

COOKE'S

WORLD COCKTAIL MONTHS MENU

COCKTAIL ERAS

GOLDEN AGE 19TH CENTURY "WHISKY SOUR" Bourbon whiskey, egg white, sour mix (paired with Spicy Tuna Tacos)	27
PROHIBITION 20S "PROHIBITION MARTINI" Gin infused parmesan, cornichon brine, dry vermouth, orange bitters (paired with Beef Tartare)	27
AGE OF ENTERTAINING 30S "QUEEN OF SPIRITS" Black pepper infused gin, peach schnapps, prosecco, jalapeño (paired with Lamb Croquette)	37
MID-CENTURY 50S "SUNSET BOTANICA" Dry gin, pomegranate juice, balsamic grenadine, elderflower syrup, sparkling wine (paired with Kadaif Avocado Cream)	29
ISLAND SPIRIT 60S " TROPIC MIRAGE" Coconut rum, white rum, zest cordial, cinnamon syrup, angostura bitters (paired with Pommes Pailles)	28
MODERN ICONS 21ST CENTURY " NAKED & FAMOUS" Mezcal, yellow chartreuse, Aperol, sour mix (paired with Crispy Polenta)	29
THE FUTURE "ALLIUM SATIVUM NEGRONI" Black garlic infused gin, dry vermouth, Campari (paired with Comte Bruschetta)	31
UMUT BEY'S PLUM BLOSSOM MARTINI Plum vodka, dry vermouth, Cremè de cassis (paired with Potatoe & Sour cream)	29

BAR SNACKS

Spicy tuna tacos (smashed avocado, ginger, soya)	21
Beef Tartare	19
Kadaif Avocado cream (Avocado cream, onion pickles, clarified butter)	17
Pommes Pailles (Sliced potato, parmesan, black pepper)	14
Crispy Polenta (Burrata, rosemary, tomato concasse)	15
Comte Bruschetta (comte cheese, onion, tomato)	21
Lamb Croquette served with aioli	19
Potatoe Chips & Sour Cream (sour cream, vodka, shallots, chives)	19

Please inform the wait staff of any allergies.