

LILY-WHITE

Preparation		No.	Unit	Ingredients	Batch / Homemade
gls	Coupe	1	bsp	Monin Sucre de Canne	
ice	No	1/2	oz	Fresh lemon juice	
mth	Shake / fine strain / top	1/2	oz	St Germain Elderflower	
gsh	Edible flowers	1/2	oz	G'Vine Floraison Gin	
s/s	No	3	oz	Champagne	



Procedure	Time of day
1) Chill a coupe & put to one side 2) Prepare an edible flower garnish 3) Add all ingredients into a cocktail shaker - except the champagne 5) Shake for 10 seconds 6) Dip taste 7) Discard ice from coupe 8) Fine strain 9) Top with champagne & garnish 10) Rinse equipment & replace 11) Present & serve	All Day / Apertif
	Style
	Light ~ Floral ~ Aromatic

Selling Points	
1)	Our delightful French 75 is laden with light, floral aromatics.
2)	Claude Monet spent the last 30 years of his life painting water lilies. His muse was his waterlily pond in his garden in Giverny. Monet was rather obsessed with his water-lilies and painted them again and again.
3)	However, he painted them from different perspectives, at different times of the day, under different lights, changing weather conditions and seasons.

Menu Copy
G'Vine Floraison Gin, St Germain Elderflower, Lemon, Champagne

GOLDEN PHASE

Preparation		No.	Unit	Ingredients	Batch / Homemade
gls	White wine	3	dash	Orange bitters	
ice	Cubed	1	bsp	Supasawa	
mth	Build / stir	1/2	oz	Mozart Chocolate Spirit	
gsh	Lemon zest coin	1	oz	Austrian White Wine	
s/s	No	1	oz	Cocchi Americano	
		Top		Fever-Tree Soda	



Procedure	Time of day
1) Prepare a lemon zest coin garnish 2) Collect a white wine glass 3) Add all the ingredients - except the soda 4) Fill with cubed ice & stir for 5 seconds 5) Top with soda 6) Lightly churn to integrate all of the ingredients 7) Dip taste & top with further ice if required 8) Express the lemon coin over the top of the drink 9) Place on the top of the cocktail 10) Rinse equipment & replace 11) Present & serve	All Day / Apertif
	Style
	Low-Abv ~ Refreshing ~ Easy-Drinking

Selling Points	
1)	A light & approachable Spritz with cacao undertones.
2)	Austrian artist Gustav Klimt is one of the most celebrated Symbolist artists.
3)	The is most well-known for the collection of glistening, gilded works he produced during his Golden Phase.
4)	We have used two Austrian ingredients within this cocktail Mozart Chocolate Spirit & Austrian white wine.

Menu Copy
Mozart Chocolate Spirit, Cocchi Americano, Supasawa, Austrian White Wine, Soda



YELLOW HOUSE

Preparation	No.	Unit	Ingredients	Batch / Homemade
qls Nick & Nora	1	dash	Lavender bitters	
ice No	2	dash	Pernod Absinthe	
mth Stir	1	bsp	Luxardo Maraschino	
qsh Sunflower oil / lemon twist (discard)	1/2	oz	Noilly Prat Vermouth	
s/s No	2	oz	Old Duff Genever	



Procedure	Time of day
1) Chill a nick & nora and put to one side 2) Prepare a lemon twist garnish 3) Add all ingredients into a mixing glass 4) Fill with cubed ice & stir for 15-20 seconds 5) Dip taste 6) Discard ice from the nick & nora and pour 7) Add 3 x drops of sunflower oil on the drink 8) Express the lemon zest over the top of the drink & discard 10) Rinse equipment & replace 11) Present & serve	Aperitif
	Style
	Complex ~ Herbaceous ~ Sipper

Selling Points
1) A spirit-led martini-esque libation
2) Vincent van Gogh, one of the most well-known post-impressionist artists, for whom colour was the chief symbol of expression.
3) In 1888, he made his home in the "Yellow House" on the Place de la Cavalerie in Arles, a small town in the south of France. It was also here that he painted his most iconic piece, Vase with Fifteen Sunflowers.
4) Genever is the national spirit of his birthplace, Holland.
5) His dangerous love affair with the "green fairy" absinthe is very well documented.
6) Some of his most beautiful works included lavender & sunflowers.

