

# COCKTAILS



**ciro's**  
GLENBERVIE GOLF CLUB  
ITALIAN RESTAURANT

## DAIQUIRI **£8.50**

This three-ingredient gift has pleased millions of palates over the years, including household names like Ernest Hemingway and President JFK. But in its purest form, the Daiquiri is simple and sublime.

Ingredients : White rum, with fresh lime juice and sugar syrup. Strawberry and Raspberry flavours are also available

## MOJITO **£8.50**

The Mojito is one of the most popular rum cocktails served today with a recipe known around the world. The origins of this classic drink can be traced to Cuba and the 16th century cocktail El Draque.

Ingredients : White rum, lime, mint, sugar syrup & soda

## TOM COLLINS **£8.50**

The Tom Collins, a classic cocktail featuring 3 simple ingredients and topped with soda makes this refreshing drink taste like a spiked sparkling lemonade.

Ingredients : Gin, lemon juice, sugar syrup, soda

## BRAMBLE **£9.00**

The Bramble is one of those cocktails that feels like a century-old classic. But the drink wasn't created until 1984, when Dick Bradsell (who also created the wonderful Espresso Martini) mixed this modern-classic at Fred's Club in London.

Ingredients : Gin, lemon juice, sugar syrup, crème de mur

## NEGRONI **£9.50**

Refreshingly bitter, the Negroni is said to have been invented in Florence by the dauntless Italian Count Camillo Negroni in the early 20th century. A pure Italian classic.

Ingredients : Gin, Campari, Martini Rosso

## COSMOPOLITAN **£9.00**

The legendary Cosmopolitan is a simple cocktail with a big history. For a good decade, the Cosmo may have been the most popular cocktail in America, made even more infamous through the "Sex in the City" HBO TV show.

Ingredients : Vodka, Cointreau, lime juice, Cranberry juice, orange bitters

## ESPRESSO MARTINI **£9.00**

An elegant and classy cocktail. If you're looking for a pick-me-up post-dinner, the Espresso Martini is here to jolt you awake with its boozy magical powers. Go on, you know you want to!

Ingredients : Vodka, Tia Maria, Sugar syrup, espresso coffee

## FRENCH MARTINI **£9.00**

The French martini was invented in the 1980s at one of Keith McNally's New York City bars. The cocktail was produced during the 1980s-1990s cocktail renaissance.

Ingredients : Vodka, Chambord, pineapple juice, raspberry puree

## MARGARITA **£9.00**

The Margarita is one of the most popular cocktails – for good reason! Combining the tang of lime and the sweetness of orange liqueur with the distinctive strength of tequila, the classic Margarita strikes all of the right keys.

Ingredients : Tequila, Cointreau, lime juice, sugar syrup

## VIRGIN DAIQUIRI **£5.50**

Strawberry or raspberry puree, fresh lime juice, sugar syrup, lemonade

## GOLF ON THE BEACH **£5.50**

Orange juice/cranberry juice/grenadine on the rocks

## MOCKMOSA **£5.50**

Appletiser/Orange juice/Grenadine