

# The Botanic

COCKTAILS

## THE BOTANIC SIGNATURE

**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*

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## 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*

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NON-  
ALCOHOLIC

## REVITALIZING TEAS

Peppermint and Strawberry Tea — \$14

Earl Grey Longan Tea — \$14

Camomile Ginger Lavender Tea — \$14

Green Tea Mojito — \$14

## COLD PRESSED JUICES

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*

## SOFT DRINKS

Coke - \$8

Coke Zero - \$8

Sprite - \$8

Tonic water - \$8

Ginger Ale - \$8

Ginger Beer - \$8

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LIQUORS

## GIN

Hendricks — \$17

Tangeray (hp) — \$14

Monkey 47 — \$18

## VODKA

Skyy Vodka (hp) — \$14

Trust Me Organic — \$14

Grey Goose — \$18

Belvedere — \$18

## RUM

Pampero White Rum (hp) — \$14

Myers Dark Rum — \$14

Ron Zacapa — \$18

Diplomatico Reserva — \$16

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LIQUORS

## 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

# The Botanic

LIQUORS

## LIQUEURS

Molly's Irish Cream — \$10

Kahlua — \$10

Frangelico — \$10

Midori Melon — \$10

Aperol — \$10

Martini Bianco — \$10

Martini Rosso — \$10

Pimms — \$11

Campani — \$12

## BOURBON & RYE

Bulleit Bourbon (hp) — \$14

Bulleit Rye — \$15

Marker Mark — \$15

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BEERS  
AND CIDERS

## 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

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# The Botanic

PROMOS

## KNOCK OFF HOUR

Knock off hour

Fancy a drink after work?

Monday to Friday, 4pm to

## 7 HOURS OF SINS

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*