Menu Copy
Old Duff Genever, Noilly Prat Vermouth, Luxardo Maraschino, Absinthe, Lavender Bitters

VISIONARIO

Preparation	No.	Unit	Ingredients	Batch / Homemade
qls Collins	1	drop	Bittermans Celery Shrub	
ice Cubed	1/2	oz	Honey syrup (3:1)	
mth Build / stir	1	oz	Fresh lemon juice	
qsh 3 x cucumber slices / green olive - both on cocktail stick	1/2	oz	Tio Pepe Fino Sherry	
	1 1/2	oz	Gin Mare	
s/s No	Top		Fever-Tree Cucumber Tonic	



Procedure	Time of day
1) Prepare cucumber slices & green olive garnishes 2) Collect a collins glass 3) Add all ingredients into it - except the cucumber tonic 4) Fill with cubed ice & stir for 5 seconds 5) Top with Fever-Tree Cucumber Tonic 6) Lightly churn to integrate all ingredients together 7) Top with further ice if required 8) Garnish 9) Rinse equipment & replace 10) Present & serve	All Day / Aperitif
	Style
	Crisp ~ Bright ~ Vegetal

Selling Points
1) An intriguing Collins laden with the flavours of Picasso's birthplace, Spain.
2) Pablo Picasso is one of the biggest names in the entire history of World Art. Painter, sculptor, ceramist, set designer, poet, playwright, with the defining feature of the Spanish artist being on a constant search to overcoming and breaking traditions.
3) Gin Mare is a gin that encapsulates the tastes of the Mediterranean. It uses a unique variety of botanicals including rosemary, thyme, basil and olive.
4) Tio Pepe is world's best-selling Fino sherry, originating from Jerez in southern Spain. The founder of Gonzalez Byass, Manuel Maria Gonzalez Angel, named 'Tio Pepe' after his 'Uncle Joe' who created his pale very dry white wine in 1841.

Menu Copy
Gin Mare, Tio Pepe Fino Sherry, Lemon, Honey, Celery Essence



FACES OF FRIDA

Preparation	No.	Unit	Ingredients	Batch / Homemade
gls Old Fashioned	1/2	oz	Agave nectar	
ice Cubed	1	oz	Fresh lime juice	
mth Shake / fine strain	1 1/2	oz	Pineapple juice	
qsh Banana leaf disk	1/2	oz	Campari	
s/s No	1/2	oz	Discarded Banana Peel Rum	
	1	oz	Ocho Blanco Tequila	



Procedure	Time of day
1) Chill an old fashioned glass & put to one side 2) Add all ingredients into a cocktail shaker 3) Top with cubed ice & shake for 10 seconds 4) Dip taste 5) Drain any excess water from the old fashioned glass 6) Fine strain 7) Garnish 8) Rinse equipment & replace 9) Present & serve	All Day / Evening
	Style
	Bitter-Sweet ~ Tropical ~ Crisp

Selling Points
1) A modern Jungle Bird. 2) Frida Kahlo began to paint in 1925, while recovering from a near-fatal bus accident that devastated her body and marked the beginning of lifelong physical ordeals. Over the next three decades, she would produce a relatively small yet consistent and arresting body of work. 3) In meticulously executed paintings, Kahlo portrayed herself again and again, <u>simultaneously exploring, questioning, and staging herself and identity.</u>

Menu Copy
El Jimador Blanco Tequila, Discarded Banana Peel Rum, Campari, Pineapple, Lime, Agave

DOUBLE LIFE TURNED SOUR

Preparation	No.	Unit	Ingredients	Batch / Homemade
gls Coupe	1/2	oz	Pasturised egg white	
ice No	1/2	oz	Maple syrup	
mth Reverse dry shake	1	oz	Fresh lemon juice	
gsh 3 x dashes Peychaud's bitters	1/2	oz	Ancho Reyes Chile Liqueur	
s/s No	1 1/2	oz	Absolut	



Procedure	Time of day
1) Chill an old fashioned & put to one side 2) Prepare a lemon twist garnish 3) Add all ingredients into a cocktail shaker 4) Fill with cubed ice & shake for 10 seconds 5) Dip taste & fine strain into another shaker 6) Shake for 10 seconds without ice 7) Drain off any excess water from the glass 8) Pour 9) Carefully add bitters into foam & garnish 10) Rinse equipment & replace 10) Present & serve	All Day / Evening
	Style
	Spice ~ Sour ~ Velvety

