

# BOTTLE AND BARREL AGED COCKTAILS

## THE NOBLE EXPERIMENT COCKTAIL MENU

### RUDE RASPBERRY TEA

*Black raspberry, pomegranate & rhubarb liqueur topped with house made sparkling raspberry tea*  
\$13

### RUDE RASPBERRY ICED TEA

*All In Brawl (Serves 2 - 4)*  
\$35

*Kid Gloves (non alcoholic)*  
\$9

### PROBABLY A PALOMA

*Herradura Plata, Yuzu liqueur, pink grapefruit juice, chamomile soda, citrus*  
\$19.5

### SMITH STREET FIZZ

*Finlandia Grapefruit, Aperol, cold pressed apple juice, lemon juice, spiced vanilla syrup, lemongrass syrup, lemon lime soda, pop rocks.*  
\$19

### LA MADELINE

*London dry gin, Pama pomegranate liqueur, Plymouth sloe gin, sugar, lemon juice, egg white, Campari sherbet.*  
\$19

### ONE FREE HOUR IN A CANDY STORE

*Finlandia Mango, passion fruit liqueur, peach liqueur, sugar, lemon juice, egg white, passion fruit lollipop.*  
\$19.5

### OUTRAGEOUSLY GOOD ESPRESSO MARTINI

*Herradura extra anejo, spiced agave nectar, fresh espresso, spiced vanilla tincture*  
\$19

**RATHER INTERESTING G&T**

*Bombay Sapphire, house made tonic water*

*\$16*

**DOWN & DIRTY MARTINI**

*Bottle aged Starwood gin & dry vermouth, seaside tincture, savoury sand*

*\$19*

**FANCY PANTS GIN & TONIC**

*Bombay Sapphire, Lillet Blanc, St Germaine elderflower liqueur, house made tonic water*

*\$18*

**SPICED BERRY & BASIL SMASH**

*Hendricks gin, Lillet Rose, house made spiced berry puree, nitro muddled basil, citrus, sugar, basil sherbet*

*\$19*

**BATH TUB GIN**

*Bombay Sapphire, house made tonic water, Lillet Rose, pomegranate liqueur, lemongrass syrup, citrus, topped with a spiced rhubarb & pink grapefruit air*

*\$20*

**SUFFERING BASTARD**

*Barrel aged Beefeater gin, Appleton V/X, VSOP brandy, falernum, citrus, bitters, a hint of Chartreuse, house made ginger beer*

*\$19*

**BRAIN FREEZE**

*Bacardi citron, Finlandia grapefruit & mango, blue curacao, cold pressed apple juice, citrus, lemongrass soda*

*\$20*

**DOCTOR'S ORDERS**

*The Noble Bootleggers Tokay finished whisky, Lillet Blanc, Yellow Chartreuse, grapefruit bitters, dried fig & cured venison*

*\$19*