

COCKTAILS



CASINO ADMIRAL

GIBRALTAR



Signature

COCKTAILS



ROCKCOCA

£7.50

Subtly smoky chocolate and light rum but don't let this fool you, this is no beginners drink. Aromatic and strong it is particularly appealing to bitter chocolate fanatics, cocktail judge Jake Burger, who singled it out favourably as a short and strong drink, it ties into a kind of coming of age, bridging the generation gap between the classics and contemporary cocktails. Adapted from a drink created by Scott Tyrer at Bibis Italianissimo, Leeds, England.

Components

White cacao liqueur
Bacardi carta blanca
Balblair single malt whisky
Bob's chocolate bitters

Technique

Shaken



SMOKY SOUR

£8.75

Transform! Deconstruct! Reassemble! Fire and wood, Catch the smoke from the bourbon cask woodchips. Convert the ephemeral into essence. The smoke is infused so that the nose anticipates a different outcome. Citrus aromas that enhance the character of Matusalem sweet Oloroso sherry. Make the perfect sublime and change, but in spite of everything, to continue being The Dalmore 12, an outstanding single malt matured in American white oak, ex-bourbon casks and finessed in rare and aged Matusalem sweet Oloroso 30 years sherry casks.

Components

Freshly squeezed lemon and orange juice
Brown sugar syrup
Sweet oloroso sherry
Dalmore 12 year malt whisky
Bob's Chocolate bitters
Rosemary sprig
Orange peel

Technique

Shaken & Infused!



HURRICANE

£7.50

This is not a cocktail of subtlety, this is an iconic New Orleans melange, that you will never forget! It's double serving of rum and burst of fruit juices that add a sweetener, have been packing a punch since the early 1940s, when it was invented at Pat O'Brien's in New Orleans. Besides keeping your jigger busy, this high-octane fruit bomb is an excuse to sip from a Tiki skull glass on Mardi Gras!

Components

Bacardí carta blanca
Conde de Cuba 5 años
Passion fruit and orange juice
Lime cordial
Brown sugar syrup
Grenadine

Technique

Shaken & swirled



KENTUCKY GRADE A £8.75

Deep and slightly sweet, with a lasting warmth given from the Maker's Mark small-batch bourbon whiskey. The flavours of Loreto, gently stirred with the maple syrup, orange and lemon add the perfect amount of tartness to lighten the "Grade A" flow! This quintessential all year-round cocktail packs a warm punch but is still sweet and balanced with hints of caramel, vanilla and chocolate bitters.

Components

Cinamon
Maple syrup
Freshly squeezed orange juice
Lime cordial
Chocolate bitters
Fresh orange wheel
Maker's Mark bourbon

Technique

Shaken with perfection!



CASABLANCA ROYALE £7.50

It isn't just the cocktails one serves that makes a saloon-keeper; it's his concern for those he serves them to. "I think this is the beginning of a beautiful friendship."

"Here's looking at you, kid." "We'll always have Paris." "Of all the gin joints in all the towns in the world, she walks into mine"

"It doesn't take much to see that the problems of three little people don't amount to a hill of beans in this crazy world."

"If that plane leaves the ground, and you're not with him, you'll regret it. Maybe not today, and maybe not tomorrow, but soon, and for the rest of your life."

Components

Licor 43

Chambord

Finlandia vodka

Lemon soda

Technique

Built by Rick with mystery & seduction!



THE PUSSER'S PAINKILLER

£7.00

The Pusser's Painkiller, known as the "Official Cocktail of the British Virgin Islands," is a delicious blend of Pusser's Rum, cream of coconut, pineapple juice, orange juice, and nutmeg served on crushed ice. Be careful—this is a smooth and sneaky drink.

A version of the classic Pusser's Painkiller® had its start at the six-seat Soggy Dollar Bar on a long stretch of white sand beach at White Bay on the island of Jost Van Dyke in the British Virgin Islands. There's no dock, so the usual way in is to swim. Of course, your dollars get wet, hence the name "Soggy Dollar Bar."

Regardless of where it is consumed, it will always have that same sense of fun and friendship that originates with the warm sandy beaches of the BVI and the Road Town Pub where it all began. Lifestyle is what it is all about and we invite you to enjoy your cocktail whilst you sit back, relax and have fun. Rarely is one Painkiller sufficient for the evening but no matter the amount consumed they are guaranteed to please.

Components

Coconut cream syrup
Pusser's blue label
Orange juice
Pineapple juice
Loads of crushed ice
Freshly grated nutmeg

Technique

Vibrantly shaken!





