

# COCKTAILS

Party up with 2019's best-sellers menu!



## Kopi Kaya

Tito's Vodka, Coffee, Sugar, topped with Kaya Foam

## Boozy Mango

Porter's Original Gin, Yuzu Sake, Giffard Mangue, Lime Juice, Pomegranate Syrup

## Oaxaca Old Fashioned

Alipus San Luis, Agave, Orange Bitters

## Planter's Bramble

Plantation 3 Star, Coconut Water, Lime, Bergamot Syrup, Kiwi

## Kelantan Girl

Porter's Original Gin Lemongrass, Calamansi, Turmeric Honey, 1724 Tonic



## Punt Intended

Porter's Original Gin, Punt e Mes, Campari, Branca Menta, Chocolate Bitters

## Bloody Mary

Wagyu Fat-washed Tito's Vodka, Charred San Marzano Tomatoes, Lemon, Fresh Rosemary & Thyme, Black Pepper, Chilli Tincture



All listed cocktails are 19++.

Ask our friendly bartenders for bespokes from 25++ each!

The Horse's Mouth Bar presents:

### Cocktail Masterclass Series!

Live demonstrations, tasting and hands-on experience led by our very own team of experienced bartenders.

Grab your buddies and level-up your drinking sessions now!

**28 December:** WOW your guests! Making your own bespoke cocktail

150++ per person, per class

25% off for early birds!

*(Reserve at least 2 weeks before class date)*



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