



COCKTAIL

33° THE ROOFTOP



We've broken our cocktail list down into four categories for your enjoyment. First, we have the time honoured classics we all know and love; then to the right we have our own little NBH twist on these same classics. On page two we have our staff favourites, the ones that make them wish they were on your side of the bar and finally we have our share jugs, for those of you willing to share.

CLASSICS

MARGARITA - 14

The Mexican classic we all love. First created in 1941 at Hussong's Cantina in Ensenada, Mexico.

NEGRONI - 12

The 1920's Italian concoction of gin, sweet vermouth & Campari.

OLD FASHIONED - 14

The cocktail that started it all. Take some Maker's Mark bourbon; add some bitters, sugar, citrus, swirl it around in the glass a couple times and strain over a big chunk of ice.

TOM COLLINS - 12

Gin, lemon juice, sugar and soda water. First served in 1876 by the father of American mixology Mr. Jerry Thomas.

WHISKEY SOUR - 14

Dating back to the 1870's. A healthy dose of Jameson Irish Whiskey, fresh lemons and a hint of sugar to balance it out.

DAIQUIRI - 12

Popularised in the 1940's when wartime rationing made t and vodka hard to come by, the rum revolution began. Bacardi rum, lime & sugar. Beachside perfection.

NBH TWIST

PINEAPPLE & JALAPEÑO

MARGARITA - 15

Chunks of fresh pineapple muddled with jalapeño peppers & shaken with Blanco tequila

SPICED RUMGRONI - 12

The flavours of baking spices and the sweetness of Sailor Jerry's spiced rum shine through with this Caribbean twist.

MAPLE OLD FASHIONED - 14

Swap out the sugar for some good old Canadian maple syrup add in some Buffalo Trace bourbon and you've got an instant hit.

PASSION FRUIT COLLINS - 14

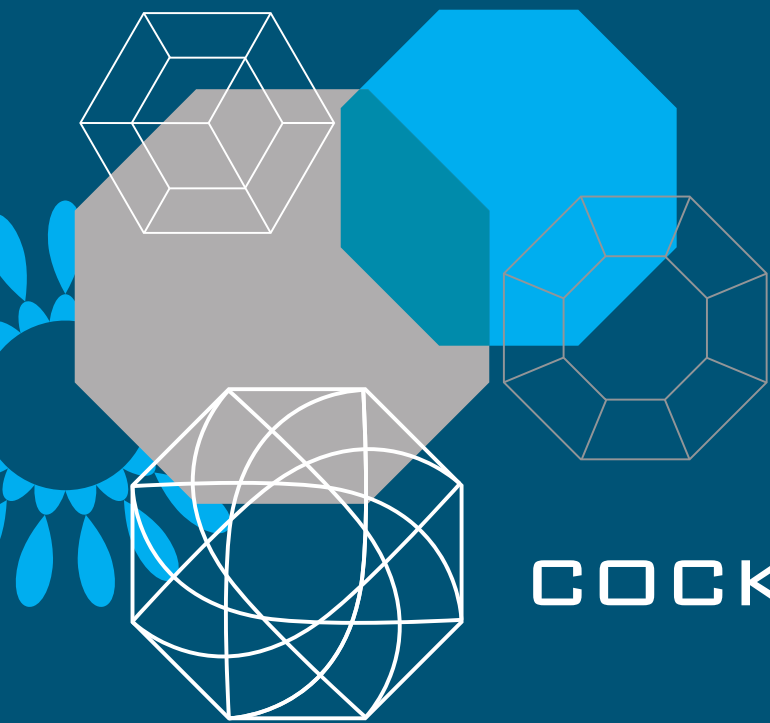
Lemongrass infused Bombay Sapphire Gin shaken with fresh passionfruit and topped with soda. Just a refreshing sip.

AMARETTO SOUR - 14

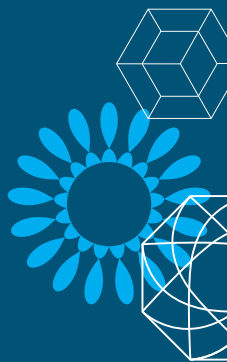
A frothy combination of Amaretto, lemon & lime juice, bitters and sugar. We like to throw in a bit of over proof bourbon for good measure.

BANANA DAIQUIRI - 14

Rum, lime juice & crème de banana blended with a whole banana. A cooling cocktail with a hit of potassium.



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STAFF FAVOURITES

APPLE CRUMBLE – 12

A tantalising mix of apple, cinnamon & vanilla. It's dessert in a glass.

PEAR MARTINI – 12

Absolute Pears stirred with green tea infused simple syrup. East meets West.

DARK 'N' STORMY – 14

Kraken Rum, fresh lime & homemade ginger beer. Nuf' said.

SPARKLING KIR ROYAL – 12

An enticing blend of sparkling and Chambord black raspberry liquor.

ESPRESSO MARTINI – 12

Everybody's favourite coffee cocktail. We like ours with Patron XO & some love.

LYNCHBURG LEMONADE – 14

Named after Jack Daniel's home town of Lynchburg Tennessee. We like ours with a little Mexican twist combining Gentleman Jack, Patron Citron and lemon juice.

SHARE JUGS

WHITE OR RED SANGRIA – 19

The perfect sharer. Pick your colour & pucker up

PIMMS CUP – 19

If you've got it, flaunt it & if you're flaunting it, you should be holding one of these. Garnished with a garden of flavours & a medley of awesome.

PASSION FOR JUGS – 19

If passionfruit is your flavour, our cooler is designed to get you to relax. Put your feet up and slide this one down.

PIÑA COLADA – 20

The official beverage of Puerto Rico gets super-sized in the yummy mixture of white rums, pineapple juice and coconut cream.

MOJITO PARA CUATRO – 20

Cuba is the birthplace of the mojito. Let this mojito for 4 take you away.

MAI TAI – 22

Mai Tai is the Tahitian word for "good". That's how you know it's good. Everybody's Favourite Tiki drink served large and in charge.