

ESMÉE CLASSIC COCKTAILS

From light to full-bodied

CABARET - *“Fruity, Fresh, Toasty”* 150

Altos Tequila • Amaretto • Mandarine Melba • Verjus

ESMÉE ESPRESSO MARTINI - *“Delicate, Tempting, Hint of Orange”* 170

Absolut Elyx • Espresso • Coffee Liqueur • Dark Chocolate

DRY MARTINI - *“Dry, Stiff, Timeless”* 165

Tanqueray Gin • Dry Vermouth • Orange & Lemon Bitters

DIRTY MARTINI - *“Wet, Stiff, Savoury”* 165

Absolut Elyx • Dry Vermouth • Olive Brine • Lemon Bitters

NOISETTE OLD FASHIONED - *“Boozy, Smooth, Hint of Nuttiness”* 160

Hazelnut Infused Armagnac • Swedish Punsch •

Woodruff Syrup • Coffee & Chocolate Bitters

BARREL AGED NEGRONI - *“Minimum aged for 10 weeks”* 195

Monkey 47 Gin • Esmée Vermouth Blend • Campari

SEASONAL COCKTAILS

From light to full-bodied

SWING & MISS - *“Light, Savory, Bubbly”* 150

Plymouth Sloe Gin • Cocchi Americano • Red Currant • Olive • Prosecco

PRULINA - *“Fruity, Botanical, Exotic”* 150

Havana 3 • Litchi • Umeshu • Vetiver Liqueur • Verjus • Egg White

DAISY - *“Herbal, Refreshing, Juicy”* 150

Malfy Rosa • Italicus • Basil Liqueur • White Peach • Lime

PAPILLON - *“Fresh, Earthy, Silky”* 150

Absolut Vodka • Lillet Blanc • Beetroot • Ginger •

Yuzu • Citrus Clarified Cream

SAKURA - *“Stiff, Fruity, Hint of Smoke”* 150

Martell VS Cognac • Bianco Vermouth • Cherry • White Miso

VELOURS NOIR - *“Boozy, Berries, Hint of Bitterness”* 150

Four Roses Bourbon • Sweet Vermouth • Suze •

Blackberry Liqueur • Cardamom Bitters