



COCKTAIL LIST

HOUSE MULE 13.5

VODKA / LIME / GINGER / PINEAPPLE /
BITTERS - CO2

COCONUT & STRAWBERRY NEGRONI 14

GIN / CAMPARI / STRAWBERRY VERMOUTH
COCONUT

TRUFFLE MARTINI 13

GIN / TRUFFLE / SHERRY / DRY VERMOUTH /
MORE TRUFFLE

HOUSE DIRTY MARTINI 13

VODKA / EVO OIL / FERMENTED CHILLIS /
BLACK GARLIC / DRY VERMOUTH

ITALIAN OLD FASHIONED 14

VECCHIA ROMAGNA / BURNT BUTTER /
DEMERARA / BITTERS / BANANA

MEXICAN SPRITZ 13

TEQUILA OR MEZCAL / CRODINO CORDIAL /
FRANKLIN & SONS SODA

C&C MANHATTAN HIGBALL 15

BOURBON / SWEET VERMOUTH / COOKIES &
CREAM - CO2

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

NON ALCHOOLIC COCKTAILS

ZERO-APEROL SPRITZ 10

LYRE'S APERITIVO / NO-SECCO / GRAPEFRUIT
/ ROSEMARY & OLIVE SODA

NO-CILLIN 10

LYRE'S AMARETTI / HONEY / GINGER /
LEMON

EAST 8 HOLD THE BOOZE 10

LYRE'S APERITIVO / PASSIONFRUIT /
PINEAPPLE / LIME / SUGAR.

BEERS

ALL BOTTLES OR CANS 33CL

HARBOUR MAVERICKS PILSNER 5% - 6

HARBOUR ARCTIC SKY 4.3% - 7

GUINNESS 0% - 7

WINES AVAILABLE FROM THE RESTAURANT MENU.

ASK YOUR SERVER FOR THE FULL LIST

LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES

A DISCRETIONARY 13% SERVICE CHARGE WILL BE ADDED TO YOUR BILL