

## COCKTAIL MAKING MASTER CLASS MENU

### \* TOM YUM MARY

*Vodka, Tomato, Fresh Lime Juice,  
Tom Yum Mixed Sauce*

### \* BEER MARGARITA

*Tequila, Cointreau, Cashewy, Lime, Syrup, Local Beer*

### PIÑA COLADA SLUSH

*White Rum, Malibu, Fresh Mango, Coconut Cream*

### BASIL SMASH COLLINS

*Gin, Cointreau, Sweet Basil Cordial, Fresh Basil,  
Lemon, Seltzer, Jasmine Syrup*

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### \* TEAR

*Single Malt, Mezcal, Pineapple & Holy Basil Shrub,  
Sous Vided Seagrass Seaweed Infused Cointreau, Vine Tomato,  
Marmalade, Lemon, Almond Milk*

### THE FABULOUS

*Peach Tea Infused The Tanqueray Gin,  
Rosella Rambutan & Mold Leave Shrub,  
Citric Acid, Tonic Water, Grapefruit Bitters*

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### SHAKEN BERRY

*Gin, Aperol, Vermouth Rosso, Mixed Berry, Lime Juice*

### BANANA NEGRONI

*Gin, Banana Campari, Cacao Vermouth*

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### MAI TINI

*Kaffir Lime Vodka, Mancino Blanco, Mancino Secco,  
Elderflower Syrup, Orange Blossom*