



## CLASSICS

£7.95

Our selection of much loved staple cocktails. All made with freshly squeezed juices, premium spirits and of course love.

**BLOODY MARY:** Of Parisian origin consisting of vodka, tomato juice, lemon juice, Worcester sauce, Tabasco, salt and pepper. Served in a rimmed highball glass and garnished with a celery stick

**COSMOPOLITAN:** An American classic of Citron vodka, Cointreau, cranberry juice, lime juice and sugar. Shaken and served straight up and decorated with an orange peel

**DAIQUIRI:** Bacardi white rum, lime juice and sugar. Shaken and served straight up and garnished with a wedge of lime

**MANHATTAN:** Canadian whiskey, sweet vermouth, Angostura bitters served straight up in a chilled martini glass accompanied by a cherry

**MARGARITA:** White Tequila, Triple sec, lime juice and sugar. Shaken and served in a chilled martini glass with a salted rim and garnished with a wedge of lime

**MOJITO:** A timeless Cuban infusion of fresh mint, lime juice, and sugar muddled and topped with soda and Captain Morgan dark rum. Served tall over crushed ice and garnished with a wedge of lime and mint

**OLD FASHION:** Bourbon whiskey, Angostura bitters and brown sugar muddled and served on the rocks. Ornamented with a wedge of orange and cherry on top

**WHISKEY/AMARETTO SOUR:** Your choice of Whiskey or Amaretto shaken with lemon juice, egg whites and sugar. Served on the rocks with a lemon slice and cherry

**WHITE RUSSIAN:** Vodka, Kahlua and cream shaken and served straight up in a chilled martini glass then smothered with chocolate and orange shavings

**CAIPIRINHA:** Brazil's national cocktail made of muddled lime juice and sugar over crushed ice then topped with Cachaça and garnished with a wedge of lime

## CHAMPAGNE

£7.50

A nice way to start your experience with our sparkling apéritifs...

**Q ROYALE:** Chambord, Grand Marnier and fresh strawberries muddled and topped with Champagne

**KIR ROYALE:** Crème de Cassis followed by Champagne poured to the brim

**PEACH BELLINI:** A refreshing Venetian favourite of Peach Schnapps and peach purée with Champagne to finish

**MIMOSA:** Triple sec and orange juice covered in Champagne

**PRETTY WOMAN:** Grand Marnier and cranberry juice topped with Champagne

## MARTINIS

£8.50

Founded in the late 19<sup>th</sup> century and has evolved into much sexier variants...

**THE ORIGINAL:** Gin or vodka stirred with dry vermouth followed by a lemon twist or olive garnish

**ESPRESSO MARTINI:** Vodka, Kahlua, Crème de Cacao, and a single espresso shaken and garnished with coffee beans

**THE DIRTY ONE:** "The Original" Martini with added olive juice and an olive garnish

**APPLETINI:** Vodka, Sour Apple Schnapps, and fresh apple juice shaken and garnished with a slice of apple

**FRENCH MARTINI:** Vodka, Chambord, pineapple juice shaken and garnished with a lemon twist

**PORN STAR MARTINI:** Vanilla vodka, Passõa liqueur, passion fruit purée, lime juice and sugar shaken and finely strained. Served with a shot of champagne on the side

## SPECIALS

£7.95

Our unique cocktails for the slightly more courageous at heart!

**GRAND Q:** Lemon segments and sugar muddled with crushed ice then topped with vanilla vodka, Grand Marnier and Butterscotch liqueur. Served tall with a lemon wedge on the rim

**MOULIN ROUGE:** Citron vodka, strawberry and passion fruit purée, lime juice and sugar. Shaken and finely strained into a sugar rimmed martini glass with a strawberry garnish

**PASSION MOJITO:** The classic Mojito infused with Passõa liqueur and passion fruit purée topped with soda and finished with Captain Morgan dark rum

**POMMELINA:** An Argentine Caipirinha of muddled grapefruit, orange, lime and lemon segments covered in crushed ice with your choice of Cachaça or vodka

**BANGOTINI:** An exotic blend of mandarin vodka, fresh mango, fresh basil, lime juice and sugar, Shaken and served in a chilled martini glass with fresh basil for a garnish

**Q CUMBER:** A distinct refreshing blend of Gin, fresh cucumber, fresh mint, lime juice and sugar. Shaken and served in a chilled martini glass with cucumber wedge garnish.