Sharing
COCKTAILS



SHIPWRECKED

BABY MONTY **£15.00** (3-4 SERVINGS)

FULL MONTY **£26.00** (7-8 SERVINGS)

Hanging out with friends and sharing an ice cold drink is what life is about. This deliciously refreshing blue tropical fish bowl made with Blue Curacao, Malibu, Archers, Banana Liqueur, Pineapple juice and Lemon soda will be sure to chill out all your gatherings. Perfect for when you are washed up on a desert island!

Components

Blue Curacao
Malibu
Archers
Banana liqueur
Pineapple juice
Fish candies
Lemon soda

Technique

Built & washed up



ARABIAN TIDE

BABY GENIE £15.00
(3-4 SERVINGS)

BIG GENIE £26.00
(7-8 SERVINGS)

Once there lived a fisherman in Arabia. The fisherman asked of a huge genie, how could he be inside a small Jar? The genie replied that he could make himself as tiny as he. The fisherman wanted to test it. So the genie made himself as little as possible and jumped into the jar. Suddenly the fisherman closed the Jar as quickly as he could and threw the Jar into the Sea. So the wicked genie was locked inside the Jar once again. The fisherman was very happy and he escaped from the danger with his presence of mind. Until one day the Arabian Tide washed up a delightful looking bowl, flowing with flavours and Amber mystique, behold! The Genie, Your Wishes Are Granted!

Components

Amaretto Disaronno
Southern Comfort
Jim Beam apple
Cranberry juice
Passion Fruit juice
Cask rum steeped cranberries.

Technique

Rubbed with mystique



LET THE DOGS LOOSE **£25.00**

(7-8 SERVINGS)

If you want a taste of tropical paradise, let the dogs loose is a sure-fire way to get the party started, share with friends and you will be in for a truly complete magical experience, when the cocktail shows up, overflowing with a fruity drink and accessorized with Coronita beer bottles, you know you are in for a fun night. Pretty darn delicious.

Components

White Tequila
Malibu
Cointreau
Archers
Lime cordial
Pineapple and orange juice
Coronita bottles

Technique

Built with molecular genius



MUDSLIDE

1 BOTTLE £5.75

6 BOTTLE CRATE £23.75

Legend has it that this cocktail was created at the Wreck Bar in the Cayman Islands. Who doesn't love an ice-cold bottle of chocolate milk? It's a delicious sweet treat that takes us back to our childhood, while (if only for a moment) allowing us to forget the worries of being adults. Pure liquid dessert!

Components

Chocolate syrup and sprinkles
Kahlua
Baileys
Finlandia vodka
Dairy whipping cream

Technique

Blended & delivered to your doorstep!





2 for 1

COCKTAILS



The least expensive cocktail will be discounted.
Terms & Conditions Apply.

SEX ON THE ROCK

£9.00

Sexily blue and highly chilled! A fragrant peach schnapps, laraha citrus flavoured Blue Curaçao and Bacardí rum. This cocktail is definitely on the sweeter side, but the lemon soda adds a nice tartness to it. That makes it a refreshing and somewhat a hydrating cocktail. Sit back and enjoy the exciting mix.

Components

Archers
Blue curaçao
Bacardi carta blanca
Lemon soda
Fresh orange wheel

Technique

Lovingly built



STOLI SALTED KARAMEL ESPRESSO MARTINI

£9.00

Likened to a Vodka & Redbull for the discerning, this caffeine loaded espresso Martini consists of generous shots of Stolichnaya Salted Karamel vodka and espresso with coffee liqueur and a dash of sugar. Although not a true Martini and these days often served in a coup rather than a V-Shaped glass, the espresso Martini is perhaps the best known of contemporary classics to emerge from the 90's.

Components

Freshly brewed espresso
Brown sugar syrup
Kahlua
Stoli salted karamel vodka
Fresh coffee beans

Technique

Passionately shaken



THE MOJITO STORY

Francis Drake was one of a band of privateers sponsored by England's Queen Elizabeth I to plunder Spanish cities in the New World and seize their riches. In 1586 he dropped anchor off the Cuban shore with a cargo of Spanish treasure which was already valued at twice the Queen's annual income. King Philip II of Spain had warned his governor in Cuba of Drake's approach, and of his intentions to take the Aztec gold stored in the city's royal treasury. Havana was well-prepared. But everyone was amazed when, after several days of waiting, Captain Drake sailed away from the richest port in the West Indies after firing only a few shots.

