



The Bellevue-Stratford

\$18

Rasping, tingling, fresh yet lingering.

Plantation 3 star, raspberry and licorice syrup, lemon juice and albumen. Served up and garnished with a pistachio and matcha crumb and fresh radish sprout.

The Chimp and the Nashi

\$19

Pear, Pearl, Pearly, Bubbly, Kim-Chi.

Beefeater Gin, Pear Liqueur, Sake, lemon, sugar and kaffir lime leaf. Served up and garnished with Nashi pear bubbles and white kimchi.



The Hulky Plum

\$18

Smashing, kitchen sink, stone-cold, fruit punch.

Martell VS Cognac, El Jimador Reposado Tequila, Fresh Black Doris Plum, juniper and stone fruit compote, tarragon, mint, lemon juice and sugar. Shaken and served tall.

The Old Testament of Manhattans

\$19

Eve, Adam, the snake and a bottle of bourbon.

Marlborough Fig infused Makers Mark, Granny Smith infused Vermouth and Angostura Bitters. Served up with an orange twist.



Crumpy German Fizz

\$18

Caraway, hints of spice, tall and citrusy. Oh and pickled cabbage.

Linie Akavit, Gunpowder Rum, Sauerkraut, lemon juice, sugar and albumen. Served tall and fizzed with pilsner.

Honey Blossom Collins

\$18

Lovely, aromatic with a hint of a mother's love.

House infused Grapefruit Wyborova, Lillet Blanc, Yellow Chartreuse, jasmine and apricot syrup, lemon juice. Served tall and topped with ginger beer.



Forget-me-not

\$18

Zesty, body butter, hints of a bitter Alaskan.

WCF Cacao Husk infused Wyborova, Dolin Blanc, Strega, lemon juice, sugar, and albumen. Served down over ice.

Cerald

\$19

Strong yet gentle Kangaroo called Smoky Dom.

Sipsmith Sipping Vodka, Lillet Blanc, Benedictine and Mescal. Served up like a martini with a lemon twist.



Hawthorn Classics

Tory Street

Honey Vodka, Vanilla Liqueur, Peychauds Bitters, lemon juice, vanilla sugar, and garam masala.

\$16

Smoked Old Fashioned

Makers Mark diluted with sugar and bitters and served in Hickory Smoke.

\$19

Autumn Mojito

A play on a classic mojito with peach marmalade and apple juice.

\$17



Chocolate Negroni

A fresh and chocolatey take on the Negroni with Aperol and Ramazotti taking the place of Campari.

\$18

The Twists

Vodka Twist

A passionfruit and elderflower Collins with fresh lime.

\$12

Plum Wine Twist

Plum wine with fresh lemon and East Imperial Yuzu Tonic.

\$12

Rum Twist

Rum and ginger beer with a ginger and allspice berry compote.

\$12



Tequila Twist

Blanco Tequila with East Imperial Grapefruit Tonic and an orange salt rim.

\$12