

EVENT COCKTAIL MENU

MANCHESTER TART PUNCH 10

Taking a page out of our Manchester Tart recipe, we have combined white rum with raspberry preserve, maraschino cherry liqueur, fresh lemon and apple juice softened with a hint of vanilla.

LITTLE ITALY 10

The boom in Italian migration in the 19th and 20th centuries exposed the people of Manchester to new and exciting libations; in particular the now well loved Limoncello. Shaken with Ketel One Vodka, vanilla syrup and apple juice with a hint of fresh thyme, this cocktail is reminiscent of holidays on the Amalfi Coast.

65TH STREET 10

A recipe inspired by Victor Jules Bergeron, Jr. who set up his first bar at San Pablo Avenue and 65th Street, this tall tropical concoction marries a banana infused coconut rum with pineapple juice, fresh pink grapefruit, the complex flavours of velvet falernum, fresh lime juice, angostura bitters and brown sugar.

CHAMPAGNE SUPERNOVA 14

A tantalizing mix of crisp champagne, Quince Gin, balanced perfectly with a touch citrus.

MCR CHAMPAGNE COCKTAIL 14

An irresistible fusion of Three Rivers Gin, sweet vanilla and blackberry syrup, fresh lemon juice topped with Champagne.