



## COLEY FAVOURITES

- Tried, true & tested. These are recommendations of the house -

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### HANKY PANKY

20

The brainchild of Ada 'Coley' Coleman, the bartending legend who became the first female head bartender at The Savoy Hotel, London.

*Equal parts Tanqueray & Cocchi Vermouth di Torino stirred down w' a dash of Fernet Branca.*

### C & P MARGARITA

20

A classic drink w' a Coley & Punch twist.

House infused pineapple tequila & fresh lime juice sweetened w' chilli & pink peppercorn infused agave syrup.

*Served on the rocks w' salt & pink peppercorn rim.*

### WHISKEY & FIG SOUR

20

Too much of anything is bad, but too much good whiskey is barely enough – Mark Twain.

*Woodford Reserve Double Oaked Bourbon shaken w' fig liqueur, fig jam, freshly squeezed lemon juice & egg white.*

### RYE OLD FASHIONED

26

The Old Fashioned represents what is perhaps the oldest form of cocktail that is known, a potent concoction of spirits & bitters.

*Willet Rye, Maple Syrup, orange zest, Fee Bros Old Fashioned Bitters.*



## SAVOY HOTEL, LONDON

- Sophistication. Fresh, crisp, aperitif cocktails -

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### HOW'D YOU LIKE THEM APPLES?

22

The founders of Lighthouse Gin started out with a still built from old apple-juicing equipment that made only 5 litres at a time.

These days they have the capacity to make up to 50,000 bottles a year.

*Fresh mandarin segments shaken w' fresh lemon, peppercorn syrup, orange bitters and a healthy dose of Lighthouse Gin.  
Served in an absinthe rinsed glass.*

### BON APPETIT

22

The earliest mention of a sour, made from a base spirit, citrus & sugar, can be traced back to the mid-19th century.

*Saffron gin, Aperol, fresh lemon & orange marmalade.  
Shaken w' egg white for a silky smooth mouthfeel.*

### LDN

22

The Bramble was created by Dick Bradsell at Fred's Club in London's Soho in the 1980's.

It brings together dry gin, lemon juice, sugar & blackberry.

Nicely balanced in its sweet & sour tones.

We've replaced the blackberry w' raspberry & the sugar w' basil syrup.

*Beefeater 24 Gin shaken w' fresh lemon & basil syrup.  
Served over crushed ice & topped w' raspberry liqueur.*

### MONTENEGRO MULE

20

Swapping out the vodka used in the classic Moscow Mule, with smooth bittersweet, delicious amaro.

*Fresh lime & ginger muddled, spiked w' a healthy dose of Amaro Montenegro, shaken & served over ice.  
Topped w' ginger beer & Angostura Bitters.*



## KNICKERBOCKER HOTEL NEW YORK

- The fabled birthplace of the Martini -

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### JENNIE DON'T BE HASTY

26

Named after the original master distiller of The Cardrona Distillery.  
The Reid single malt vodka, a touch of Cocchi Americano & orange bitters.

*Stirred until well chilled, finished w' an orange twist.*

### THE REMEDY

24

Chamomile is an age-old medicinal herb. Its popularity grew throughout the Middle Ages  
when people turned to it as a remedy for numerous medical complaints.

*Tanqueray No 10, Bittermens Amere Sauvage stirred over ice w' Boston Bittahs & chamomile syrup.*

### DEW OF THE SEA

20

The name rosemary derives from the Latin for dew & sea,  
as rosemary can survive on just the spray in the sea air.

*Blackberry, fresh lemon & crème de mure, shaken w' house infused rosemary gin.*

### ATTENTION

22

The attention dates back more than 70 years, it has a soft botanical flavour  
& a violet hue thanks to crème de violette.

*No.3 London Dry Gin, dry vermouth, absinthe, crème de violette & orange bitters.*

*Stirred until chilled and served up in a coupe, finished w' lemon zest.*



## HOTEL NACIONAL, CUBA

- Red sails in the sunset. Tall, fresh & fruity thirst quenchers from all over South America -

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### LIVIN LA VIDA LOCA

22

A classic mojito is the perfect refreshment for a hot summers day. Swapping out the rum for a strawberry infused tequila. Constructed w' respect & care.  
*House infused strawberry tequila, fresh lime, sugar & mint.*

### THE AMBASSADOR'S RESERVE

26

Don Juancho is the character that inspired the creation of Diplomatico. His impressive collection of beverages were known as 'The Ambassador's Reserve,' a clear reference to its owner's class & good nature.  
*Diplomatico exclusiva, stirred over ice w' spiced cherry syrup, both chocolate & cherry bitters & orange zest. Served on the rocks in a Laphroaig Quarter Cask rinsed glass.*

### MAI TAI

22

Trader Vic created the Mai Tai one afternoon for some friends. One of those friends tasted it and cried out 'Maita'i roa ae!' which translated to 'out of this world!'  
*A pineapple marinade is shaken with a mix of Rhum Agricole, Havana 7, Grand Marnier, fresh lime & orgeat.*

### ZOMBIE

24

This cocktail does have the potential to turn you into a zombie.  
*A mix of white, light, dark & overproof rum. Shaken w' freshly squeezed citrus, pineapple juice & passionfruit.*



## WALDORF ASTORIA, NEW YORK

- Mad Men era where whiskey rules the bar -

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### BREXIT

24

Created in 2016 by the first female Bar Manager at Coley & Punch, Auckland.

We believe this drink will stand the test of time just like so many of the classics we still drink today.

*The Black Grouse Blended Whisky is stirred down w' Cynar, a touch of Cherry Heering & Dry Oloroso Sherry,  
orange bitters & black walnut bitters.*

*Complex & strong.*

### BLUEBERRY HILL

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With the thermometer at 100°, the Julep is one of the most delightful & insulting potations ever invented & may be drunk w' equal satisfaction when the thermometer is as low as 70°.

As the ice melts, you drink.

*House made cinnamon & blueberry syrup, fresh mint & plenty of Wild turkey Rare Breed.*

*Stirred together through crushed ice until frosty.*

### TRINIDAD SOUR

20

Created in New York by Giuseppe Gonzales, this drink is not your standard cocktail with its base of Angostura Bitters.

It has a richness of flavour & an alluring quality.

*Angostura bitters shaken w' Jack Daniels, Orgeat syrup & fresh lime juice*

### BARREL AGED BOULEVARDIER

26

A cousin of the Negroni, the Boulevardier subs in Bourbon for Gin.

Rich & intriguing.

*Equal parts Buffalo Trace Bourbon, Antica Formula & Campari.*

*Left to age in oak to develop a smooth, deep flavour.*