

"SCYLLA"

by Ruth Barker

*Blueberry infused Gin, Crème de Violette,
lime juice, house-made blueberry syrup.*



This cocktail utilizes our blueberry-infused gin combined with house-made blueberry sugar syrup, floral Crème de Violette, tart lime juice, fresh blueberries and rosemary topped with dry and refreshing Kumeu River Crèmant to create a cocktail that is dangerous and addictive. Approach at your own risk.

"GAIA"

by Ruth Barker

*Salted Caramel Rum, house-made chili
sugar syrup, lime juice, Bootleggers Ginger
Beer, and Hallertau Apple Cider.*



Decadent and balanced; this cocktail blends sweet and salty caramel rum with spicy house-made chili sugar syrup, tart lime juice, bold Bootleggers Ginger Beer, and crisp Hallertau Apple Cider. With just one sip you will feel grounded and ready for the rest of your night.

"APHRODITE"

by Leith Aitken

Arette Blanco Tequila, Cointreau, pink grapefruit juice, lime juice, simple syrup, Six Barrel Soda Hibiscus syrup, and Quartz Reef Sparkling Rose.



The goddess of love has nothing on this cocktail. It expertly combines Arette Blanco Tequila with Cointreau, freshly juiced pink grapefruit, tart lime juice, sugar syrup, Six Barrel Soda's Hibiscus syrup, and topped with beautiful, delicate Quartz Reef Rose. The true challenge is keeping your order to just one.

"HELIOS"

by Leith Aitken

Sagatiba Cachaça, Green Chartreuse, lime juice, and house-made chili sugar syrup.



If you like a little heat in your life this cocktail might be just the one for you. It combines tasty Cachaça with herbal Green Chartreuse, tart lime juice, and our house-made chili sugar syrup to make a simple, yet fiery combination.

"PERSEPHONE"

by Ruth Barker

*Makers Mark Bourbon, Elderflower
Cordial, Dubonnet, Lemon Juice,
Pomegranate, Peychaud's Bitters,
Elemakule Tiki Bitters.*



Tangy fresh pomegranate muddled with Maker's Mark Bourbon, elderflower cordial, fresh squeezed lemon juice, sweet and fruit driven Dubonnet, and a couple dashes of Peychaud's and Elemakule Bitters. It is tasty enough to bring you to the dark side.

"HESTIA"

by Ruth Barker

*42 Below Vodka, Dolin Dry Vermouth, lime
juice, house-made rhubarb and fennel
sugar syrup, and a pinch of salt.*



This cocktail is domestic deliciousness with our house-made rhubarb and fennel sugar syrup, 42 Below vodka, Dolin Dry Vermouth, lime juice and just a pinch of salt. Sit back, relax, enjoy.

"EREBUS"

by Ruth Barker

*Hennessey, Disaronno, Cherry Heering,
Crème de Mûre, Aztec Chocolate Bitters.*



Born in the shadows this drink is a perfect boozy after dinner treat. Try this irresistible combination Hennessey, Disaronno, Cherry Heering, Crème de Mûre, and Aztec Chocolate Bitters to end your evening right.