

CAVIAR & BULL



BEVERAGE MENU

C&B SIGNATURE COCKTAILS

"Our signature cocktails offer you a glimpse into the imagination and inspiration of our mixologists who, with a deep respect for all sourced ingredients from across the world, meet with cutting edge techniques and passion."

Tipsy Texas

Guanciale-washed bourbon, Laphroaig 10 Year Old, barbecue sauce, homemade mandarin syrup, orange juice, homemade jalapeno bitters

12

La Orasio

Grappa Gewurztraminer, ruby port, apricot brandy, homemade strawberry-basil balsamic vinegar, Nonino Amaro

10

Fields of Gold

Chamomile-infused London dry gin, lemon-infused vermouth bianco, honey syrup, fresh lemon juice, egg white

10

Amaro Fructus

Popcorn-infused white rum, Amaro Montenegro, pineapple juice, passion fruit puree, fresh lime, chocolate bitters

9

Bull Martini

Don Papa Rum 10 Year Old, Hennessy VS Cognac, Pedro Ximenez Sherry, espresso, carob liqueur, Branca Menta

14

L'Amour Toujours

Calvados, homemade cinnamon & orange syrup, homemade pineapple liqueur, lemon-infused vermouth bianco, fresh lemon juice, angostura bitters, egg white

12

Szarvasgomba

Berry-infused London dry gin, Southern Comfort, Amaro Montenegro, white cocoa liqueur, truffle & honey emulsion

10

A TWIST ON THE CLASSICS

"Travel back in time with our 'twist on the classics' where our bar team have honoured their history, whilst also seasoning them with a little love. An homage to the different cocktail eras from their inception till the present day."

Fusion Julep – 1802

Unknown Mixologist, Kentucky – Originally used as a medicinal drink in the 1800's

Rye whiskey infused with cardamom, cumin & coriander, honey, pineapple juice, angostura bitters

14

Old Fashioned Coffee – 1881

Pendennis club, Kentucky – Some say it is the birthplace of the 'Old Fashioned'

Coffee-infused bourbon, carob liqueur, vanilla syrup, angostura bitters

11

Earl Presidente – 1910

Constante Ribalaiqua, Havana – Creation of a Cuban Mixology mastermind

Earl Grey-infused white rum, lemon-infused vermouth bianco, grenadine

10

The End of the Last Word – 1915

Fogarty Frank, New York City – Created during the 'Golden Age' of cocktails at the Detroit Athletic Club

Old tom gin infused with citrus, green chartreuse, citric acid solution, maraschino liqueur

9

Tropic Aviation – 1916

Hugo Ensslin, New York City – Head bartender at the Hotel Wallick, New York. First published in Ensslin's Book Recipes for Mixed Drinks' in 1916

Nordes gin, fresh lemon juice, coconut liqueur, creme de violette, chocolate bitters

12

The Roots Negroni – 1919

Count Camillo Negroni & Fosco Scarselli, Florence – Legend has it, the Count asked his friend Scarselli to strengthen his favourite cocktail, the Americano

London dry gin infused with sage, Campari, vermouth rosso, Mastiha liqueur, saline solution

11

Scorpion's Margarita – 1936

Carlos "Danny" Herrera – Created specifically for former Ziegfeld dancer Marjorie King, who was allergic to most spirits except tequila

Chilli-infused tequila blanco, Aperol, bajtra liqueur, fresh lemon juice, agave syrup, chocolate bitters

10

Mai Tai – 1944

Victor J Bergeron, Trader Vic, California – after presenting the cocktail to some of his Tahitian friends, they ended up liking it so much, they exclaimed, "Maitai roa a'e," which translates to "out of this world! The best!"

Havana 7, Aperol, orgeat syrup, fresh lime juice, guava juice

9

Voltage Cosmo – 1988

Toby Cecchini, New York City – This cocktail balances the subtle sweetness of cranberry with the tartness of the citrus

Vodka infused with buzz buttons, fresh lemon juice, orchid syrup, cranberry juice, orange bitters, topped with prosecco

9

A Gentle Old Cuban – 2001

Audrey Saunders, New York City – Invented by Saunders at the Pegu Club, it is a beautiful marriage of the classic Mojito and the classy French 75

Havana 7, elderflower syrup, fresh mint leaves, lime juice, angostura bitters, topped with sparkling wine

12

Classic Cocktails Available on Request