

COCKTAILS

ALL COCKTAILS \$14


**ALBION PLACE
HOTEL**

PREMONITION

You will enjoy this cocktail, meet the man of your dreams and live happily ever after. Beefeater Gin, Green Chartreuse and Sake with muddled kaffir lime leaves and orange segments .

OOH LA LA

A little bit Posh Spice and a little bit Carla Bruni. Alize Blue, Chambord and Beefeater Gin shaken with maraschino cherries, passionfruit and cranberry.

LOIS LANE

Not quite as silly as grown man with his undies on the outside of his pants. Wyborowa Vodka, Creme de Cassis and Pimms with muddled plums served martini style.

FUNKY GIBBON

Do, do, do the Funky Gibbon! Appleton Estate Rum, Maraschino Cherry Liqueur and Malibu with muddled lemon.

FOREIGNER

Veiled in mystery this drink is not from round these parts. A delicious sour or Licor 43 and Frangelico muddled with lemon, mint and sugar.

PLEASED AS PUNCH

Certain to put a smile on your dial. Absolut Vanilla, Apricot Brandy and Cointreau muddled with seasonal fruits and apple juice.

MAD HATTER

One sip and you'll be in Wonderland. Beefeater Gin, Aperol and Apple Schnapps shaken with muddled apples and basil then topped with soda.

NO SATISFACTION

Mick and Keith would be more than approve of this delicious concoction. Amaretto, Peach Schnapps and elderflower cordial shaken with muddled grapes and pink grapefruit juice.

WHO DA MAN!

This bombastic creation is inspired by the one and only Shaggy. Olmeca Tequila, Peach Schnapps and Cointreau with muddled lychees and cranberry.

HONEY BUN

Trust me. You don't want to see Winnie the Pooh after 2 or 3 of these. 42 Below Honey Vodka, Chambord and Butterscotch Schnapps blended with strawberries and cream.

**\$9 COCKTAILS
THURSDAYS
FROM 6PM**

