

# Cocktails

All cocktails \$16.00

## Tape Measure

A refreshing pre-dinner drink, a Sarti speciality. Fresh citrus is crushed with sugar and a good dose of Campari then topped with crushed ice. Crisp and sweet with a familiar bitter finish.

## Martini

The Sarti martini is made extra dry by using an antique atomizer to apply the vermouth. Garnished with a lemon twist. Please specify how you would like your martini.

## Twentieth Century Cocktail

A drink that is crisp and floral with a candy quality. French aromatic wine and fresh lemon juice are strengthened with floral gin. White crème de cacao then follows to create a flavour reminiscent of art deco. An interesting aperitif.

## Strawberry and Chamomile Martini

Zesty gin, vodka and chamomile syrup blend to create a typical spring flavour. This cocktail can be enjoyed anytime and although floral, it is dried out by tea and fresh lemon juice.

## Hemingway Daiquiri

A classic rum cocktail created for the writer and adventurer himself. Cuban white rum is shaken well with maraschino liqueur, grapefruit juice and fresh lime juice.  
Zesty while at the same time dry.

## Sloe Gin Fizz

A tall sherberty cocktail that is as much refreshing as it is easy to drink. Sloe (berry) gin is used as a base with lemon and sugar added to the mix. Shaken and strained over ice with a charge of soda supplying the fizz.

## Sarti Pimm's Cup

This is a definitive spring cocktail with a twist. Pimms and Amaro Montenegro are added to pressed orange and cucumber. Lengthened with dry ginger ale, lemon and mint.  
Enjoyed in the sun or relaxing in the shade.

## Needle and Thread

A fresh cocktail with a spring kick. Ruby grapefruit is muddled with agave syrup, a honey-like liquid from the plant tequila is derived from. Aperol is added along with a good dose of white tequila. Shaken and strained into a flute.

## Jack Rose

A classic cocktail that although is named after a gangster is quite delicate. Apple brandy (calvados) is shaken with fresh lime juice and real pomegranate grenadine. Served straight up with a pinkish hue.

## The Mistress

A cleansing short cocktail incorporating pear, vanilla notes from Galliano and pink peppercorns. Depth is given using bourbon as the base with egg white added for texture.  
Think caramel and spice meets a nice pear.

## Georgia Cocktail

A dark mix that is fruity with a big hit of mint. Cognac is stirred with peach liqueur, fresh aromatic mist and equally aromatic bitters. Served straight up with a phat mint leaf for the nose.

G.E. Massenez Creme de Cassis de Dijon

G.E. Massenez a La Fraise de Boise

G.E. Massenez Creme de Peche

G.E. Massenez Liquer de Pomme Verte