

# 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

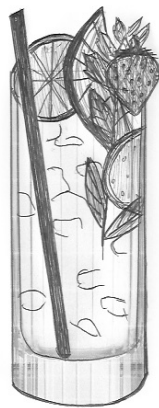
40 Spotted – Rare Gin  
Ginger Beer  
Kefir Lime Leaf  
Cucumber + Mint + Chili



## 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

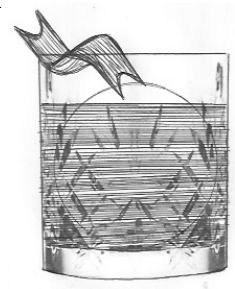
McHenry – Classic Dry Gin  
Dolin – Dry Vermouth  
Stirred 50 times  
Dirty or Twisted?



## 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

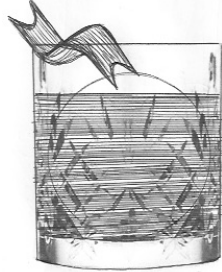
18.0

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

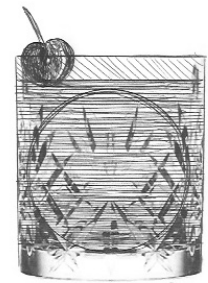
20.0

Monkey Shoulder – Scotch

Egg White

Lemon + Sugar

Luxardo Cherry



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

### WHISKY OLD FASHIONED

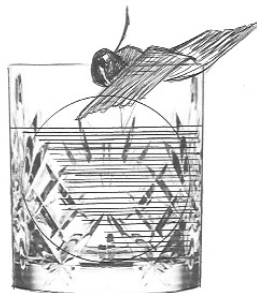
18.0

Monkey Shoulder

Drambuie

Aromatic Bitters

Orange + Luxardo Cherry



### BOURBON OLD FASHIONED

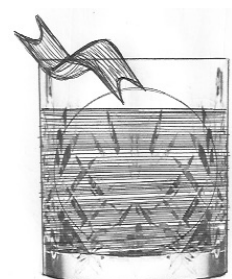
18.0

Woodford Reserve

Aromatic Bitters

Sugar + Orange

Luxardo Cherry

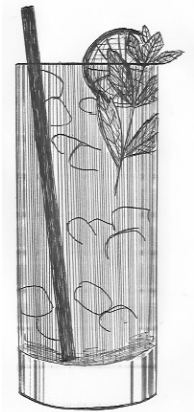


# TROPICS *refreshing drinks inspired by exotic destinations.*

## 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

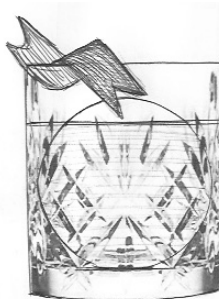
Espolon – Blanco Tequila  
Ancho Reyes – Chili Liqueur  
Strawberries  
Lemon



## 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

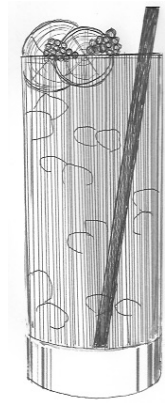
18.0

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



