

THE
LIBRARY

THE CLASSICS

All Classic Cocktails: 11.00

Martini

Stirred, not shaken just like in the book!

Made with your choice of Ketel One or Tanqueray 10 and Dry Vermouth. Garnished with your choice of Lemon or Olive

Margarita

Jose Cuervo Silver, Cointreau, Fresh Lime and Sugar. Shaken and served over ice with a salt rim.

Negroni

Equal measures of Tanqueray, Campari and Sweet Vermouth, stirred and served over ice with an orange twist

Old Fashioned

Bulleit Bourbon, Sugar and Orange Bitters. Stirred and served over ice with an orange twist.

Whiskey Sour

Powers Three Swallows, Fresh Lemon, Angostura Bitters and foamer. Shaken and served over ice with a lemon twist.

Amaretto Sour

Disaronno, Fresh Lemon, Angostura Bitters, and foamer. Shaken and served over ice with a lemon twist.

Mojito

Havana 3yo Rum, Velvet Falernum, Fresh Lime, Sugar, Mint and Soda.

Cosmopolitan

Smirnoff, Cointreau, Fresh Lime and Cranberry Juice. Shaken and served neat with a lime wheel.

Espresso Martini

Smirnoff Vanilla, Kahlua, Sugar □ Espresso. Shaken and served neat.

Classic Daiquiri

Havana 3yo, Fresh Lime, Sugar. Shaken and served neat with a lime wheel.

Bramble

Tanqueray, Creme de Mure, Fresh Lime and Sugar. Shaken and served over ice.

French Martini

Smirnoff, Chambord and Pineapple Juice. Shaken and served neat.

CONTEMPORARY

All Contemporary Cocktails: 12.00

Naked and Famous

Mezcal, Aperol, Yellow Chartreuse and Fresh Lime.
Shaken and served neat.

Paper Plane

Tanqueray, Cherry Heering, Green Chartreuse and
Fresh Lime. Shaken and served neat.

White Negroni

Tanqueray, Lillet Blanc and Suze. Stirred and
served over ice with a lemon twist.

Irish Daiquiri

Jameson Black Barrel, Lime, Sugar Syrup.

Anarchist's Pop Shoppe

Ketel One, Cherry Heering, Benedictine, Lemon Zest.
Stirred and topped with Soda.

Rosita

Jose Cuervo Silver, Sweet Vermouth, Dry Vermouth,
Campari. Stirred and garnished with Lemon Zest.

Jungle Bird

Bacardi Coconut, Campari, Pineapple Juice, Fresh Lime,
Sugar. Shaken and served on ice.

ADD A LITTLE SPARKLE...

Aperol Spritz *12.00*

Aperol, Prosecco and Soda. Served over ice.

Hugo Spritz *12.00*

St Germain Elderflower liqueur,
Prosecco and Soda. Served over ice.

French 75 *20.00*

Tanqueray, Fresh Lemon, Sugar and Champagne.

Death in Oaxaca *20.00*

Mezcal, Green Chartreuse, Agave Syrup,
Fresh Lime and Champagne.



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