

Cocktails



The Clarendon Hotel

Classic Martini - \$14

Your choice of Grey Goose Vodka or Bombay Sapphire Gin with a hint of Noilly Prat Vermouth, stirred until very chilled with your choice of a lemon twist or olive.

Apple Pie-tini - \$16

Cinnamon, Mickey Finn Sour Apple Liqueur, Zubrowka Vodka and chilled apple juice.

La Poire Peartini - \$16

Grey Goose Pear-Infused Vodka, Amaretto and a hit of lemon citrus.

Mojito - \$14

Fresh mint & limes muddled and mixed with Bacardi Superior, topped with crushed ice and soda.

Passionfruit Mojito - \$16

Fresh passionfruit, mint and Bacardi Superior topped with soda.

Caipiroska - \$14

Fresh limes muddled and shaken with 42 Below Vodka and sugar over ice.

Frozen Lychee Caipiroska - \$16

Lychee syrup, 42 Below Vodka, Paraiso Lychee Liqueur and a twist of lime blended with ice.

Grand Margarita - \$14

Cazadores Bianco, Grand Marnier and fresh lime juice in a salt-rimmed cocktail glass - frozen or chilled!

Tom Collins - \$14

Bombay Sapphire Gin mixed with fresh lemon juice and sugar, topped with soda and served tall.

Berry Collins - \$16

Fresh berries, Chambord and chilled Bombay Sapphire Gin built over ice with a citrus twist.

Original Daiquiri - \$14

A dashing mix of Bacardi Superior and freshly squeezed limes, hard shaken over ice with sugar.

Frozen Strawberry Daiquiri - \$16

Fresh strawberries, Berry Liqueur and Bacardi Superior with twist of lime blended with ice.

Cosmopolitan - \$14

A delicate creation of 42 Below Vodka and Grand Marnier shaken with fresh lime and cranberry juice served Martini-style.

L'orange Cosmopolitan - \$16

Grey Goose L' Orange, Grand Marnier, icy cranberry juice and a twist of lime.

