



LiquidSpirit

- Cocktail Menu 2010



Mojito

The classic Cuban tippie consists of freshly crushed mint leaves and lime mixed with sugar and white Rum. ¡Muy Bien!



B52

Simple yet effective. Kahlua, Amaretto and Grand Marnier. Layered over the back of a spoon, in that order.



Pina Colada

The favorite of Brits abroad & its easy to see why. A double helping of white rum with pineapple juice & coconut cream has taken this tropical number worldwide.



Sex on the Beach

This cheeky little panther of a cocktail is made from vodka & peach schnapps swirled with cranberry & orange juice before being shaken with ice.



Cosmopolitan

Simple yet seductive Vodka is shaken with crushed ice, cranberry juice and sharp lime to give it a tasty kick.



Long Island Ice Tea

The classic prohibition-era cocktail. Made from Cointreau, Vodka, White Rum, Tequila & Gin. Topped up with soda & coke.



G'vine Orchid

A tasty new number. Gin, grapefruit juice and Elderflower are shaken before being finished with champagne. A real treat!



White Russian

A sweet cocktail consisting of Vodka splashed over the rocks with a stout serving of coffee liqueur, then topped up with either milk or cream.

Pisco Sour

A Peruvian delight. Pisco, lemon juice and egg whites are shaken and bitters is added to this frothy delight. A real Incan delicacy!



Old Fashioned
Embury's classic is possibly the first drink to be called a cocktail. A simple potion made with Bourbon and a dissolved sugar to sweeten. A dash of angostura bitters & a splash of soda complete it's wonderful simplicity.



Manhattan
Two shots of whisky, one of sweet vermouth and a dash of angostura bitters immortalize the New York Island.



Black Russian
One of our favourites, two shots of premium vodka are mixed with one shot of Tia Maria. Topped up with cola and finished with a cherry. Na Zdarovye!



Dark and Stormy
Bermuda's national drink and a sailors favourite too, A double helping of dark rum is topped up with lime and ginger ale.

Martini
One of the drinks every bartender should know. There are many ways to make a Martini, shaken or stirred, olive or lemon garnish. One drink, so many choices.

Mai Tai
Translated from the Tahitian meaning 'Out of this world', this aptly describes the drink. It deserves the best rum we can lay our hands on. Mix light and dark, Orange Curacao and Lime.

Sazerac
One of the oldest cocktails, originally served in an eggcup and called a 'coquetier'. Angostura bitters, rye whisky and a sugar cube are muddled together and then poured into an absinthe coated glass.

B52
Simple yet effective. Kahlua, Amarula Cream and Grand Marnier. Layered over the back of a spoon.

Serendipity
The original @ Sugar Lounge. The nation's favourite word in 2003. Mix raspberry liqueur, vanilla, cranberry juice and blackberries to create a wonderfully fruity cocktail.

Singapore Sling
A smooth, slow and sweet Cocktail with a complex flavor. Gin, lemon soda and cherry brandy. Powdered sugar completes this eastern delicacy.

Tequila Sunrise
A personal favourite because it looks & tastes great. Grenadine adds sweetness to orange juice and as you drink it the tequila becomes more prominent.

Sassilicious
A delightful build cocktail. One part Peach Schnapps is poured over 2 Parts Champagne. Then 1 part Strawberry Juice is stirred into the mix with a sliced Strawberry to decorate





Crasha

An amazing joining of spice & fruit. The perfect combo of fresh basil, lemon grass & hot chillies. Muddle over sugar syrup & shake fresh pepper over the top. Infuse with Tequila.



Mango Daiquiri

A spectacular twist on the classic. Fresh mango is spiced with white rum, lemon, sugar & ice. Served in a sugar coated martini glass with a pineapple chunk!



Raspberry Caoprioska

A delicious twist on the original. Muddled limes over sugar. Topped up with a generous serving of raspberry pulp, raspberry juice and, of course, vodka.



Tiramisu

Like the dessert, only liquid. A heavenly mix of Cognac, white chocolate liqueur & mascarpone cheese. Turbo-charged with espresso & garnished with a light choca-sprinkle.



Nuts & Caramel

Fresh walnuts are bashed together with caramel, shaken with a hearty splash of Whiskey. Served-up short over ice. Warning: contains nuts! (delicious ones)



Mango Dream

We take mango puree & infuse it with lemon, pineapple and orange. All that it needs now is a double helping of the vodka of your choice. Belvedere? We thought so...



Cocomotion

A shaken delight creates this frothy treat. Lime & Lemon, Sugar & Coco. Pineapple juice & Dark Rum. Decadence & Luxury.



Caipirinha

The Brazilian best. Prepared in the traditional manner. Simple limes are muddled with cane sugar & topped off with white rum before being swirled with crushed ice. ¡Muito bem!

Red Mist

A simple cherry and berry blend with champagne. Cherry Brandy is the perfect liqueur for the tipple. Add fresh cranberry juice & the champagne of your choice.