

Cocktails

ORIGINALS

- Tiramisu 21
Featuring an orange and vanilla-infused vodka, this is a bright and intense pick-me-up starring Mozart Chocolate liqueur, Frangelico and homemade coffee liqueur.
- Diplomatico Old Fashioned 22
Suave and smooth describes this cocktail of date-macerated Diplomatico Reserva Exclusiva rum and a trio of angostura, clove and citrus bitters.
- G & Tea 25
A threesome of specially curated fine gins (Marconi, Bombay Sapphire and Monkey 47) with lemon ginger tea, this is a refreshing and dangerously drinkable tippie that features over 60 different interesting botanicals and aromatics. Served with Erasmus Bond Dry Tonic.
- Forbidden Fruit 22
A soft and alluring blend of chamomile-infused Tapatio Blanco Tequila, grapefruit and elderflower; no wonder Adam and Eve can't resist temptation. Extremely fresh with light citrus and floral notes.
- Smoulder 23
Fresh rhubarb and lemon juices shaken with a splash of ginger ale and Aperol, and strengthened by home-smoked Kakubin whisky for a peaty finish.
- Chinato Spritzer 22
The ultimate Italian aperitif just got better. A clean, crisp prosecco-based Spritzer with bright Campari and Aperol bitters, a touch of Braci's own chinato wine, and finished with a splash of soda.

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MARTINIS

Braci 24

Our hat tip to the true martini - dry, heavy on the gin and gentle with the vermouth, featuring Martin Miller gin, Mancino Secco vermouth and homemade citrus bitters.

Honeytrap 23

Bombay Sapphire gin meets Contratto Rosso vermouth, softened by homemade honey and rosemary syrup, lavender bitters and lemon juice. Delightfully fresh and floral (but watch out for the honeytrap...)

Artemis 23

A dry martini of Babicka vodka stirred with Contratto White vermouth, Merlet Trois Citrus, and served with fresh melon ice. Strong with a fresh fruity kick.

Lobloy 26

A lethal libation of double Nikka Yoichi Single Malt whisky, Contratto Rosso vermouth, with dashes of Angostura aromatic bitters. Garnished with orange zest for a smooth citrus finish.

Hanky Panky 22

Ada Coleman's classic variation of the martini. Made with Bombay Sapphire, Contratto Rosso vermouth and a touch of Fernet Branca.

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SOURS

Brandy Crusta	18
<i>A revival of the golden oldie, this is a seriously stiff cocktail of Courvoisier cognac, maraschino and Merlet Trois Citrus, balanced by fresh pressed lemon and aromatic bitters.</i>	
Bramble	18
<i>Bombay Sapphire is shaken with lemon and a splash of sugar syrup, served over a blackberry ice ball. Sweet, tart and perfectly fruity.</i>	
Elder Fizz	20
<i>Ketel One vodka and elderflower shaken with a splash of fresh lemon juice and topped with prosecco. Elegant and delicate, refreshing and zesty.</i>	
Pisco Pasión	20
<i>Featuring passion fruit-infused Macchu Pisco with Amargo Chuncho bitters, egg white and lemon. Full-bodied with intense aromatic complexity.</i>	
Med Mule	20
<i>Fresh grapefruit and lime is shaken with Ketel One vodka and Campari, topped with a dash of aranciata rossa. Citrusy and crisp like the Mediterranean air.</i>	

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VINTAGE

- Sazerac 22
*Our ode to the holy grail of historical cocktails.
Courvoisier cognac strengthened
with bass notes of anise and fennel from
Francois Guy absinthe and Peychaud's Bitters.*
- Cocoa Julep 22
*A julep is hard to resist,
especially one with the seductive hints of chocolate.
Maker's Mark bourbon and Branca Menta are
softened by cocoa syrup, homemade citrus bitters,
and lots of fresh mint.*
- Toronto 25
*The boldness of the Knob Creek rye whiskey is
perfectly balanced by the sharp bitterness
of Fernet Branca. Served short with a mere dash of
sugar syrup and Angostura aromatic bitters.*
- Sbagliatissimo 18
*Richly spiced with bittersweet notes, this is our
'totally-wrong-but-so-right' twist on the Negroni.
Equal parts of Bombay Sapphire, Cynar
and Montenegro are stirred with
a dash of homemade clove bitters.*
- Boulevardier 24
*This is a rich and intriguing cocktail with a good dose
of Knob Creek Rye whiskey, lifted by equal parts of
Campari and Contratto Rosso Vermouth.*