

# THE SHELTER

## COCKTAIL LIST

All at 9.5

### Black Basil Julep

Blackwood's Shetland Vintage Dry Gin, basil, mint & black pepper. Tin.

### La Flor del Fuego

San Cosme Mezcal, Punt e Mes, homemade strawberry & balsamic shrub. Rocks.

### Smatt's Daiquiri

Smatt's Jamaican silver rum, lime. Up.

### Sour Grapes

Jensen's Old Tom Gin, redcurrants, lemon & egg white. Served up.

### Smoking Barrel

Mount Gay Black Barrel, lemon, honey and ginger syrup, Bruichladdich Octomore mist. Vintage glass cup.

### Minor's Star

Kappa pisco, Aperol, rhubarb, lime & orange. Long.

### Chicago Southside

Hendrick's gin, lime, mint & cucumber. Long.

### Southern Rose

Absolut, St Germain, Rose liqueur, lime, cucumber. Up.

## RECOMMENDED HOOCH: RUM

### Abuelo 12 year. Panama

3.75

Sweet and chocolaty made from molasses and agricole methods. Delicious for sipping.

### Zacapa XO. Guatemala

7

Award winning solera method rum aged in Cognac casks using virgin sugar cane honey at altitude. The daddy of rums - sip neat from a vintage balloon.