

CLASSIC COCKTAILS

£9.50

Pornstar Martini

“A modern version of the 1930's cocktail, GARGOYLE NO.2”

*Vanilla Vodka, Pineapple Juice, Passoa, Passion Fruit Purée,
Lime Juice, Simple Syrup*

Classic Martini

“Harry Johnson's 1900 Bartenders' Manual uses Gin, so we'll do the same”

Malfy Gin, Italian Vermouth, Orange Bitters...stirred

Mai Tai

“This adaptation, first served in 1933, came 11 years after ‘Trader Vic's’ original recipe”

Havana 7 Años, Havana 3 Años, Triple Sec, Pineapple Juice, Orgeat Syrup, Lime Juice, Pink Grapefruit juice, Angostura Bitters

French Martini

“It's only a Martini, because it's in a ‘V’ shaped glass”

Cognac, Chambord, Pineapple Juice

Sex on the Beach

“We don't mind”

*Peach Schnapps, Vodka, Chambord, Orange Juice, Cranberry Juice,
Pineapple Juice*

Frozen Daiquiri

“A home recipe first published in 1952. Enjoy as a passion fruit, strawberry or mango beverage”

Fruit purée, Muddled Berries, Havana 3 Años, Gomme Syrup, Simple Syrup, Lime Juice

Mojito

“A medicinal drink, traced as far back as 1586”

Havana 3 Años, Lime Juice, Simple Syrup, Muddled Mint, Soda Water

SPRITZ

£9.50

Aperol

Aperol, Prosecco, Soda

Hugo

London Dry Gin, St-Germain, Lime Juice, Prosecco, Mint

Italicus

Italicus, Lemon Juice, Galliano, Prosecco

Coletti Royale

Patrón, Cointreau, St-Germain, Orange Juice, Lime Juice, Orange Bitters, Prosecco Rosé

Fragola

Pink Gin, Strawberry Syrup, Muddled Strawberries, Elderflower Cordial, Lemon Juice, Prosecco



HOUSE SPECIALITIES

£10.50

Spiced Mango Margarita

“Incorporating a spicy element into the classic Margarita”

Patrón, Cointreau, Lime juice, Chilli Syrup, Mango Purée, Salt

Love in PORT-ofino

“A warming drink, for cooler nights in Italy”

*Ruby Port, Cognac, Cream, Egg White, Yellow Chartreuse,
Simple Syrup, Nutmeg*

Sardinian Iced Tea

“A Long Island is a classic favourite, one of ours too, so try this twist”

*Sardinian Mirto, Amaro Montenegro, Disaronno, Lime juice,
Grenadine, Prosecco*

Green and Stormy

“A Mediterranean alternative to Bermuda's national drink - Dark & Stormy”

Cucumber syrup, Lime Juice, Orange Bitters, Bacardi, Ginger Ale

The Clover Club

“Named after an elaborate club founded in 1896, quenching the thirst of lawyers, bankers and prominent businessmen”

*London Dry Gin, Italian Vermouth, Raspberry Purée, Lime Juice,
Lemon Juice, Simple Syrup, Foamer*

Negroni Sbagliato

“Translated as a ‘Negroni mistake’, swapping the Gin element for prosecco”

Campari, Rosso Vermouth, Prosecco

Rosalinda

“Simple and sweet, a boozy house mix”

Aperol, Tequila, Strawberry Syrup, Lime juice, Mediterranean Tonic

Champagne Cosmo

“A suitably elite Brandy based cocktail”

Cognac, Grand Marnier, Lemon Juice, Cranberry Juice, Simple Syrup, Foamer

Lichitini

“Fruity, yet subtle...definitely one to try”

Lychee Liqueur, Vodka, St-Germain, Lemon Juice, Apple Juice, Foamer

NO ALCOHOL

£6.00

Passion Fruit Fizz

Passion fruit puree, lime juice, pineapple juice, lemonade

Elderflower Julep

Elderflower Cordial, Apple Juice, Muddled Mint & Blueberries, Lime Juice, Simple Syrup

Grapefruit Gin Sour

Gordon's 0% Gin, Grapefruit Juice, Lemon Juice, Simple Syrup, Egg White

APERITIVO & DIGESTIVO

£9.50



Espresso Martini

Vodka, Vanilla syrup, Espresso, Kahlúa, Frangelico, Simple Syrup

Bloody Mary

Vodka, Tomato Juice, Worcester Sauce, Tabasco, Lemon Juice, Black Pepper, Celery Bitters

Sorrentino

Campari, Limoncello, Martini Rosso, Soda Water

Amaretto Sour

Disaronno, Lemon Juice, Egg White, Simple Syrup

Old Fashioned

Woodford Reserve Bourbon, Angostura Bitters, Brown Sugar

SHOTS

£3.00

Limoncello

Baby Guinness *Kahlúa, Baileys*

Tequila Rose

B52 *Kahlúa, Baileys, Vodka*

Sambuca

Fifty Shades of Capri *Mint Syrup, Baileys, Vodka, Cream*



CLASSIC COCKTAILS

2 for **£15**
Wednesday – Friday

Capri
MIRFIELD

COCKTAIL LIST

Please inform a member of staff of any dietary requirements, as not all ingredients and allergens are listed

Our knowledgeable bartenders will be happy to deal with requests including non-listed cocktails and the substitution of ingredients