

## "MIAVANA"

*by Leith Aitken*

*Tres Erres Pisco, St Germain, lychee syrup,  
fresh ginger juice, mint.*



This cocktail is fresh and luxurious. The warming, slightly sweet tones of the pisco, fragrant elderflower liqueur, floral and sweet lychee, zesty ginger, and refreshing mint combine to create a drink that takes you on a quick island getaway.

## "ACADIA"

*by Vanessa Gooding*

*Plantation '3 Star' White Rum, Cherry  
Heering, Crème de Cacao, lemon  
juice, brown sugar, Peychaud's bitters,  
raspberries.*



White rum is expertly paired with sweet cherry, white chocolate, tart lemon citrus, savoury yet sweet brown sugar, tart raspberries, as well as the anise tones of the Peychaud's bitters to create an easy to drink cocktail that is sure to boost your spirits.

## "AURORA"

*by Rebekah Hodges*

*Sipsmith's Sloe Gin, honey gomme,  
rosemary, pink grapefruit, Lemmy  
Lemonade.*



Bright and full of sunshine this cocktail has it all--aromatic sloe gin combined with rich, sweet honey, slightly minty, peppery rosemary, acidic and sour pink grapefruit, and topped with the handcrafted sweet, sour, and carbonated flavour of Lemmy Lemonade. The perfect spring cocktail.

## "ADVENTURE TO WONDERLAND"

*by Rebekah Hodges*

*Vodka, St Germain Elderflower Liqueur,  
Rhubarb Vanilla Syrup, Elderflower  
Cordial, Rosemary.*



Give our sweet and delicate take on a classic bramble a try! We have expertly crafted our own rhubarb vanilla syrup and paired it with elderflower and rosemary. Tumble too far down the rabbit hole with this tasty treat.

## "STRAWBERRY FIELDS"

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*by Leith Aitken*

*Beefeater Gin, Strawberry Sugar Syrup,  
Frangelico, Crème de Cacao, Lemon Juice,  
Egg Whites.*



Perfect as an after-dinner treat—this cocktail is sure to delight your taste buds. It has a smooth creamy texture and balances the hazelnut flavours expertly with the tart lemon, ripe strawberry and floral gin.

## "GARDEN GROVE"

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*by Sean Woon*

*42 Below Vodka, Aperol, Carrot Juice,  
Lemon Juice, Honey Gomme, Agave  
Syrup, Ginger Juice.*



Looking to jazz up your morning? Or if you just really like carrots, it is time to give this creative cocktail a try. This drink combines slightly bitter Aperol, subtly spiced ginger, fresh carrot, lemon, rich agave and honey to create a drink that looks and feels just a little bit healthy.

## "MILO GREENE"

*by Renée DuMonthier*

*Sugar Snap Pea infused Gin, Sugar Snap Pea Sugar Syrup, Green Chartreuse, Lemon Juice, Egg Whites, Tarragon.*



This cocktail combines the fresh and sweet flavours of the sugar snap pea with herbal Green Chartreuse, sweet and sour lemon, and the subtle anise flavours of tarragon to create a fresh and easy to drink cocktail. Just refreshing enough for a hot day. Perfect if you want something a little less sweet.

## "INTO THE WILD"

*by Ruth Barker*

*Arette Reposado Tequila, Crème de Cassis, Agave Syrup, Lime Juice, Basil, Blackberries.*



Arette Blanco Tequila is balanced nicely with the tartness of fresh blackberries and lime juice, herbal tones of basil, sweetness of the Crème de Cassis and agave syrup to create a cocktail that you will not be able to put down. Go wild—give it a try.