Apricot, Cinzano Dry, Apricot Jam and Old-Time Aromatic Bitters. Shaken like we mean it. Served straight up.</p>	<p>7.50</p>
<p><b>HONEY PEAR &amp; MANDARIN SOUR</b></p>	<p>Sweet and sour combination of Wild Turkey Honey, Mandarin Napoleon and Xante Pear brandy with fresh lemon juice and simple syrup. Ask for egg white for a balanced and emulsified sensation.</p>	<p>7.50</p>