The Botanic — $18 // Signature cocktail created from our concept of fresh ingredients and Asian inspired flavors. Using Gin infused lemongrass, basil, lime and shaken with egg whites for a kick of protein in your daily diet.

Spiced G&T — $18 // Gin, spiced syrup mix and tonic.

The Mash Up — $18 // Gin, aperol, sugar syrup and foam mix.

Natures Tonic — $18 // Gin, Elderflower, fresh lemon juice, sugar syrup and tonic water.

Root Boy — $18 // Rum, ginger syrup, fresh lemon juice, egg white and bitters.

Urban Quencher — $18 // Vodka, framboise, fresh watermelon juice, fresh lime juice, sugar syrup and salt.

International Cocktails

Manhattan — $18 // Rye whiskey, sweet vermouth, bitters and rum infused cherry garnish.

Mojito — $18 // Rum, lime, mint leaves, sugar and soda.
Choice of flavors: mango, strawberry and mixed berries.

Caipirinha — $18 // Cachaca, lime and sugar

Pisco Sour — $18 // Pisco, fresh lemon juice, egg white, bitters

Espresso Martini — $18 // Vodka, Kahlua, espresso.

Singapore Sling — $23 // Gin, Cointreau, Peter Hering, Dom Benedictine, grenadine syrup, pineapple juice, lime juice, Angostura bitters
The Botanic

COCKTAILS

BOTANIC TWIST

Smoked Negroni — $19 // Gin, Campari, sweet vermouth, smoked with hickory woodchips

Black Salt margarita — $19 // Tequila, cointreau, fresh lime juice, black salt, sugar and foam mix

Whiskey Sour — $19 // Bourbon, fresh lemon juice, orgeat, egg whites, orange and peychaud bitters.

REFRESHING MOCKTAILS

Homemade Lemonade — $14 // Fresh Lemon juice, orgeat and soda water

Green Lantern — $14 // Basil, fresh lemon juice, sugar and tonic water

Zero-proof — $14 // Ginger, fresh lemon juice, sugar, thyme and soda
Pepermint and Strawberry Tea — $14
Earl Grey Longan Tea — $14
Camomile Ginger Lavender Tea — $14
Green Tea Mojito — $14

Vitality — $12 // Fresh watermelon juice, black sesame seeds
Defense — $12 // Fresh green guava juice, green matcha tea
Radiance — $12 // Fresh carrot juice, fresh orange juice, fresh green apple juice, fresh celery juice, fresh ginger juice
Detoxify — $12 // Fresh carrot juice, fresh pineapple juice, fresh celery juice, fresh ginger juice, fresh lime juice

Coke - $8
Coke Zero - $8
Sprite - $8
Tonic water - $8
Ginger Ale - $8
Ginger Beer - $8
The Botanic

**GIN**

Hendricks — $17

Tangueray (hp) — $14

Monkey 47 — $18

**VODKA**

Skyy Vodka (hp) — $14

Trust Me Organic — $14

Grey Groose — $18

Belvedere — $18

**RUM**

Pampero White Rum (hp) — $14

Myers Dark Rum — $14

Ron Zacapa — $18

Diplomatico Reserva — $16
The Botanic

TEQUILA

Jose Cuervo White (hp) — $14
Cosa Salvaje — $17
Patron Silver — $17
Patron XO — $17
1800 Reposado — $16

WHISKEY

JW Black Label (hp) — $14
Jameson Irish Whiskey — $16
Glenmorangie — $18
Glenfiddich 12 Years — $19
Scallywag — $19
Hibiki Harmony — $27
Hakushu 12 Years — $36
Liqueurs

Molly’s Irish Cream — $10
Kahlua — $10
Frangelico — $10
Midori Melon — $10
Aperol — $10
Martini Bianco — $10
Martini Rosso — $10
Pimms — $11
Campari — $12

Bourbon & Rye

Bulleit Bourbon (hp) — $14
Bulleit Rye — $15
Marker Mark — $15
DRAUGHT

Asahi Super Dry — $13 / $16.50
Kronenbourg Blanc — $14 / $17.5
CONNOR’s Stout Porter — $16.5

BOTTLES

Bucket of any 4 at $44
Corona — $14
Knock off hour

Fancy a drink after work?

Monday to Friday, 4pm to 7pm
Saturday and Sunday 12-7pm

With exception of new year’s eve and public holidays

HOUSEPOUR SPIRITS $9
Gin, Vodka, Rum, Tequila,
Bourbon
Whisky

DRAUGHT BEER $9 pint
Asahi Super Dry
Kronenbourg Blanc
Connor’s Stout Porter

HOUSE WINES $9
Sauvignon Blanc, Merlot

COCKTAILS $9
Urban Quencher
Vodka, framboise, fresh watermelon juice, lime, sugar and a pinch of salt.

Nature’s Tonic
Gin, elderflower, fresh lemon juice, sugar syrup & tonic water

Old Fashion
Bourbon, orgeat, bitters