Drake left Havana and its gold intact, but his visit was a major event, something perhaps worthy of naming a drink after. Known as the Draque, Drak or Drac this consisted of aguardiente (a crude cane spirit that was the forerunner of rum), sugar, lime and mint.

Some say the drink was not originally Cuban and it was actually invented upon board Drake's ship which carried mint to mix with cane spirit, sugar





and lime to make a drink to relieve fever and colds. What is for certain is that the Draque was drunk for its perceived medicinal value. During one of the worst cholera epidemics ever to hit Havana, the author Ramon de Paula wrote, "Every day at eleven o'clock I consume a little Drake made from aguardiente (local cane spirit) and I am doing very well."

The drink stayed that way until the mid 1800s. Then, at the same time as Don Facundo Bacardi Massó was establishing the Bacardi Company, the original recipe of the Draque changed. As Frederick Villoch described in 1940 "...when aguardiente was replaced with rum, the Drake was to be called a Mojito."

However, some maintain the Mojito was invented after Americans visiting Cuba's thriving bar culture between the wars, and especially during Prohibition, introduced the locals to the Mint Julep.

The origins of the name "Mojito" are equally misty. Some say it comes from "mojar", a Spanish verb suggesting wetness. Others claim it comes from the African word "mojo", meaning to place a little spell. Either way, Cuba's oldest cocktail is superbly refreshing and one of the world's best-selling cocktails.

Bodeguita del Medio bar in Havana is by urban myth credited with making the first Mojito and this is also apparently where Ernest Hemmingway went for his. Here a framed hand-written note, personally written and signed by Hemmingway reads, "My Mojito in La Bodeguita My Daiquiri in El Floridita." However, none of his books mention either the Mojito or La Bodeguita, nor does any letter or other piece of writing attributed to Hemmingway.

MOJITO

£9.00

Nothing says summer like a classic Mojito recipe, a simple but delicious combination of rum, lime and sugar syrup with a hint of mint.

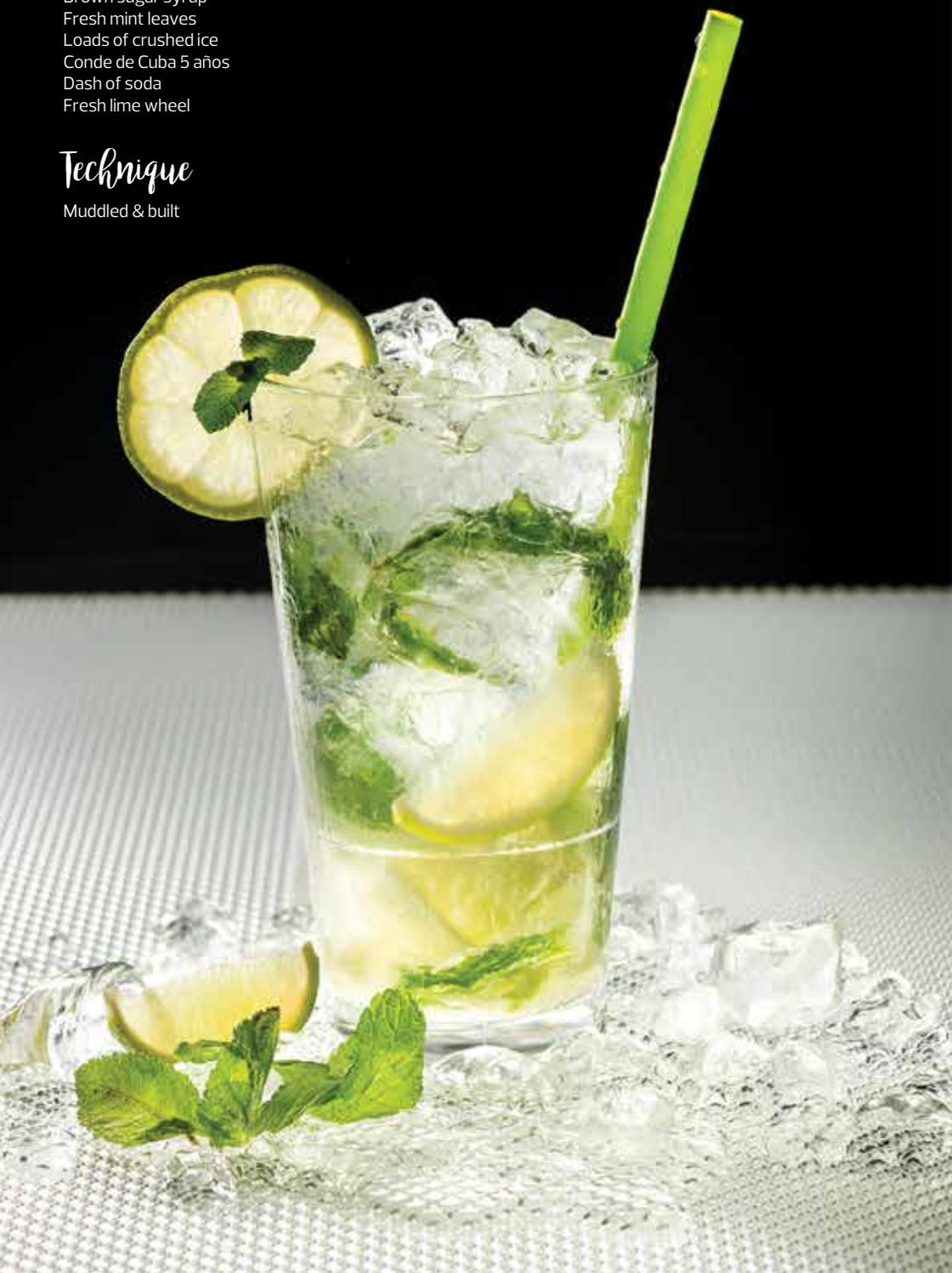
The exact origins of the Mojito and its name are lost in the mists of time. Some trace it back to 1586 and a medicinal drink named after Sir Francis Drake.

