



HARLEYS

CHAMPAGNE, GIN
& COCKTAIL BAR

CLASSIC MOJITO

WHITE RUM, LIME JUICE, MINT SUGAR SYRUP

THIS CUBAN CLASSIC IS AS POPULAR AS EVER, SERVED OVER CRUSHED ICE WITH REFRESHING KICK OF MINT AND LIME

COSMOPOLITAN

VODKA, TRIPLE SEC, LIME JUICE, CRANBERRY JUICE

MADE FAMOUS BY SEX AND THE CITY, THIS PLEASANTLY SHARP DRINK WAS THE DEFINITIVE COCKTAIL OF THE 1990'S

WALLED GARDEN GIN BRAMBLE

GIN, TRIPLE SEC, FRESH LIME, CRÈME DE MURE

ORIGINATING IN SOHO IN 1984 GIN FLAVOURED WITH BLACKBERRIES AND BLUEBERRIES IS POURED OVER CRUSHED ICE WITH CROWD PLEASING ADDITION OF BLACK CHERRY LIQUEUR DRIZZLED THROUGH THE ICE

LONG ISLAND ICED TEA

VODKA, RUM, GIN, TEQUILA, COKE

REMINISCENT OF PROHIBITION ERA AMERICA, THIS NAUGHTY LITTLE MIX OF QUALITY AGED SPIRITS MAY TASTE DELICIOUS BUT PACKS A REAL PUNCH!

FRENCH MARTINI

VODKA, PINEAPPLE JUICE, CRÈME DE CASSIS

A UNIQUE TAKE ON THE CLASSIC MARTINI. THE CHEEKY CHERRY AND PINEAPPLE FLAVOURS MAKE THIS A FRUITY LITTLE NUMBER THAT WILL MAKE YOU GO OOH LA LA!

PINA COLADA

WHITE RUM, COCONUT MILK, PINEAPPLE JUICE, CREAM

FIRST MADE IN PUERTO RICO BACK IN 1952. WITH THIS CLASSIC CREAMY COCKTAIL IN YOUR HAND YOU'LL BE MISSING THE SAND BETWEEN YOUR TOES

DEATH BY CHOCOLATE

CHOCOLATE VODKA, IRISH CREAM, DOUBLE CREAM, CRÈME DE CACAO, DARK CHOCOLATE SAUCE

THIS SUPER INDULGENT COCKTAIL IS THE CHOCOHOLICS DREAM COME TRUE!

A LITTLE SPARKLE!

PEACH BELLINI

PEACH PUREE, CHILLED PROSECCO

THE BELLINI WAS INVENTED IN 1934 BY GIUSEPPE CIPRIANI, FOUNDER OF HARRY'S BAR IN VENICE, HE NAMED IT AFTER HIS FAVOURITE PAINTER OF THE TIME GIOVANNI BELLINI

BELLINI BLUE

A NEON TWIST ON THE CLASSIC RECIPE, WE MIX RASPBERRY WITH PEACH SCHNAPPS AND BLUE CURACAO TO GIVE IT A VIBRANT BLUE HUE.

POINSETTIA

VODKA, TEQUILA, TRIPLE SEC, CRANBERRY, PROSECCO

NAMED AFTER THE RED FLOWER, THIS IS A FLAVOURSOME AND FRUITY DRINK SERVED GARNISHED WITH ORANGE ZEST

VENETIAN SPRITZ

AMARETTO, APPEROL, CHILLED PROSECCO

THIS FIZZY APPERETIF IS A COMMONLY DRANK IN THE CANTINHAS OF NORTHEAST ITALY, NORMALLY SERVED OVER ICE IN A WINE GOBLET, WHY NOT TRY BITTER CAMPARI AS A SUBSTITUTE FOR APPEROL?

LUNCHTIME LIBATIONS

PROSPERITY

GIN, GRAPEFRUIT, ELDERFLOWER, CRÈME DE CASIS, CHILLED PROSECCO

A REFRESHING AND SOPHISTICATED COCKTAIL, THE GIN AND GRAPEFRUIT GIVE THIS A TART KICK THAT CUTS DELIGHTFULLY THROUGH THE SWEETNESS OF THE ELDERFLOWER AND CRÈME DE CASIS

SEASONAL MIMOSA

EQUAL PARTS ORANGE JUICE AND CHAMPAGNE

LESS BUCKS MORE FIZZ!!! WHATS BETTER TO SERVE AT BRUNCH THAN A FABULOUS MIMOSA COCKTAIL, IT'S SIMPLE, FUN AND PERFECT WITH COMPANY

