



COCKTAILS

Aperitif

The Ginnie Hendricks
Hendrick's gin, fresh Lemon Juice shaken with
Cucumbers & Pink grapefruit, topped with tonic 17

Brunelle
Campari, fresh squeezed sweet n' sour citrus,
shaken with basil & finished with Moscato d'Asti 14

Signorina
Aperol, fresh squeezed Pink Grapefruit topped
with Moscato D'Asti 14

Rossini
Fresh sour Cherry Puree & Laurent-Perrier
Champagne 18

Main

1930's Cosmopolitan
Ketel One Citroen Vodka, Cointreau, shaken
with fresh Lime Juice & Cranberry Puree 18

Saffron
Strega Liqueur stirred with Plymouth Gin 16

Americano Reale
Campari, Punt e Mes, Canella Prosecco 14

The Caribbean
Havana Club 7yo, Appleton Estate v/x rums
with Mint & Lime juice, topped with
Laurent-Perrier Champagne 18

Floral Passion
Elderflower cordial, fresh Passionfruit Puree,
shaken with Herradura Reposado Tequila &
charged with Champagne 18

The Leatherwood
Chivas Regal Scotch Whisky and Drambuie,
shaken with Mint & Leatherwood Honey 15



Dessert

Marzipane

Amaretto Disaronno, fresh cracked Coconut Juice, vanilla sugar & Grey Goose Vodka

18

Portocello

Homemade Limoncello, fresh Lemon Juice & Penfolds Grandfather Port

18

Almost Forgotten Classics

Death In The Afternoon

Absinth topped with Champagne;
As Hemingway enjoyed in Paris in the 1920's

18

Adonis

Fino Sherry, Sweet Vermouth & Orange Bitters; Named after the 1884 Broadway Musical

14

Jacque Rose or Jack Rose

Calvados, Fresh Lemon Juice & Homemade Grenadine; Either named after the Jacqueminot Rose in 1853 or created for a gangster known as Bald Jack Rose in the early 1900's

18

Japanese Cocktail

Cognac, Lemon Peel, Almond Syrup & Angostura Bitters; From "How to Mix Drinks or The Bon Vivants Companion" by 'The Professor' Jerry Thomas, 1862

18

Blackthorn

Irish Whiskey, Dry Vermouth with dashes of Pernod & Angostura Bitters; By Harry Johnson, late 1800's

16

Mai Tai

Aged Rum, Orange Curacao, Fresh Lime Juice & Almond Syrup; By Victor Bergeron, 1944

17

Satan's Whiskers

Gin, Sweet & Dry Vermouth, Grand Marnier, Orange Juice & Angostura Bitters; Popular in the 1930's at The Embassy Club in Hollywood

15

Blood and Sand

Scotch, Sweet Vermouth, Cherry Brandy & Orange Juice; A great classic of the early 1900's

16

Bijou

Gin, Sweet Vermouth, Green Chartreuse & Orange Bitters. By Harry Johnson, 1888-1895, named after the theater next to his bar in NYC

15

Mint Julep

Bourbon, Mint & Sugar make this old time Southern favorite. It was most probably drunk before cocktail books were written

17

Sazerac



Cognac, Sugar and Peychud's Bitters, with a splash of Absinth. A popular New Orleans cocktail from the early 1800's

18

Coffee Cocktail

Cognac, Ruby Port, Sugar & Egg White dusted with Nutmeg. From "How to Mix Drinks or The Bon Vivants Companion" by 'The Professor' Jerry Thomas, 1862

18

Most classic cocktails are available

Please also ask us about our daily special Cocktail, and Mocktail

WINES BY THE GLASS / VINI IN BICCHIERE

Champagne e Vini Frizzanti

NV Canella Prosecco,
Veneto Italy

12

NV Laurent-Perrier, Tour-sur-Marne
Champagne France

25

White Wine / Vini Bianchi

Riesling
2006 Tin Shed, "Wild Bunch"
Eden Valley, SA

8.5

Sauvignon Blanc
2007 Te Mata 'Woodthorpe'
Hawkes Bay NZ

11.5

Semillon/Sauvignon
2006 Bress,
Margaret River WA

10

Pinot Grigio
2006 Tenuta Ca' Bolani,
Friuli Italy

9.5

Falanghina
2006 Terredora Dipaolo,
Campania Italy

10.5

Chardonnay
2005 Farr Rising,
Geelong VIC

15

Red Wine / Vini Rossi

Rose
2006 La Vieille Ferme,
Southern Rhone France

8.5

Pinot Noir
2006 Scotchmans Hill,
Geelong VIC

11.5

Valpolicella
2006 Allegrini,
Veneto Italy

11



Sangiovese 2004 Volpaia Chianti Classico, Tuscany Italy	14
Cabernet and Blends 2002 Balnaves Cabernet Sauvignon Merlot, Coonowarra SA	13
Shiraz 2005 Magpie Estate "The Sack", Barossa Valley SA	11.5
BEER / BIRRA	
Crown Lager	7.5
James Squire Pilsener	7.5
Pure Blonde	7.5
Coopers original pale ale	7.5
Corona	8
Stella	8
Peroni	8
Birra Morreti	8.5
Menabrea	8.5
Cascade Premium Light	6