

COCKTAILS

rooted in the elegance of Italian tradition + shaped by the richness of fresh local ingredients



ARIA DI LIMONE 16

melon infused local gin | lemon curd | fresh lemonade | prosecco 1.5oz

STILETTO SOUR 16

Cynar | mezcal | apricot compote | fresh lime | egg white | local honey 1.5oz



BLU AMARITA 18

Patron Blanco | Disaronno | blueberry compote | fresh lemon | local honey 2oz

ROSSINI SBAGLIATO 18

blood orange infused Italian gin | orange + lemon infused Campari | fresh strawberry lemonade | basil | prosecco 2.5oz

NEGRONI AL VOLO 18

olive oil washed local gin | orange + lemon infused Campari | Amaro Averna 3oz



SANGRIA INFERNO 18

fresh tangerine lemonade | spicy peach compote | Dillons local vodka | Niagara pinot grigio 2.5oz

SUMMER SPRITZ 16

choice of Aperol, Campari, Cynar, St. Germain | sparkling local wine | club soda 2oz



ESPRESSO MARTINI 18

Patron XO | Dillons local vodka | Courvoisier | fresh espresso | vanilla 2oz

RADIUS ROULETTE 18

surprise cocktail just for you, or simply ask for your favourite 2oz

Ø FUNCTIONAL

SLØWBURN 16

blood orange | grapefruit | lime | jalapeno | local honey | 1942 tonic Ø

DRØMME 16

pomegranate | hibiscus | black pepper | lemon | local honey | 1942 tonic Ø

Ø PROOF

WHITE PEACH BELLINI 14

Harry's original white peach cordial | Odd Bird Blanc de Blanc Ø

AMARETTI SOUR 14

Lyre's Amaretti | lemon | lime | egg white | local honey Ø

BARBET 6

rotating flavours Ø

LIMONATA FRESCA 10

lemon or strawberry or tangerine Ø

NOA SPRITZ 14

NOA Italian aperitif | Odd Bird Blanc de Blanc | soda Ø

NOA NEGRONI 14

NOA Italian bitter, NOA sweet vermouth, Oracle London Dry Alt Gin Ø

