



BLUE SMOKE

ON THE BAY

SHARING COCKTAILS

(SERVED IN A JUG)

RUM SWIZZLE 24.00

Mount Gay Rum, Gosling's Black Seal, Bacardi, juices of pineapple, orange and freshly pressed lime served over crushed ice and stirred in Angostura bitters. Pitcher for 2 people

GIN AND LEMON SWIZZLE 18.00

Bombay Gin, Sauvignon Blanc, Elderflower cordial, fresh lemon juice, soda water, served over ice finished off with fresh lemon slices. Pitcher for 2 people

SIGNATURE COCKTAILS

MOJITO 7.50

Bacardi, demerara syrup, fresh and juiced lime, fresh mint muddled and topped up with soda water

DAIQUIRI 7.50

Bacardi, lime and sugar syrup decorated with sugared lime

SINGAPORE GIN SLING 8.00

Dry gin, Cointreau, Cherry Heering, fresh lime juice and pineapple juice, shaken with grenadine

BOURBON OLD FASHIONED 9.50

Buffalo Bourbon, sugar drenched in Angostura bitters, orange peel served over ice

WHISKEY RYE 9.50

Bulleit Rye, sugar syrup stirred with Angostura bitters traditional and orange

DARK & STORMY 9.50

Ginger Beer poured over ice topped with Gosling's Black Seal Rum and finished off with a dash of Angostura bitters

BLUE BAY 9.50

Vodka, Cointreau and Blue Curacao shaken and served over crushed ice

BELLINI 6.00/9.00

Peach purée topped up with Prosecco or Laurent-Perrier Champagne

KENTUCKY BUCKS FIZZ 7.00/9.00

Buffalo Bourbon, Prosecco or Laurent-Perrier Champagne, orange juice with sugar syrup and fresh lemon

GREEN APPLE MOCKTAIL 5.00

Apple juice, freshly pressed lime and brown sugar shaken and served over crushed ice

DESSERT COCKTAILS

RUM ESPRESSO MARTINI 8.00

Captain Morgan Spiced Rum and coffee liqueur, sweetened and shaken with a shot of espresso

STRAWBERRIES AND CREAM 9.50

Gin, strawberry liqueur, white Crème de Cacao and cream shaken over ice

SALTED CARAMEL MARTINI 9.50

Frangelico and Lakes Salted Caramel Vodka with Crème de Cacao, caramel and cream