

Blackwoods

Edinburgh

COCKTAILS

Pickering's Spritz

9 .50

An Edinburgh variation on an Aperol spritz from our friends at Pickering's Gin Distillery at Summerhall —Pink Grapefruit and Lemongrass gin liqueur with fizz and soda water stirred lightly over ice.

Champagne Cocktail

12 .50

The classic champagne cocktail made with crushed brown sugar with Angostura bitters in a Champagne flute, add the H by Hine cognac and Canard-Duchene brut to fill

Tahitian Honey Bee

8 .00

Refreshing alternative to a classic Daiquiri—Brugal Blanco, lemon juice and honey shaken over ice. Zingy and tasty on a summer afternoon.

Passionfruit Martini

9 .00

A modern day favourite! Tropical, sweet and zingy. Passion fruit liqueur, Absolut vanilla vodka/ syrup, lime juice. (Add Canard-Duchene) (+4 .00)

Pink Gin Fizz

8 .50

Refreshing, fruity and fizzy, what's not to like in the Summer months. Blackwoods Gin, lemon juice, raspberries topped up with soda water

Espresso Martini

8 .50

Created in the 80's as a special request by Dick Bradsell which uses a combination of alcohol and caffeine—freshly brewed espresso, Blackwoods vodka, Kahlua and sugar syrup shaken over ice and finished with coffee beans

Lemon Meringue Martini

8 .50

Creamy and lemony, characteristics of the famous dessert but as a drink. Absolut citrus vodka, Baileys Irish cream, lemon juice and sugar syrup shaken over ice and strained.