

COCKTAILS

Dot's

Bourbon, Amaretto, Pedro Ximenez, Black Walnut Bitters

High Tea

Cachaca, Peach Tea Vermouth, Oleo Saccharum

Planter's Bramble

Rum, Kiwi, Lime, Bergamot, Coconut Water

Se-ri-no Fizz

Gin, Lemon Juice, Celery, Black Pepper, Cardamom Bitters, Tonic

Strawberry Negroni

Gin, Vermouth, Campari, Strawberry

The King's Remedy

Tequila, Ginger, Lemon, Chrysanthemum, Luohan Guo

White Mary

Vodka, Tomatoes, Celery, Pineapple, Lemon, Sugar, Bird's Eye Chilli

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All listed cocktails are 25++.
Ask our friendly bartenders for bespokes!

The Horse's Mouth Bar presents:

COCKTAIL MASTERCLASS SERIES!

Live demonstrations, tasting and hands-on experience led by our very own team of experienced bartenders.

Grab your buddies and level-up your drinking sessions now!

29 June: A Beginner's Guide to Cocktails: Part 2

28 September: Drinks that SLAY! Punchbowls and party cocktails

28 December: WOW your guests! Making your own bespoke cocktail

150++ per person, per class

25% off for early birds!

(Reserve at least 2 weeks before class date)



www.fb.com/horsesmouthbar

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