



COCKTAIL MENU

AFTERNOON TEA IN BLOOM

\$22

CACTUS FLOWER

The Cactus Flower is a summery, sweet & smoky cocktail made with watermelon-infused mezcal, citrus, ginger, & prickly pear syrup.

PINEAPPLE HIBISCUS MARGARITA

A tequila margarita made with homemade hibiscus syrup & fresh pineapple juice. Tart & floral with a deep magenta colour that makes it one of the most striking drinks in the glass.

LAVENDER BEE'S KNEES

Fragrant with the heady sweetness of lavender syrup & brightened by fresh lemon juice. Gin, botanical & bold, while honey rounds out the edges into something warm & wonderful.

ELDERFLOWER CHAMPAGNE COCKTAIL

Delicate & sparkling, with elderflower liqueur lending its signature honeyed floral note to every luminous bubble.

ROSE GIN MARTINI

Soft, blush-tinted, & impossibly elegant. A splash of rose syrup & a touch of grapefruit bitters add dimension & a gentle tartness that keeps this from ever tipping into sweetness.

VIOLET AVIATION

The addition of creme de Violette gives it that legendary lavender-blue colour. Gin, bright cherry from the maraschino liqueur, lemon, & a soft, powdery floral note.

