

## Summer Blends

### **Cherish** **\$13.50**

Cherry Ripe Infused Vodka, Baileys, Mozart Gold  
Chocolate Liqueur and fresh cream, floated over Chambord

### **Passionado** **\$13.50**

Lena Banana Liqueur, Malibu and Mt Gay Rum blended with pineapple  
juice and fresh cream, floated over a bed of passionfruit liqueur

### **Frozen Classic Daiquiri** **\$13.50**

White rum and fresh lime juice blended with ice with and gomme

## Stick

### **Mt Mojito**

A double shot of Mt Gay Rum muddled with lime, mint and vanilla  
sugar, served short with a soda top

### **John Doe** **\$13.50**

Frangelico, Smirnoff Blue Vodka and Makers Mark shaken with  
fresh cranberry juice and a squeeze of lime, served over crushed  
ice and charged with lemonade

### **Black Forest Caipiroska** **\$13.50**

Fresh blueberries, cherries and limes, muddled with Smirnoff  
Blue Vodka and topped with Chambord

## Shaken

### **Cadillac Margarita** **\$15.00**

1800 Añejo Tequila, Grand Marnier and lime juice, shaken  
and strained into a Martini glass with a sea salt rim

### **Dragonfly** **\$15.00**

Midori and Zubrowka Bison Grass Vodka shaken on ice with  
fresh apple and lime juice

### **Lychee Martini** **\$13.50**

Paraiso Lychee Liqueur shaken with Smirnoff Blue Vodka  
and fresh lychee juice

### **New York Cosmopolitan** **\$13.50**

Chambord and Smirnoff Blue Vodka shaken with cranberry  
and lime juice

## **Ship Sips** **\$7.50**

### **C.F**

Kahlua topped with Butterscotch Schnapps

### **Freddie Fud Pucker**

Cuervo Tequila, Galliano and Grand Marnier

### **Ryan's Rush**

Kahlua layered with Baileys and Bacardi Rum

### **Café Banane**

Tia Maria layered over Lena Banana Liqueur

## Non-Alcoholic Cocktails

**Virgin Mary** \$6.00

Fresh tomato juice, worcestershire, Tabasco and horseradish, shaken over ice with seasoning and a squeeze of lime

**Passionfruit Sour** \$6.00

Passionfruit pulp shaken on ice with lemon juice and gomme, charged with dry ginger ale

## Bubbly

**Mojo Rising** \$13.50

An eclectic mix of Chambord, Peach Schnapps and apple juice, served in a martini glass, topped with Chandon Champagne

**Champs Elyees** \$13.50

Rubis Strawberry Liqueur and Cointreau layered in a champagne flute, topped with Chandon Champagne

## Tequila

**Jose Cuervo Especial** \$7.50

Jose Cuervo is made from Blue Agave, resulting in a distinctive special blend of Reposado and other high-quality aged Cuervo Tequilas. Jose Cuervo Especial is exceptionally smooth tasting, with a hint of sweetness and a rich, well-balanced character of oak, spice and vanilla tones. It has a unique amber hue better known as gold.

**Jose Cuervo Tradicional** \$9.00

Jose Cuervo Tradicional is 100% Blue Agave tequila produced the original, handcrafted way. Carefully fermented and double distilled, Jose Cuervo Tradicional rests in white oak barrels to become the proud symbol of the Cuervo family tradition. Best enjoyed chilled & served as a frozen shot or a Tradicional margarita

**Agavero tequila Liqueur** \$8.00

Blended with 100% Blue Agave Anejo, Reposado Tequilas & the essence of Damiana, a flower held in great esteem for centuries as an aphrodisiac. Moderately sweet, turns keenly herbaceous and finishes sweet. Best enjoyed over ice or floated over a margarita.

**1800 Tequila** \$9.00

Made from 100% Blue Agave, Rested in charred French oak barrels for more than one year. Luscious aromas of vanilla, nutmeg and cloves are combined with layers of intense butterscotch and chocolate. The rich, well-rounded flavour is an elegant marriage of Agave, spices and toasted oak with a pleasantly spicy finish of pepper and honey. 1800® Añejo is best enjoyed on its own, served neat or on the rocks with a twist of orange.

**Hacienda Del Cristero** \$10.00

**Herradura Reposado** \$8.00

**Herradura Anejo** \$9.00

**Hussong Reposado** \$10.00

**Maciendo** \$10.00

**Porfidio Plata** \$13.00

**Patron Silver** \$15.00