

SAINTS

— OF INGRAM —

DRINKS MENU

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MODERN CLASSICS

Our selection of recommended Modern Classic Cocktails.

If your preferred drink isn't listed, feel free to ask.

We are pleased to accommodate classics, non-alcoholic options and more.

TOMMY'S MARGARITA

PATRÓN REPOSADO, LIME, AGAVE, ORANGE BITTERS

13

ST GERMAIN HUGO SPRITZ

ST GERMAIN ELDERFLOWER, PROSECCO, SODA, FRESH MINT

12

OAXACA OLD FASHIONED

MEZCAL, PATRÓN REPOSADO, AGAVE, BITTERS

13

NEGRONI SBAGLIATO

CAMPARI, CUCIELO SWEET VERMOUTH, PROSECCO

11

AMELIA

VODKA, ELDERFLOWER, BLACKBERRY, LEMON

11

FITTY FITTY MARTINI

ISLE OF BUTE GORSE GIN, CUCIELO BIANCO VERMOUTH, BITTERS

13

KENTUCKY BUCK

BUFFALO TRACE BOURBON, LEMON, STRAWBERRY, GINGER BEER

11

FLAVOURS

Each drink on this menu incorporates its namesake flavour in at least five different ways, to bring you the brightest, most intense experience possible.

APPLE | MARGARITA

APPLEJACK, CALVADOS, APPLE LIQUEUR, ACID*, APPLE CORDIAL*

12

CHERRY | MANHATTAN

A MANHATTAN - CHERRY RYE WHISKEY*, CUCIELO VERMOUTH, CYNAR, MARASCHINO, CHERRY SYRUP*

12

COFFEE | ESPRESSO MARTINI

COFFEE & VANILLA BACARDI 8*, MR BLACKS, ESPRESSO, COFFEE OLEO*

(SERVED HOT)

12

LEMON | SOUR

LEMON PEEL PATRÓN SILVER*, TRIPLE SEC, LEMON OLEO*, MERINGUE*

12

GRAPE | SPRITZ

RED GRAPE GREY GOOSE*, GREEN GRAPE CUCIELO VERMOUTH*, BLACK GRAPE SYRUP*, PROSECCO

12.5

ROSE | SOUR MARTINI

HENDRICK'S FLORA ADORA, ROSE PETAL VODKA*, ACID*, ROSE LIQUEUR, ROSE PETAL SYRUP*

12.5

****ALL INGREDIENTS DENOTED ARE MADE IN HOUSE***

PLEASE NOTE: A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

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