

# COCKTAILS

## **Banana Revolver**

Bulleit Bourbon, Banana, Hazelnut, Lemon, Fresh Milk

## **Better Than Brunch**

Tried & True Vodka, Apricot, Lime, Greek Yogurt, Orgeat, Cereal



## **Mexican Fiesta**

Cimarron Tequila Blanco, Triple-Sec, Bay Leaf, Calamansi, Honey, Red Bell Pepper



## **The Hot Mull**

Veramonte Pinot Noir, Spice Mix, Orange Peel, Butter

## **Treacle No.2**

Mount Gay Black Barrel, Eau de Vie, Angostura, Palm Sugar, Apple

## **What's up, Doc?**

Carrot-Infused Bankes London Dry, Vermouth, Shiitake, Pickled Baby Carrot



All listed cocktails are 25++.

Ask our friendly bartenders for bespoke!

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!

**30 March:** A Beginner's Guide to Cocktails: Part 1

**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/horsemouthbar](http://www.fb.com/horsemouthbar)

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