

4 DONKEY

Classic Cocktails

OLD FASHIONED

BOURBON, SUGAR, ANGOSTURA BITTERS AND A TWIST OF ORANGE PEEL

MARGARITA

TEQUILA, TRIPLE-SEC, SMOKEY MEZCAL, AND OUR HOMEMADE ORANGE INFUSION

SAZERAC

RYE WHISKEY, ANGOSTURA BITTERS, SUGAR AND ABSINTHE

NEGRONI

GIN, SWEET VERMOUTH AND CAMPARI

FRENCH MARTINI

VODKA, CHAMBORD AND PINEAPPLE JUICE

ESPRESSO MARTINI

VODKA, ESPRESSO COFFEE, COFFEE LIQUEUR AND SUGAR SYRUP

PORNSTAR MARTINI

VANILLA-FLAVORED VODKA, PASSOÃ, PASSION FRUIT JUICE AND PROSECCO

MARTINI

GIN OR VODKA WITH DRY VERMOUTH, GARNISHED WITH AN OLIVE OR A LEMON TWIST

MOJITO

WHITE RUM, SUGAR SYRUP, LIME JUICE, SODA WATER AND MINT LEAVES

CORPSE REVIVER

GIN, COINTREAU, LILLET BLANC AND A SPRITZ OF ABSINTHE

FRENCH 75

GIN, SUGAR SYRUP, FRESH LEMON JUICE, TOPPED WITH CHAMPAGNE.

AMARETTO / WHISKEY / PISCO SOUR

AMARETTO, BOURBON OR PISCO, EGG WHITE, LEMON JUICE AND SUGAR

COSMOPOLITAN

VODKA, TRIPLE SEC, LIME JUICE, CRANBERRY JUICE

CHARLIE CHAPLIN

SLOE GIN, LIME AND APRICOT BRANDY

\$16 COCKTAIL HAPPY HOUR 5-7 PM SUN-THURS

4 DONKEY

House Cocktails

SNOWFLAKE MARTINI

CLOSER TO MELTED ICE CREAM THAN A MARTINI - YOUR CHOICE OF:
VANILLA - MANGO - MOCHA

POM NOIR

A FRUITY YET SURPRISINGLY FULL BODIED HOMAGE TO THE OLD FASHIONED
NOTES OF CINNAMON AND OUR POMEGRANATE MOLASSES

JUAREZ SOUR

A CREAMY MEZCAL NEW YORK SOUR, SLIGHTLY SMOKEY WITH A PUNCH OF
AUSTRALIAN SHIRAZ

SPICY PINEAPPLE MARGARITA

MELBOURNE PINEAPPLE TEQUILA MEETS PINEAPPLE CAROLINA REAPER
MATCH MADE IN HEAVEN

HOTEL KYOTO

A CLASSIC TIKI COCKTAIL RE-IMAGINED WITH A PUNCHY SINGLE
ORIGIN JAPANESE PLUM WINE

CRIMSON CARAVEL

A FRUITY YET DEEP CHERRY RAKIJA SOUR FINISHED WITH A NOTE OF SPICE

SHAMAN

NEW ZEALAND BLACK BOTANICAL GIN TEMPERED BY SWEET BLACKCURRANT JAM
FLORAL AND FRUITY

ALL THE BUZZ

CITRUS AND OUR LOCAL AGED HONEY SPIRIT BALANCED TO PERFECTION
SLIGHT NOTES OF BUTTERSCOTCH

APPLE MARTINI

AN APPLE MARTINI LIKE YOU'VE NEVER HAD IT BEFORE, OUR IN HOUSE
APPLE INFUSED AGED SPIRIT MET WITH BRANDY AND CITRUS

ULTRAVIOLET!

VIOLET LIQOUR AND A TOUCH OF ALMOND, PAIRED WITH ABSINTH TO DELIVER A
STRONG YET FLORAL JAPANESE STYLE DRINK

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