



## BLACK CAT SOUR

*Dried Plum-Infused Bulleit bourbon, Pasteurized Egg White, Freshly Squeezed Lemon Juice, Fernet Branca, Sugar*

**Sweet & Sour . Seductive . Bright**

The Singapura Cat or Kucinta is a hybrid of two Malay words: kucing (cat) and cinta (love). The local breed was reportedly established from three "drain cats" in the 1970s. The black alley cat that sauntered in one evening is the inspiration for this local take on the classic whiskey sour.



## SALTED CARAMEL POPCORN

*Popcorn-Infused Sailor Jerry, Salted Caramel, Barmade Orange Bitters*

**Sweet & Salty . Fragrant . Toasted**

In the 1980s, the cineplexes brought a culture of American snacks centred on the shiny popcorn machine. The dominating landscape of American movies lent a smooth transition to the popcorn as choice snack, and the kacang putih carts that sold nuts and other crunchy flour snacks slowly faded away.



## MILO BANANA-RUM-A

*Banana-Infused Sailor Jerry, Milo, Maraschino Luxardo, Orange Reduction, Spiced Vanilla*

**Chocolatey . Fruity . Aromatic**

Milo is your undisputed straight from the tin, 3-in-1 beverage of choice among Singaporean kids growing up. There's always debate over how to make the drink. Suffice to say, we think our favourite boozy way is the best.

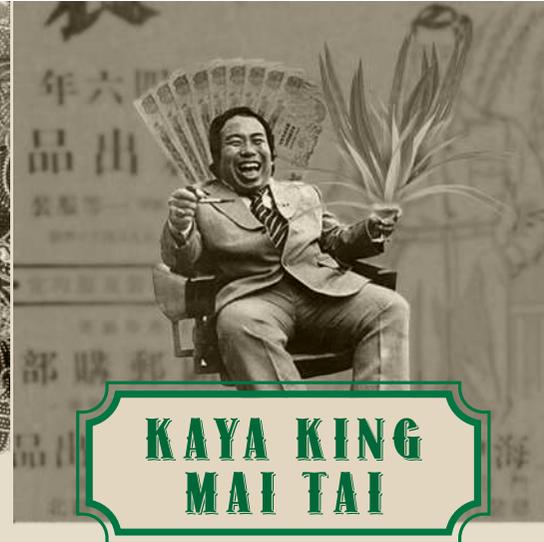


## BABA PISCO SOUR

*Pisco Barsol Quebranta, Barmade Pandan Syrup and Banana Bitter, Lime, Pasteurized Egg White*

**Floral . Fragrant . Fluffy**

Peranakan translates roughly to 'locally born', with the popular idea being that Chinese immigrants married locals, resulting in a unique culture with entirely new traditional beliefs, clothes and cuisine. The humble pandan leaf is no stranger to Peranakan kitchens; and no stranger here at Alley.



## KAYA KING MAI TAI

*Kaya fat washed Rum, Kaffir & Pineapple Orgeat, Lime, Pierre Ferrand Orange Curacao, Cardamom Bitters*

**Sweet . Zesty . Tropical**

Legend has it that kaya is the creation of Hainanese galley hands who worked on British ships in Singapore. They used coconut, eggs and pandan leaves as a substitute when ingredients for fruit jam weren't available. It was such a hit and eventually made its way to the kopitiams (coffee houses).

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SUPERIOR HOSPITALITY.

WE AIM FOR EVERY GUEST TO BE SATISFIED —  
IF IT IS AN ADVENTURE THAT THEY LOOK FOR,  
OR THEIR USUAL FAVOURITE — THERE'S A  
DRINK FOR EVERY MOOD AND OCCASION.

IF YOU'D PREFER THE ORIGINALS, WE WILL  
GLADLY SERVE YOU ANY OF THE CLASSICS.

PLEASE ASK US ABOUT ANY INGREDIENTS YOU  
MAY NOT BE FAMILIAR WITH.

ALL OUR BESPOKE COCKTAILS ARE PRICED AT  
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## DOUBLE HAPPINESS NEGRONI

*Red Date-Infused Genever,  
Carpano Sweet Vermouth, Campari*

*Bitter . Sweet . Earthy*

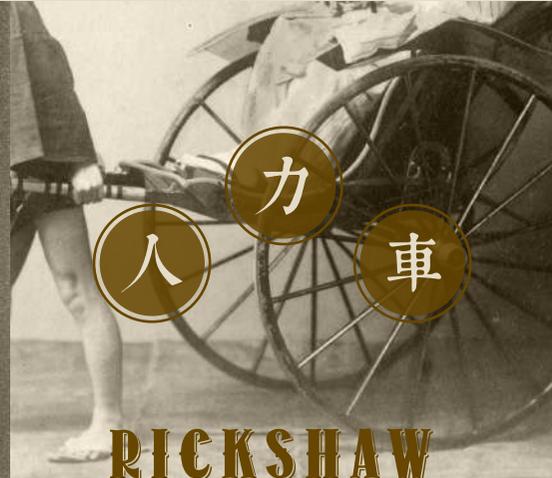
Besides its nourishing properties, red dates also symbolize: wealth, prosperity and fertility. Often served at Chinese and Peranakan weddings. We've married the allure of these little red darlings to the Negroni for a bittersweet ending. Double the number, double the happiness we say.



*Lapsang Souchong-Infused Vermouth, Gin,  
Green Chartreuse, Chartreuse Gentian,  
Barmade Orange Bitters*

*Smokey . Herbaceous . Fragrant*

Enter the Lapsang Souchong: the first pine-smoke black tea made in the world that lends a smooth and full bodied flavour when infused. No other tea tastes or smells like this one, as it gets its character from real smoke—this is a cocktail we imagine the clansmen of pre-war Singapore would approve.



## RICKSHAW REDEMPTION SAZERAC

*Remy Martin Infused Caramel Macchiato, Bulleit Rye  
Whisky, Absinthe, Black Walnut Bitters, Sugar*

*Elegant . Rich . Complex*

A job taken by tens of thousands of Chinese immigrants in the early 1900s, The Straits Times called Rickshaw-pulling “the deadliest occupation in the East”. It was a humble rickshaw puller who saved Lee Kuan Yew from the Japanese during WWII. If not for him, the history of Singapore would have turned out quite different.