## COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cosmopolitan</td>
<td>R 50</td>
<td>Premium vodka shaken with Cointreau, fresh lime and cranberry juice, garnished with a citrus twist.</td>
</tr>
<tr>
<td>The Grace Daisy</td>
<td>R 60</td>
<td>Our graceful signature cocktail with an exquisite combination of port, rum and raspberry liqueur in a chilled martini glass.</td>
</tr>
<tr>
<td>Brandy Cocktail</td>
<td>R 60</td>
<td>An easy drinking cocktail, premium brandy blended with Cointreau and bitters. Served short over ice.</td>
</tr>
<tr>
<td>Mai Tai</td>
<td>R 55</td>
<td>The Mai Tai is a popular rum cocktail that directly translated means “Out of this World”. A fusion of rum, lime and curaçao. A cocktail that will not disappoint.</td>
</tr>
<tr>
<td>Tom Collins</td>
<td>R 45</td>
<td>The rebirth of a classic. Two parts gin, one part lemon juice, charged with soda water. Served tall over crushed ice.</td>
</tr>
<tr>
<td>Whiskey Sour</td>
<td>R 55</td>
<td>A smooth drink for any occasion, whiskey blended with lemon juice and simple sugar.</td>
</tr>
<tr>
<td>Blue Lady</td>
<td>R 50</td>
<td>Premium vodka mixed with Blue Curacao, strained over crushed ice and topped with lemonade. Served tall.</td>
</tr>
<tr>
<td>Chocolate Espresso Martini</td>
<td>R 65</td>
<td>A decadent treat. Chocolate vodka mixed with chocolate liqueur and Kahlua infused with an espresso shot, layered with Bailey's and topped with whipped cream.</td>
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<tr>
<td>Mojito</td>
<td>R 55</td>
<td>Cuban light rum muddled with fresh strawberries, lime quarters, torn mint leaves, poured unstrained over crushed ice and charged with soda.</td>
</tr>
<tr>
<td>Caipirinha</td>
<td>R 60</td>
<td>A Brazilian classic. Cachaca cane spirit muddled with fresh lime wedges and pure cane sugar. Served short over crushed ice.</td>
</tr>
</tbody>
</table>

Please note that while every effort is made to use fresh ingredients in the preparation of the food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats served, may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halal and non-Kosher foods are also prepared and served on the premises.
SANGRIA

Fruit of the day Sangria
Serves 4
A traditional white wine Sangria infused with delicious seasonal fruit.

NON-ALCOHOLIC

Shirley Temple
A soft virgin. Ginger ale dashed with grenadine and cherries, gently stirred.

Home Made Ice Tea
Ask your waiter for the fresh flavour of the day.

Aqua Fresca
“Fresh water”—seasonal fruits blended to make the perfect ice cold refreshing drink.

ARTISAN DRINKS

Draught on tap 330ml

Mitchell’s Foresters Lager

WHISKEY COLLECTION

PER TOT

GREAT KING STREET

PEAT MONSTER

HEDONISM
COFFEES

Iced Coffee  
A single shot of espresso topped with milk, blended with vanilla ice cream.  
R 35

Espresso Single  
A single shot of espresso.  
R 21

Espresso Double  
A double shot of espresso.  
R 32

Macchiato  
A single shot of espresso marked with milk foam.  
R 20

Café Americano  
A shot of espresso and hot water delicately mixed in flavour.  
R 25

Cappuccino  
A single shot of espresso topped with finely texturized milk creating a harmonious taste balance of sweetness between coffee and milk.  
R 25

Café Latte  
A single shot of espresso topped with creamy frothed milk.  
R 30

Hot Chocolate  
Steamed milk infused with chocolate powder.  
R 25

Espresso Correto  
A single shot of espresso with a tot either grappa, Sambuca or brandy.  
R 45

Affogato Mocha  
A single shot of espresso and a single shot of Frangelico poured over a scoop of ice cream in a cappuccino cup.  
R 40