

# Signature COCKTAILS

## CLASSICS

### COSMOPOLITAN \$15

The original recipe - 42 below vodka, Cointreau, cranberry juice and lime

### MOJITO \$16

The true tippie of the tropics is this traditional Cuban highball. Santiago Carta Blanca Cuban rum, fresh limes, mint and a splash of soda.

**TRY: MANGO AND ORANGE, MIXED BERRY, PASSIONFRUIT**

### MARGARITA \$16

Wasted away again with Jose Cuervo 1800, Cointreau, fresh lime, agave syrup and salted rim

**TRY: PASSIONFRUIT, MIXED BERRY OR COCONUT**

### OLD FASHIONED \$15

The real deal Mr Draper - allow at least 5 minutes for creation. Woodford Reserve Bourbon, orange peel and angostura bitters

**TRY: ORANGE BITTERS OR CHOCOLATE BITTERS**

### MINT JULEP \$15

A taste of the Ole South. Wild Turkey, a little sugar, mint and soda to cool any rebellion.

**TRY: MAKERS MARK, WOODFORD RESERVE WILD TURKEY HONEY**

### MARTINI \$17

Stirred or shaken, as you like it Mr or Ms Bond, and served dirty. Grey Goose Vodka, Martini dry and olives

**TRY: BOMBAY SAPPHIRE OR TANQUERAY GIN OPTIONS**

### CAIPIRINHA \$15

Brasil's national cocktail needs little introduction. Enjoy a taste of Sao Paulo in Parnell - Tudo Bem! Cachaca, sugar and freshly muddled limes over ice

**TRY: CAIPIROSKI WITH 42 BELOW VODKA**

### ESPRESSO MARTINI \$16

Evolved from the night a famous supermodel walked into a bar asking for a drink that will both, and I quote "Wake me up and F&\*k me up!" This dark beauty will work that magic Vodka, Kahlua and a shot of espresso

## BLASTS from the PAST

### MAI TAI \$16

Mai Tai translates from Tahitian to mean 'Out Of This World' and that's precisely where this magical mix will take your taste buds. Appleton Estate Reserve 8YO, lime juice, triple sec and orgeat syrup - and an umbrella.

### WHISKEY SOUR \$15

Arguably the most popular of all the sour drinks - and rightfully so. Here we mix it with Johnnie Walker Black Label, fresh lemon juice, angustora bitters, sugar syrup and egg white

### LONG ISLAND ICED TEA \$16

Looks like tea - isn't! You could say this tall, frosty beverage is the Kitchen sink of cocktails, and you'd pretty much be right! Bacardi White rum, Gordon's London Gin, Jose Cuervo Gold, Smirnoff Red and Triple sec. Uber!

### PINA COLADA \$15

Nothing says 'Tropical Holiday' like a Pina Colada. No messing with the poolside perfection here. Bacardi White Rum, Malibu, pineapple juice and cream.

### TEQUILA SUNRISE \$15

Tastes and looks great any time of the day or night - Sunrise to Sunset. Jose Cuervo Tequila, orange juice and grenadine.

### BLACK OR WHITE RUSSIAN \$15

Always a regular on the list of Top Ten cocktails - ever!  
Black - 42 Below Pure and Kahlua served over lashings of ice.  
White - The above, with cream.

### TIKI RUM PUNCH \$15

Folks say the Tiki craze is making a comeback. Who says it ever left the bar!  
Go troppo with a special blend of Appleton Estate V/X, pineapple juice, grapefruit juice, lime, mint and angostura bitters.



**WINDSOR**  
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