

COCKTAILS

James Squire



SIGNATURE COCKTAILS

SQUIRE'S SANDALS *Orchard Crush Apple Cider, Midori, Triple Sec*

Squire's twist on the Australian classic the 'Japanese Slipper', a delightful treat with a burst of melon flavour to kill the heat.

SIPPING SWINDLER *Swindler Tropical Pale Ale, Jameson Irish Whiskey, Chambord*

The fruity allure of Swindler Tropical Pale Ale with the smooth sophistication of Jameson Irish Whiskey, all adorned with a touch of Chambord for an extra dash of flavour.

SHACKLES SUNRISE *Broken Shackles Lager, Espolon Tequila, orange juice and grenadine*

A Squire's special that breaks free from the ordinary. A base of crisp lager, tangy burst of orange, and a bold splash of tequila, infusing the brew with a rebellious spirit.

CHARMING 'N' STORMY *James Squire Ginger Beer, Kraken Black Spiced Rum*

The quintessential Dark 'n' Stormy done in true Squire's fashion with our tap ginger beer, finished with fresh mint.

CONTEMPORARY COCKTAILS

TRANQUILLITY Tanqueray gin, Midori, Malibu, pineapple juice, lime, simple syrup

PINA COLADA MARTINI Havana Club Anos 3, pineapple juice, coconut syrup

SOUTHERN SOUR Johnnie Walker Black Label, apricot jam, lemon juice, bitters

JALAPEÑO INFUSED MARGARITA Jalapeño infused Espolon Tequila, lime, simple syrup, agave syrup

LYCHEE INK GIMLET Ink Dry gin, Malibu, lychee syrup, lemon juice

AROUND THE CLOCK Jalapeño infused Espolon Tequila, grapefruit juice, lime juice, whites

JD GINGER BASIL JULEP Jack Daniels, lemon juice, ginger syrup, simple syrup, basil

VERMONT JACK Gentleman Jack, maple syrup, orange juice, orange bitters

FANDANGO Tanqueray gin, Ketel One Vodka, Yellow Chartreuse, mint

FIREBALL MANGO SOUR Fireball, sour syrup, mango syrup, whites

COCKTAILS ON TAP

PIMM'S NO #1 CUP Pimm's orange, mint, cucumber, lemonade, ginger ale

ESPRESSO MARTINI Vodka, coffee liqueur, coffee

CLASSIC COCKTAILS

COSMOPOLITAN

MOJITO

LONG ISLAND ICED TEA

FRENCH MARTINI

OLD FASHIONED

CAPRIOSKA

MARTINI

APEROL SPRITZ

MARGARITA

NEGRONI

WHISKY SOUR

AMARETTO SOUR

MANHATTAN

DAIQUIRI

BOILER MAKER

CAOL ILA 12

Sweet start; pleasant, light fragrant smokiness and a lengthy finish
paired with Hop Thief American Pale Ale

AUCHENTOSHAN 3 WOOD

Matured in bourbon and Pedro Ximenez sherry casks, rich dark fruits and toffee finish
paired with Jack of Spades Porter

TALISKER 10

A pungent peat and sea salt nose, a smoky sweetness with malt flavours and a huge peppery finish
paired with The Chancer Golden Ale

THE GOSPEL SOLERA RYE WHISKEY

Australian sweeter rye presents almond and caramel nose, hints of oak and berries with dried fruits and fresh spiced notes
paired with Nine Tales Amber Ale

RON ZACAPA 23

A blend of aged rums of between 6 and 23 years matured at an altitude of 2,300 metres. On the palate there are hints of dried fruits, apricot and delicious coffee notes
paired with James Squire Ginger Beer