

## SIGNATURE COCKTAILS

### 'M' MARTINI 13

Choice of Hepple gin or Grey Goose vodka with homemade Champagne distilled bitters

### TAPATIA FIZZ 12

Tapatio Blanco Tequila, cucumber and grapefruit agave blend, vetiver and sparkling

### 'M' MANHATTAN 13

House blend of Rye and Bourbon whiskeys with homemade bitters and Barolo Chinato (an aromatised wine made from Barolo wine and herbs and spices)

### THE CHA-CHA GIMLET 12

Sipsmith Orange and Cacao gin, Matusalem 15 rum, guava and vanilla, hazelnut bitters, citric bubbles and lime essence

### VIVI MARGARITA 13

House blend of Agave spirits and Muyu Chinotto with lacto-fermented lime and honey

### TROPICAL SOUL 12

Porter's Tropical Old Tom gin, Amaro Lucano Anniversario, banana and kombucha

### COSMOMEZZ 12

Grey Goose Le Citron vodka, Pampelle Bitter, pomegranate juice, lime and passion fruit

### THE JAZZY 7 12

Banks 7 rum, pistachio, apple and mint stem, Chartreuse Yellow and orange bitter

### THE NEW RELEASE 12

Woodford Reserve bourbon, black cardamom, toasted wheat syrup and psychaud's bitters

### RHYTHM IN COGNAC 12

Remy Martin VSOP Cognac, Cachaça, spiced coconut, grilled pineapple and chocolate bitters

## SPARKLING & CHAMPAGNE

GLASS

Prosecco 'Passaparola'  
*Veneto, Italy, NV*

125ml 7

Perrier-Joüet Grand Brut,  
*Épernay, France, NV*

125ml 14

## WHITE WINE

GLASS

Pecorino dei Colli Ascolani  
*Saladini Pilastris, Marche, Italy, 2018*

175ml 9

Assyrtiko Greek Islands  
*Chios, Greece, 2019*

175ml 12

## RED WINE

GLASS

Primitivo, Mocavero  
*Puglia, Italy, 2018*

175ml 9

Malbec 'Cuma', Bodegas El Esteco  
*Salta, Argentina, 2019*

175ml 12

## ROSÉ WINE

GLASS

Aix Rosé, Provence  
*Coteau D'Aix en Provence, France, 2018*

175ml 9

## BOTTLED BEER 5.5

*Wines available at 125ml on request*