

# COCKTAILS

—WINTER 2023—

Indulge in a tantalising journey through the architectural wonders of our windy capital. Each expertly crafted libation pays homage to the iconic buildings that shape this vibrant city, elevating your tastebuds to new heights.

So, let's raise a glass to Wellington's compositional marvels with these cocktails, transcending boundaries and capturing the essence of this remarkable urban landscape.



## HUDDART PARKER 22

Est. 1925

House-made fig liqueur, spice-infused Moscatel, Disaronno, cacao blanc, soda



## HARBOUR BOARD WHARF 20

Est. 1896

Blanco tequila, peach liqueur, vermouth di Torino, Lillet Rouge, Aperol



## OLD GOVERNMENT 24

Est. 1876

Maker's Mark Bourbon, Zucca Rabarbaro, Yellow Chartreuse, lemon juice



## ATRIUM HOUSE 22

Est. 1905

House-made yogurt-clarified Reid + Reid Gin, Benedictine, Absinthe spray, cracked pepper, cucumber



## THE BOAT SHEDS 21

Est. 1905

Fat-washed Aperol and Green Chartreuse, Lillet Rose, hibiscus tea



## PENCARROW LIGHTHOUSE 20

Est. 1859

House-made Horchata, apricot brandy, dried apricot, cinnamon

— CLASSICS ALWAYS AVAILABLE —