HEAVENLY HIBISCUSS

VODKA, ST GERMAIN ELDERFLOWER, LIMONCELLA, HIBISCUSS LIQUEUR

IF YOU'RE LOOKING FOR SIMPLE, YET UNIQUELY FLAVORED COCKTAILS, TRY COMBINING THE COOLNESS OF VODKA WITH THE SUBTLE, FLORAL QUALITIES OF WILD HIBISCUS FLOWERS IN SYRUP AND THE DELICATE FLAVOURS OF ELDERFLOWER

APPEROL SOUR

GIN, APPEROL, EGG WHITES, SUGAR AND LEMON JUICE

UNIQUELY BITTER SWEET, WITH FLAVOURS OF BLOOD ORANGE. THE LOW ALCOHOL CONTENT MAKES THIS AN IDEAL APERETIF FOR ANY OCCASION

AMERICAN TIKI

RUM, CITRUS, PINEAPPLE JUICE, ORANGE JUICE, DARK RUM FLOAT

THE TIKI CRAZE HAS SLOWED A BIT IN RECENT DECADES, THOUGH THERE ARE STILL PLENTY OF TIKI BARS AND MANY MORE TIKI-THEMED PARTIES TO BE FOUND. THIS LITTLE GEM IS A REMANENT OF "DONN THE BEACHCOMBERS" ORIGINAL TIKI BAR FROM 1930'S HOLLYWOOD BOULEVARD

HARLEYS CLASSICS

KENTUCKY PEACH SMASH

MAKERS MARK BOURBON, APRICOTT BRANDY, PEACH PUREE, PEACH BITTERS, LEMON AND SUGAR SYRUP

THIS IS THE PERFECT DRINK FOR TRANSITIONING BETWEEN SEASONS . . . THE PEACH PRESERVES HARKEN BACK TO SUMMER AND THE WHISKEY BOURBON WLCOMES IN THE FALL

OLD FASHIONED CHERRY COLA

BOURBON, COLA SYRUP, CHERRY BITTERS

THIS IS CALLED THE "COMFORTABLE T-SHIRT OF COCKTAILS" AND WE AGREE. SERVED IN AN OLD FASHIONED GLASS WITH PLENTY OF ICE AND A MARASCHINO CHERRY GARNISH

HONEY POT

TEQUILA, LIMONCELLO, HONEY, BITTER LEMON

THIS NATURAL SWEETNER HAS BEEN SOMEWHAT OVER LOOKED BY MIXOLOGISTS OVER THE YEARS BUT IS MAKING A COMEBACK, BEING IN USED IN MANY WHISKEYS WE OPTED TO BE A LITTLE DIFFERENT AND MIX IT WITH GOLDEN TEQUILLA AND LEMON LIQUEUERS TO CREATE A REFRESHING LONG DRINK, ENJOY!

SPRING CUP

PIMMS NO1, CRÈME DE FRAIS, LEMON +SUGAR SYRUPS, CELERY BITTERS

THIS SENSATIONAL SIPPER WAS THE ON POINT APPERETIF FOR GARDEN PARTIES LAST YEAR, THE SWEETNESS OF THE STRAWBERRY LIQUEURS WITH THE SAVOURY NOTES OF THE CELLERY AND SLIGHT BITTERNESS OF THE PIMMS MAKE AN INTERESTING TRIO FOR THE TASTE BUDS!

SPICEY BLOODY MARY

VODKA, TOMATO JUICE, HOMEMADE SPICE MIX, WORCESTER SAUCE, TOBASCO, SALTED BACON STREAK

PART BREAKFAST, PART HAPPY HOUR. THIS FEISTY TAKE ON THE TRADITIONAL BLOODY MARY PACKS A PUCNCH

XANADU

JAMAICAN RUM, XANTE PEAR COGNAC, FRESH LIME, APPLE JUICE AND LEMONADE

ANOTHER TIKI HUT INSPIRED COKTAIL, MODIFIED IN LONDONS SOHO TO USE SWEEDISH PEAR COGNAC AND APPLE JUICE FOR A CRISPER TASTE.

EL MORADO

TEQUILA, CRÈME DE CASIS, LIME , GINGER SYRUP + SODA

TEQUILA IN RECENT YEARS HAS BEEN PRODUCED IN MANY VARIATIONS AND FLAVOURS AND HAS PROVED TO BE MUCH MORE VERSATAILE INGREDIENT THAN TO BE RESTRICTED TO MERE MARGHERITAS! THIS LITTLE PURPLE DRINK IS HAS A VERY UNIQUE TASTE WHICH MAY NOT SUIT EVERYONES PALLETTE. HOWEVER DIVERSITY IS THE SPICE OF LIFE!