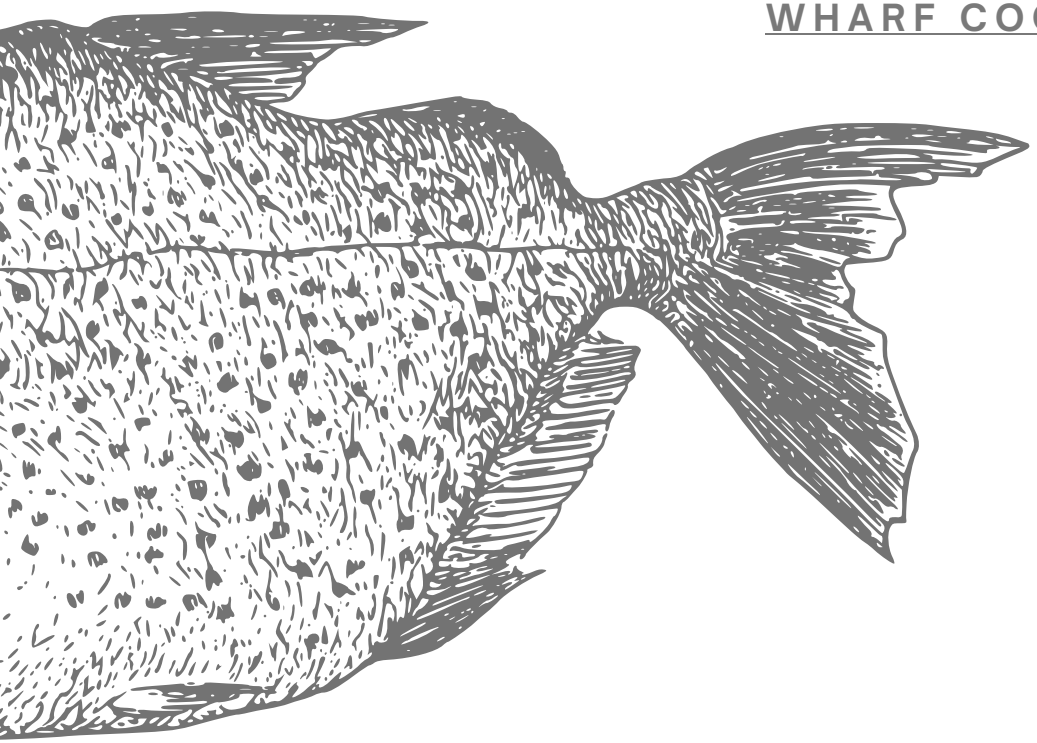
SCRATCHLEYS ON THE WHARF COCKTAILS



HOUSE FAVOURITES

French Martini **$22**
White Light Vodka, Chambord Liqueur Simply combined with Sweet Pineapple Juice, Served Up With a Subtle Cinnamon Dusting

Jalapeño Margarita **$25**
El Toro Jalapeno infused Blanco Tequila, De Kuyper Triple Sec, Fresh Lime Juice And Jalapeno Infused Simple Syrup Served In A Chilli Flake And Charcoal Salt Rimmed Glass

Bartenders Recommendation
Casamigos Jalapeño **$5**

Whiskey Sour **$25**
Toki Japanese Blended Whiskey, Separated Egg White With Freshly Squeezed Lemon And A Dash Of Simple Syrup

H.M.A.S Pimms **$22**
Pimms No1 Aperitif with Sweet Elderflower Liqueur, Fresh Cranberry And Lime Served Over Ice With Fresh Strawberries.

Lychee Martini **$20**
White Light Vodka Combined With Deliciously Sweet Fresh Lychee Juice With a Dash of Simple Syrup

CLASSICS

Margarita **$22**
Batanga Blanco, Triple Sec, Fresh Lime Juice And Simple Syrup, Served In A Flake Salt Rimmed Glass

Bartenders Recommendation
Casamigos Reposado **$5**

Mojito **$22**
Bacardi Rum, Freshly Juiced Lime and Picked Mint, A Dash Of Simple Syrup Topped With a Splash of Soda Water

Bartenders Recommendation
Havana Club añejo 3 Year **$5**

Cosmopolitan **$22**
White Light Vodka, Triple Sec, Fresh Lime and Cranberry Juice, Finished With Orange Zest

Espresso Martini **$22**
White Light Vodka, Kahlua And A Dash Of Simple Syrup With Fresh Espresso From Local Roaster

Negroni **$25**
Roku Japanese Craft Gin, Antica Formula Sweet Vermouth And Campari Complemented By An Orange Twist

Old Fashioned **$25**
Toki Japanese Blended Whiskey, Simple Syrup, Australian Aromatic Bitters Served Over Ice With a Spray Of Orange Zest

Hugo Spritz **$16**
Elderflower Liqueur, Freshly Picked Mint And Lime Juice Poured Over Italian Prosecco, Topped With A Splash Of Soda Water

Bartenders Recommendation
Add Hendricks Gin **$5**