



MERCADO

COCKTAIL MENU

We're all about a sundowner, but a cocktail list like this deserves to be explored no matter what the time of day. Select from our flavour twists or some old classics, or ask our mixologist to make a recommendation.

- THE DUCK ROOM** 18
Courvoisier VSOP, Cherry Liqueur, Blackcurrant Liqueur, Yuzu & Orange.
Our own creation which complements any Duck Room dish. "When in the Duck Room" as they say.
- BLOODY MERCADO** 18
Belvedere Vodka, Worcestershire Sauce, Tomato Juice, Lime, Coriander, Wasabi
The usual suspects with a spicy Mercado twist.
- GARDEN BRAMBLE** 18
Bombay Sapphire, Violette Liqueur, Blackberry Liqueur, Finger Lime & Lemon juice.
A British cocktail, created in 1984 by famed bartender Dick Bradsell while working at a bar in Soho called Fred's Club. Memories of going blackberrying in his childhood on the Isle of Wight provided the inspiration for the Bramble.
- BLOOD ORANGE SAKE-TINI** 18
Nosferatu Blood Orange Gin, Sake
Sake was first brewed in Japan around 300 B.C but can be traced in China as far back as 4000 B.C. We've paired it with a local gin to create a Martini like you've never had before.
- POMONA** 18
Angostura Reserva White, Pear Liqueur, Grapefruit, Lime, Orange, Salt
Pomona is the goddess of fruitful abundance in Roman mythology. If she was real she'd surely love this drink.
- AN OLD FASHIONED PLOUGHMAN** 18
Monkey Shoulder, Pickle Brine, Bitters - Side of Cheese
Inspired by the Pickleback shot, whiskey and pickle... who would have thought it?

HIBIKI WHISKEY SOUR

Japanese Whiskey, Egg White, Lemon

18

The oldest historical mention of a whiskey sour was published in the Wisconsin newspaper, Waukesha Plain Dealer, in 1870. This drink is much more exciting though.

HOT TROPICS

Angostura Reserva White, Pineapple, Lime, Chilli

18

A tempting tropical pick-me-up with a devilishly spicy kick. How hot will you go?

RUBY GRAPEFRUIT GINGER FIZZ

Belvedere Vodka, Grapefruit, Ginger

18

Sometimes things need little explanation. The name says it all.

CHOCY-RUM ESPRESSO MARTINI

Espresso, Angostura 5 Yr Caribbean, Coffee Liqueur, Chocolate Bitters, Choc-Treat

18

The story goes that in the 1980's at Fred's Club in London, Dick Bradsell (bartender and creator) was asked by a young model to "Make me something that will wake me up, and F. me up"... and it's still functioning today.

NOTHING TICKLING YOUR FANCY?...HOW COULD THIS BE?!

It's ok, we understand you may have a love affair with another cocktail or maybe you're just feeling creative. Ask our mixologist to develop something that's exactly to your liking!