



## Cocktail List

<b>Vesper Martini</b>	<b>\$22.00</b>
The Casino Royale classic upgraded as Bond would expect with Tanqueray 10, Grey Goose And a long twist of Lemon	
<b>French Martini</b>	<b>\$18.00</b>
The liquor to the French Royalty... Chambord is combined with Grey Goose Vodka and pineapple. Pure indulgence	
<b>Passionfruit Martini</b>	<b>\$16.00</b>
New Zealands 42 Below Passionfruit is shaken through with Cointreau and a splash of Vanilla Syrup '100 Natural'	
<b>Espresso Martini</b>	<b>\$15.00</b>
For a more intense 'pick-me-up', we will serve your coffee short with Absolut, Kahlua and Creme de Cacao White	
<b>Manhattan</b>	<b>\$18.00</b>
Like the classic martini, we understand you may be particular about your recipe so please discuss with your bartender. Enjoy it the way Lady Randolph Churchill did at the <i>Manhattan Club</i> .....Sweet! Woodford Reserve stirred with Cinzano Rosso Maraschino Syrup and Angostura Bitters	
<b>Cosmopolitan</b>	<b>\$16.00</b>
A Toby Cecchini contemporary classic made famous by Carrie and the girls. Ketel 1 Citroen Vodka is shaken with Cointreau, cranberry and Fresh lime	
<b>Polish Martini</b>	<b>\$16.00</b>
Zubrowka Bison Grass vodka shaken with apple Juice, a touch of honey and a sprinkle of cinnamon	
<b>Negroni</b>	<b>\$19.00</b>
A pre-dinner drink to strengthen your appetite Campari is shaken with equal measures of gin And sweet vermouth	





# STEVES

FINE WINE & FOOD

## Long Island Ice Tea

\$18.00

Initially made to look like tea during prohibition days we encounter Absolut vodka, Bombay Sapphire, Cointreau and Jose Cuervo, before the deceiving inclusion of lemon, sugar and cola

## Daiquiri

\$16.00

The name of this timeless classic comes from the mining town where American, Jennings Cox added sugar to the local classic of rum with fresh lime. We shake this drink with Mount Gay Jamaican Rum  
(Fruit variations available)

## Mojito

\$16.00

No need for an introduction.  
Havana Especial, fresh lime and sugar combined with a splash of soda.  
(Fruit variations available)

## Apple & Vanilla Mojito

\$16.00

A Polish inspired Mojito, Zubrowka Bison Grass Vodka – thought to be an aphrodisiac – is built with lime, mint, vanilla and lengthened with Apple juice

## Bramble

\$17.00

A definitive modern day classic of Tanqueray 10, lemon juice and sugar syrup built over crushed ice and crowned with Crème de Mure

## Caipirinha

\$18.00

As the country folk drink it.  
Sagatiba Velho, lime and sugar.  
(Fruit variations available)

## Margarita

\$17.00

Folk lore surrounds the origin of his drink. Was it a homage to Tijuana's own Margarita Casino? Regardless, this mix of Cuervo Traditional, Cointreau and lime is *delicioso*

## Amaretto Sour

\$16.00

Disaronno Amaretto shaken with lemon  
And sugar





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