



# COCKTAIL MENU

## BLACK SAPPHIRE ST KILDA

### SAPPHIRE MARTINI 22

*star of bombay gin, butterfly pea tea, sake, maraschino liquor rinse*



### RYE & CHOCOLATE 20

*70% dark chocolate infused rye and bourbon, vermouth, cherry hearing rinse & chocolate bitters*



### CLAY POT AGED NEGRONI 21

*(aged in a sherry washed clay pot) mezcal, gin, vermouth, campari, rosemary smoke, grapefruit*



### POMEGRANATE FIZZ 18

*gin, pomegranate syrup, lime mint, sucrose, soda*



### CLARIFIED DAQUIRI 19

*white rum, clarified pineapple & coconut shrub, lime, Sugar*



### ESPRESSO MARTINI 22

*spiced rum, coconut oil, cold drip coffee, coffee liquor, sweetened coconut foam*



### WHISKEY SOUR 20

*whiskey, reduced XPA syrup, Lemon, cold pressed granny smith apple*



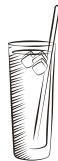
### WHISKY COLLINS 20

*peated whiskey, andalucian vermouth, orange bitters, sugar, lemon, bubbles, soda*



### GRAPEFRUIT MOJITO 19

*white rum, lime, mint, grapefruit olio, Soda*



### LOW KEY 18

*rosso, amaro, strawberry oleo, lemon, kaffir lime, bubbles, soda*



### WHISKEY MAITAI 19

*peated whiskey, amaro, orange curacao, honey orgeat, lime, Saline*



### DARK KNIGHT 21

*rum, stout syrup, grand marnier, lemon, spiced bitters, burnt butter, egg white, rosemary*

