
























Maison Cocktails

-  **Black Cat** 165,-
A clarified fresh basil, coconut liqueur, gin infused with lemongrass, fresh ginger and lime.
-  **Marie Jaded** 175,-
Blend of Mezcal and Tequila, Aperol, cranberry, raspberry yogurt and hibiscus tea.
-  **Sunshine in a Glass** 175,-
Lemon infused gin, rose wine & grapefruit syrup, Italicus, white peach & jasmine soda.
-  **Jungle Bird #2** 175,-
Havana Anejo, Kakuzo Cherry Blossom, Pedro Ximenes, fresh lime, roasted pineapple soda.
-  **El Pina Picante** 175,-
Olmeca Blanco infused with chilli, citrus, hibiscus & black sea salt rim.
-  **MAP Clover Club** 175,-
Virtuous raspberry vodka, lemon juice, simple syrup & egg white
-  **Barrel Aged Mezcal Negroni** 185,-
Aged Vida Mezcal, Campari & Antica Formula.
-  **The Smoke Barrel** 185,-
Macallan 12yo Double Cask, Amaro Montenegro, Antica Formula, Cherry & Angostura bitter.
-  **Wild Fashioned** 185,-
Wild Rooibos, premium rum, Angostura Bitters & earthy molasses flavoured brown sugar
-  **Sasu Sabi** 200,-
Chita single grain whisky, simple syrup, lime, rhubarb bitters & wasabi powder.
-  **Kanji in the Evening** 200,-
Chita whisky, Aperol, yellow chartreuse, homemade pink pepper syrup & lime juice

Some of our dishes contain allergens, please ask a member of staff for more details.

Maison Twisted & Classics

	Old Fashioned Bulleit Bourbon, Angostura Bitters, brown sugar	175,-
	Espresso Martini Absolut Vodka, Kahlua, Espresso	175,-
	London Calling Gin, sherry fino, orange bitter, cane syrup, lime juice	175,-
	Paloma Olmecca, grapefruit juice, agave syrup, lime juice, topped up with soda	175,-
	Penicillin Macallan 12yo Double Oak, ginger & honey syrup, lime, layer of Laphroaig	175,-
	Sazerac Bulleit rye, sugar, Peychaud's bitters & Absinth	175,-
	Naked'n'Famous Vida Mezcal, Aperol, yellow chartreuse, lime juice	175,-
	MAP Daiquiri Havana 3 years infused with eucalyptus, simple syrup & lime juice	175,-
	French 75 Beefeater Gin, lemon juice, simple syrup, topped up with champagne	175,-
	Lovely Bubbly Blackberry liqueur, passionfruit syrup, topped up with champagne	175,-
	Last Word Beefeater Gin, Chartreuse Green, Luxardo Maraschino, lime	180,-
	Boulevardier Bulleit bourbon, Campari, sweet vermouth	180,-

Non-alcoholic Cocktails

	The Harvest Sun Grapefruit juice, fresh lime, jasmine syrup, roasted pineapple soda	100,-
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