

COCKTAILS \$15



Smokey Fir

Sheringham Rhubarb Gin - Pine & Fir Syrup - Charred Oak Bitters - Orange Peel

Negroni

2oz - Equal Parts Gin - Woods Amaro - Sweet Vermouth - Orange Peel - Orange Bitters

Old Fashion

Bulleit Rye Whiskey - Orange Bitters - Old Fashion Syrup - Orange Peel

Pender Sour

Bulleit Bourbon - Lemon Juice - Egg White - Cherry Cedar Bitters - Agave Syrup - Drizzle of Unsworth Ovation

Smoked Maple Bourbon Sour

Bulleit Bourbon - Smokey Pear Bitters - Maple Syrup - Lemon Juice - Egg White - Star Anise

Signature G&T

Sherringham London Dry Gin - Lime Squeeze - Cucumber Bitters - Pepper - Fentimans Tonic

Pender Mojito

1.5oz Amber Rum - Brown Sugar - Agave Syrup - Muddled Greenhouse Mint - Lime Juice - Pinch of C+K Citrus Salt

Lavendar Marg

1.5oz Tequila - Slash of Tiple Sec - Lime Juice - Agave Syrup - 2 Dashes Lavender Bitters - C+K Citrus Salt

Gulf Mule

Vodka - Aperol - Lime Juice - Passionfruit Puree - 2 Dashes of Angostura Bitters - Ginger Beer - Greenhouse Mint

VanCity Vesper

Long Table London Dry Gin - Long Table Vodka - Cocchi Americano Rossa - Grapefruit Syrup

ToGo French

Gin - Lemon Juice - Watermelon Syrup - Dry White Wine

Corpse Reviver #2

Sherringham Gin - Lillet - Cointreau - Lemon Squeeze - Splash of Absinthe

C+K Dry Martini

1oz Sherringham Vodka - .5oz Sherringham London Dry Gin - Lillet - Lemon Peel

Seasonal Cocktail

Seasonal fresh ingredients - Ask waiter what our weekly cocktail is this week.