Components

Fresh lime wedges
Brown sugar syrup
Fresh mint leaves
Loads of crushed ice
Conde de Cuba 5 años
Dash of soda
Fresh lime wheel

Technique

Muddled & built



STRAWBERRY FIELDS £9.00

If you're craving a drink that's elegant and retro at the same time, with an edge of fun and super refreshment, then this is the cocktail for you! A subtle combination of Puerto de Indias Strawberry gin, laced with cranberry juice, lime cordial, and handpicked fresh strawberries. Topped with a little effervescence from the lemon soda, this cocktail was created for a sweetheart named Maite while listening to John Lennon's famous song Strawberry Fields Forever, "Living is easy with eyes closed".

Components

- Lime cordial
- Cranberry juice
- Puerto de Indias strawberry
- Fresh strawberries
- Lemon soda
- Fresh lime wheel

Technique

Shaken



MEXICAN BULLDOG £10.00

When you can't quite decide between a margarita and an icy cold Corona, then choose both and have a Mexican Bulldog! The taste is tangy, exotic, exciting, light, smooth, and highly refreshing, this Margarita beer cocktail is the answer on every hot day, for a special celebration, or big game day, simply delicious.

Components

- Fresh lime wedges
- Salt
- Brown sugar syrup
- Cointreau
- White tequila
- Coronita bottle
- Fresh lime wheel

Technique

Shaken



SAN FRANCISCO

£9.00

WITHOUT £6.00

The San Francisco is one of the most famous cocktails in the world and takes its name from its metropolitan origins. In fact, it was invented back in the 30's in the homonymous city on the American west coast. It's not a cloyingly sweet cocktail, but probably will be too sweet for some palates. The refreshing pleasure makes the San Francisco a perfect all day, all year round cocktail. Have it with or without alcohol.

Components

Sugar
Lime cordial
Grapefruit juice
Pineapple juice
Orange juice
Licor 43
Bacardi carta blanca
Grenadine
Fresh orange wheel

Technique

Built



GREEN

£9.00

43 natural ingredients including citrus bursts, fruit juices and fresh vanilla; Yubari and musk melons; golden Suomi barley and pure glacial spring water built into a hurricane glass filled with ice and sparkled with lemon soda. Elegant, delicious, fruity and stimulating.

Components

Licor 43
Midori Melon
Finlandia vodka
Lemon soda

Technique

Grown & cultivated!



POMELO CREAM BUZZ £9.00

There is no better way to get a buzz back into your day! Imagine sipping this chilled, softly refreshing, citrusy cocktail. Honey, Gin, Grapefruit and Cream blended until smooth and velvety, a spectacular acid touch that falls in love with a subtle buzz and brightens up any dreary day!

Components

Honey
Beefeater gin
Grapefruit juice
Dairy whipping cream

Technique

Blended & buzzed!





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