Selling Points
1) Andy Warhol made his first paintings of Marilyn Monroe soon after the actor died of a drug overdose on 5 August 1962, using a publicity photo for her 1953 film Niagara. 2) Our signature cocktail was inspired by: <ul style="list-style-type: none"> i. The use of two contrasting canvases for the Marilyn Diptych accidentally illustrated the contrast between the public life of the star, who at the time was one of the most famous women alive, and her private self. This is why we twisted the classic two-tone sour & led to its name. ii. Warhol started his career as a commercial illustrator—and famously designed the "Absolut Warhol" ad in 1986. iii. Marilyn Monroe created a "master-cleanse diet" concoction of lemon juice, cayenne pepper (substituted by Ancho Reyes Chile Liqueur), and maple syrup.

Menu Copy
Absolut Vodka, Reyes Chile Liqueur, Lemon, Maple Syrup, Egg White



MURAKAMI HIGHBALL

Preparation	No.	Unit	Ingredients	Batch / Homemade
gls Highball	1/2	oz	Akashi-Tai Yuzushu	Cold Brewed Green Tea
ice Cubed	1 1/2	oz	Nikka Days Japanese Whisky	
mth Build / stir	1	oz	Cold brew green tea	
gsh Lemon twist	2	oz	Soda	
s/s No				



Procedure	Time of day
1) Prepare a lemon zest garnish 2) Collect a highball glass 3) Add all the ingredients - except the soda 4) Fill with cubed ice & stir for 5 seconds 5) Top with soda 6) Lightly churn to integrate all of the ingredients 7) Dip taste & top with further ice if required 8) Express the lemon zest over the top of the drink 9) Place on the top of the cocktail 10) Rinse equipment & replace 11) Present & serve	All day / Evening
	Style
	Complex ~ Clean ~ Easy-Drinking

Selling Points
1) A classic Japanese Highball with delicate Oriental flourishes 2) Much like a Japanese tea ceremony, bartenders take great pride & precision when 3) We have added sweetened yuzu (a well revered & distinctive Japanese citrus) with cold brew green tea to the traditional combination of whisky & soda 4) Brewing the green tea cold means that there is less astringency in the tea and more health benefits. Green tea is also known as an effective digestif 5) Nikka Days is the newest permanent member of the distillery, a fresh, summery & light whisky. 6) Takashi Murakami is a Japanese artist known for blurring the boundary between fine and commercial art.

Menu Copy
Nikka Days Japanese Whisky ~ Yuzu Umeshu ~ Cold Brew Green Tea, Soda

THE PROVOCATEUR

Preparation	No.	Unit	Ingredients	Batch / Homemade
gls Coupe	1	bsp	Monin Sucre de Canne	
ice No	1	oz	Espresso	
mth Hard shake / fine strain	1/2	oz	Harvey's Bristol Cream	
gsh Raspberry dust heart	1/2	oz	Mr Black Cold Press Coffee Liqueur	
s/s No	1 1/2	oz	Appleton Estate 8 Year Old Reserve	



Procedure	Time of day
1) Chill a coupe & put to one side 2) Prepare the raspberry dust garnish 3) Add all ingredients into a cocktail shaker 4) Fill with cubed ice & hard shake for 10 seconds 5) Dip taste 6) Discard ice from the coupe 7) Fine strain 8) Use a heart shaped stencil to dust the top of the cocktail 10) Rinse equipment & replace 11) Present & serve	Evening
	Style
	Spice ~ Smooth ~ Pick-Me-Up

Selling Points
1) A complex Espresso Martini with dried fruits & soft spice. 2) Banksy is a contemporary British street artist and activist who, despite his international fame, has maintained an anonymous identity. 3) It is thought that Banksy was born in Bristol, United Kingdom which has long history of importing coffee & Jamaican rum. This led to the use of Mr Black Cold Press Coffee Liqueur, espresso & Appleton Estate rum. 4) Harvey's Bristol Cream is a classic aperitif sherry.

Menu Copy
Appleton Estate 8yo Rum, Harvey Bristol Cream, Mr Black Cold Press Coffee, Espresso

