

COCKTAILS



\$17 Non-Members

\$14 Members

Jaffa Manhattan

A tasty tippie of Grand Marnier, Mozart Dark Chocolate Liqueur and Cointreau stirred slowly over ice.

It's Been Sages

Our wild and fruity blend of fresh sage, Bombay Sapphire Gin, Amaro Montenegro, pineapple and lemon.

Salted Caramel Espresso Martini

Zabou's twist on a timeless favourite. Fresh espresso shaken with Finlandia Vodka, Mr. Black cold drip coffee liqueur and salted caramel.

Coconut Cooler

The ultimate refresher. Coconut water, fresh mint, Greygoose Vodka, Coconut Rum and a twist of lime. For the health conscious!

The Dutchess

A sweet and herbal concoction of house infused Earl Grey Vodka, voilette syrup, egg white, lemon and vanilla.

Smokey Joe

Laphroig 18, Amaretto, a dash of Whiskey Barrel-Aged Bitters stirred over ice accompanied by a handful of smoked almonds. Served in a rosemary smoked glass.

Doctor's Orders

Zabou's flagship creation. Matusalem Cuban rum stirred slowly over ice with sweet and dry Noilly Prat and Bianco, and a walnut and red gum reduction. Sweet and strong, in an old Manhattan style tumbler, just as the doctor ordered.

Frosty Fruit

A tropical libation of Cointreau, Aperol, fresh passionfruit pulp, lemon and lime served tall and proud.

The Big Apple

Something on the sweet side. Finlandia Vodka, Licor 43, Butterscotch and Apple Schnapps.

R & R

Take it easy with Havana Club 7 Rum and Sazerac Rye spiced with orange bitters, sweetened with agave and served in an old fashioned.