

COCKTAILS

Cocktail is a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters.

The Balance and Columbian Repository, 1806

SHAKEN + STIRRED

Our cocktail list is an ever-evolving collection of vintage classics and Society signature recipes that have been developed to showcase seasonal Tasmanian produce and quality craft spirits.

*"This is a good place," he said.
"There's a lot of Liquor," I agreed.*

Ernest Hemingway, *The Sun also Rises*, 1926

GIN *delicious libations starring artisan Tasmanian gin.*

BLACKBERRY BRAMBLE

19.0

McHenry – Classic Dry Gin
Blackberry Liqueur
Blackberries
Lemon



THAI GIN MULE

19.0

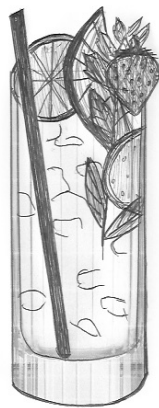
40 Spotted – Rare Gin
Ginger Beer
Kefir Lime Leaf
Cucumber + Mint + Chili



SUMMER CUP

18.0

Splendid – Summer Cup
Pink Lemonade
Fresh Fruit
Cucumber + Mint



STRAWBERRY FIELDS

19.0

McHenry – Classic Dry Gin
Campari – Bitter
Strawberries
Orgeat + Lime



MONTPELIER

MARTINI

19.0

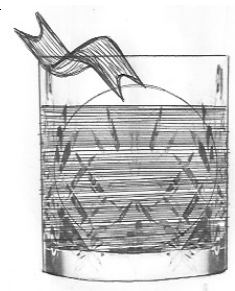
McHenry – Classic Dry Gin
Dolin – Dry Vermouth
Stirred 50 times
Dirty or Twisted?



SAFFRON NEGRONI

18.0

Growers Own – Saffron Gin
Sweet Vermouth
Campari
Orange Twist



SLOE SLOUR

22.0

Nonesuch – Sloe Gin
Nonesuch – Dry Gin
Egg White + Lemon + Sugar
Dehydrated Orange



SÜD SOUR

22.0

Süd Polaire – Antarctic Dry Gin
Pepper Berry Bitters
Egg White + Lemon + Sugar
Lavender



WHISKY *old and new cocktails elevating whisky, bourbon and rye.*

COFFEE and CIGARETTES

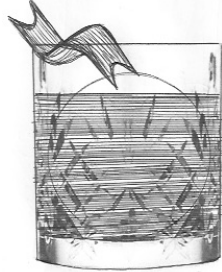
18.0

Laphroig Select Cask

Cynar

Cold Drip

Orange Twist



BLOOD and SAND

18.0

Monkey Shoulder – Scotch

Cherry Liqueur

Sweet Vermouth

Orange Juice



PAPER PLANE

19.0

Buffalo Trace – Bourbon

Averna – Amaro

Aperol – Aperitivo

Lemon Juice



PENICILLAN

19.0

Monkey Shoulder – Scotch

Laphroig Select Cask

Leatherwood Honey

Lemon + Ginger



SAZERAC

20.0

Rittenhouse – Rye

Pernod – Absinthe

Peychard's – Bitters

Lemon Peel



WHISKY SOUR

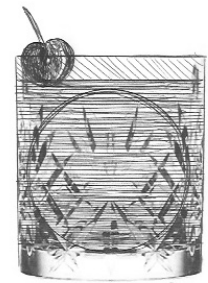
20.0

Monkey Shoulder – Scotch

Egg White

Lemon + Sugar

Luxardo Cherry



BARREL AGED *good things come to those who wait.*

WHISKY OLD FASHIONED

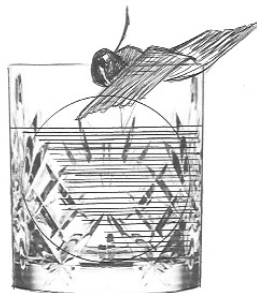
18.0

Monkey Shoulder

Drambuie

Aromatic Bitters

Orange + Luxardo Cherry



BOURBON OLD FASHIONED

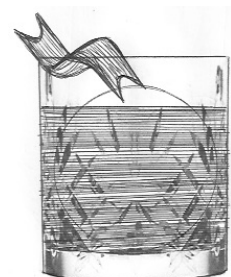
18.0

Woodford Reserve

Aromatic Bitters

Sugar + Orange

Luxardo Cherry

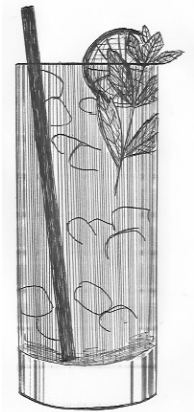


TROPICS *refreshing drinks inspired by exotic destinations.*

CUBAN STORM

18.0

Havana Club – Especial
House Ginger Beer
Aromatic Bitters
Lime + Mint



PIÑA COLADA

19.0

Bacardi – White Rum
Coconut + Pineapple Sorbet
Coconut Water
Lime



PISCO SOUR

22.0

Machu - Pisco
Passionfruit
Egg White + Lemon + Sugar
Angostura Bitters



TIAJUANA CARTEL

20.0

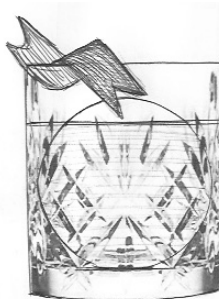
Espolon – Blanco Tequila
Ancho Reyes – Chili Liqueur
Strawberries
Lemon



RUM OLD FASHIONED

18.0

Matusalem – Classico Rum
Mr Bitters – Fig + Cinnamon
Sugar + Orange
Nutmeg



OLD GROGAM

19.0

Beach House – Spiced Rum
Stout Reduction
Lemon + Sugar
Flame



VODKA *modern and retro classics.*

AMARETTO SOUR

20.0

McHenry - Vodka

Disaronno - Amaretto

Egg White + Lemon + Sugar

Biscotti



CHOCOLATE WHEY

18.0

Hartshorn - Sheep Whey Vodka

Dark Chocolate Liqueur

Chocolate Bitters

Shaved Chocolate



ESPRESSO MARTINI

18.0

McHenry - Vodka

Coffee Liqueur

Cold Drip Coffee

Mocha Bitters + Burnt Orange



RASPBERRY ROCOCO

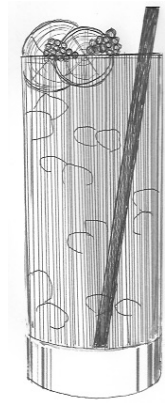
18.0

McHenry - Vodka

Raspberry Liqueur

Lemon Soda

Raspberries



MOCKTAILS *for those practicing temperance.*

PINK SOUR

10.0

Pink Grapefruit Juice

Ashgrove - Elderflower

Lemon + Eggwhite



PIÑA -FAUX-LADA

10.0

Coconut + Pineapple Sorbet

Coconut Water

Lime



GINGER NINJA

10.0

Ginger Beer

Chili + Kefir Lime

Cucumber



FRUIT CUP

10.0

Pink Lemonade

Fresh Fruit

Cucumber + Mint



