

COCKTAILS MENU

CLASSIC COCKTAILS

Smoked Negroni € 13.00

House infused floral gin, Campari, martini rosso, cherrywood smoke

Long Island Iced Tea € 14.00

Bombay sapphire, absolut, Havana 3 años, Don Julio, Cointreau, fresh lime juice, rich demerara, coca cola

Moscow Mule € 12.00

Cranberry and thyme infused vodka, fresh lime juice, ginger beer

Smoked Fashioned € 13.00

Bulleit bourbon whiskey, Cointreau, Angostura bitters, orange bitter, applewood smoke

TIKI COCKTAILS

Mai Tai € 15.00

Pineapple infused bacardi oakheart, Havana 3 años, orange curacao, fresh lime juice, homemade almond orgeat

Zombie € 15.00

Havana 3, Havana 7, white rum, absinthe, grapefruit juice, pineapple juice, homemade grenadine

Mahal Colada € 13.00

Pineapple infused bacardi oakheart, kraken spiced rum, malibu, pineapple shrub, coconut water, ginger beer

Singapore Sling € 14.00

Tanqueray 10 gin, cherry brandy, benedictine, homemade mandarin liquor, pineapple juice, fresh lime juice, angostura bitter

PROHIBITION TIME

Aviation € 13.00

House infused floral gin, crème de violette, luxardo maraschino, fresh lemon juice, cherrywood smoke

Hemingway Daiquiri € 12.00

Havana 3 años, grapefruit juice, fresh lime juice, Luxardo maraschino, rose water spray

Skyroom 75 € 18.00

Home infused gin, frangelico, raw honey, fresh lemon juice, Moët & Chandon, lemon zest

New York Sour € 14.00

Coconut washed bulleit bourbon, amaretto, maple syrup, fresh citrus mix, aromatic bitters, brunello di montalcino float

NEW AGE COCKTAILS

White Russian € 11.00

Vanilla vodka, kahlua, frangelico cream

Penicillin € 14.00

Gala apple infused scotch, lagavulin 16 spray, honey water, home cooked ginger syrup, fresh lemon juice, applewood smoke

After Eight € 12.00

Baileys, crème de cacao, crème de menthe, chocolate flakes, mint slap

Tijuana € 13.00

Mexican spirit blend (Don Julio Tequila, mezcal, blood orange cointreau), opuntia agave, fresh citrus, pineapple juice, tajin rim