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WINE & COCKTAIL BAR

HALLOWEEN COCKTAILS

October 24 to 31

2 oz each

THE CARRIE WHITE 15

*by lead bartender Shyann Gilmour
inspired by Stephen King's 'Carrie'*

tanqueray, dry curacao,
grapefruit juice, lemon juice,
egg whites

GEORGIE'S NIGHTMARE 17

*by bar manager Stephen Sherry
inspired by Stephen King's 'It'*

glenfiddich 15 year, solerno liqueur,
spiced and syrah infused lillet,
pink grapefruit juice, lemon juice,
orange bitters, egg whites,
maraschino cherries

FRANKENSTEIN'S CREATION 16

*by bartender Noah Abramson
inspired by Mary Shelley's 'Frankenstein'*

tanqueray, green chartreuse,
egg whites, lime juice, simple syrup,
fernet gancia, absinthe

BACON BOURBON BARBER 15

*by the bar team
inspired by Tim Burton's 'Sweeney Todd'*

bacon fat washed bourbon, lemon,
walter mix, worcestershire sauce,
tabasco, pickle juice, celery bitters,
whiskey barrel bitters

The bar team pay homage to their love of all things spooky by creating cocktails based on their personal favourite Halloween classics. They selected a title and had their takes on replicating the vibes from each into exciting cocktails that entice guests to try them all.