

# Cocktails

Available for Room Service between 12pm-11pm  
Please dial "524" to order

## Raspberry Swizzle 9

Chambord, Stoli Vanilla, Lemon, Fraise & Custard Syrup. This Raspberry Swizzle will take you back to the good old days of a drumpstick lolly Raspberry and milk flavour, fruity and creamy all at once.

## Dark & Stormy 9

Goslings Black Seal, Lime, Ginger Beer. A Dark & Stormy is traditionally made with Goslings Black Seal Rum. Goslings was set up by Englishman James Gosling in Bermuda during the 1860's, after originally setting his sights on America but eventually deciding to stay in Bermuda

## Caipirinha 9

Cachaca rum, Lime Juice, Gomme. Originated in Paratay – São Paulo – Brazil it is no longer simply Brazils national drink but has now become a great classic cocktail around the world.

## Cuba Libre 8

In the year 1900, a captain in the U.S. Army stationed in Havana during the Spanish-American War poured Coca-Cola and a squeeze of lime into his Bacardi and toasted his **Cuban** comrades by calling out in the bar, "Por **Cuba Libre!**"

## Cosmopolitan 8.50

Sky vodka, Cointreau, Cranberry juice, Lime juice  
Bartender Neal Murray says he created the **cosmopolitan** in 1975 at the Cork & Cleaver steak house in Minneapolis. According to Murray, he added a splash of cranberry juice to a Kamikaze and the first taster declared, "How **cosmopolitan**." This event supposedly led to the naming of the new beverage.

## Strawberry Daiquiri 8.50

Bacardi, Strawberry puree, lime juice, gomme  
The drink was supposedly invented by an American mining engineer named Jennings Cox, who was in Cuba at the time of the Spanish-American War. It is also possible that William A. Chanler, a US congressman who purchased the Santiago iron mines in 1902, introduced the **daiquiri** to clubs in New York in that year.



"If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service."